

# Dinner Menu

## *INSALATE e ZUPPA (Salads and Soup)*

*J.B.'s Tuscan White Bean & Vegetable Soup*  
 Cup \$3.95    Bowl \$6.25

*Side Salad* \$3.95  
 Fresh mesclun greens tossed with balsamic vinaigrette.

*Side Arugula Salad* \$2.95

*Cesar Salad*  
 Crispy romaine lettuce tossed in a creamy cesar dressing with asiago cheese garnished with Artisian croutons and seasoned tomato wedges.  
 Half \$5.95    Entrée size \$9.95

*Pete's Chopped Salad*  
 Chopped romaine, bacon, egg, carrots, celery, tomato and cucumber tossed with Blue cheese dressing.  
 Half \$6.95    Entrée Size \$11.95

*Gavi's Cobb Salad*  
 Crisp applewood smoked bacon, romaine lettuce, tomato, hard boiled eggs, grilled chicken and Asiago cheese with a homemade citrus vinaigrette.  
 Half \$8.95    Entrée Size \$12.95

*Gavi's Wedge*  
 Crisp iceberg wedge lettuce, hardboiled egg's, carrots, cucumber and tomatoes.  
 Half \$5.95    Entrée Size \$10.95

*Roasted Beet Salad*  
 Roasted yellow and red beets, spiced walnuts and crumbled blue cheese, tossed with mixed greens with an apple cider vinaigrette.  
 Half \$6.95    Entrée Size \$9.95

**ADD TO ANY SALAD:**  
 Grilled or Blackened Chicken \$4.00  
 Grilled or Blackened Shrimp (4) \$8.95

*Smoked Salmon Salad*  
 Smoked Salmon, spinach, capers, egg and green olives tossed in a red wine vinaigrette.  
 Half \$7.95    Entrée Size \$13.95

*Grilled Vegetable Salad*  
 Grilled zucchini, peppers, portabella mushrooms, artichokes and crumbled feta cheese. Tossed in a tomato vinaigrette and balsamic reduction.  
 Half \$7.95    Entrée Size \$12.95

*Gorgonzola Chicken Salad*  
 Gorgonzola encrusted chicken breast served with chopped romaine and iceberg lettuce tossed with our homemade balsamic vinaigrette dressing. \$11.95

## *ANTIPASTI (Appetizers)*

*Gavi's Antipasto*  
 Imported meats and cheeses, olives, peppers.  
 For 2 \$10.95    For 4 \$13.95    For 6 \$17.95

*Handmade Veal and Pork Meatballs* \$8.75  
 Finished with a homemade tomato sauce.

*Stuffed Eggplant Rolls* \$8.95  
 Two stuffed eggplant rolls stuffed with four imported cheeses served over a tomato eggplant sauce.

*Beans and Greens* \$10.95  
 Fresh escarole, cannellini beans and crumbled Italian sausage sautéed with olive oil with fresh basil and tomato. Served with homemade foccacia.

*Hot Stuffed Banana Peppers* \$10.95  
 Hot stuffed banana peppers with sausage, cheese and breadcrumbs. Served over marinara sauce.

*Prince Edward Island Mussels* \$12.95  
 1-1/2 dozen fresh Prince Edward Island mussels steamed in a chardonnay, lemon, tomatoes, basil, sweet butter, then sprinkled with Parmesan cheese.

*Portabella Mushrooms and Polenta* \$8.95  
 Marinated portabella mushroom cap served atop a three cheese polenta, garnished with a crumbled blue cheese sauce.

*Wild Mushroom Risotto Cake* \$10.95  
 Served over porcini infused demi glaze and shiitaki bacon.

**PIZZA**  
 12" Crispy oven baked pizzas with your choice of the following:

*Margherita* \$12.95  
 White pizza with diced vine tomatoes, sweet basil, mozzarella and fontina.

*Three Cheese* \$11.95  
 Three cheese pizza with marinara sauce.

*Pepperoni* \$12.95  
 Sliced spicy pepperoni, a splash of marinara, mozzarella and Parmigiano-Reggiano.

*Sausage* \$12.95  
 Mild Italian sausage, fresh tomato sauce and a blend of imported cheeses.

*Grilled Veggie* \$11.95  
 White pizza brushed with roasted garlic infused extra virgin olive oil, mozzarella, parmesan cheese and fresh grilled vegetables.

## PASTA

*Add a House Salad or Soup* \$3.95

*Fettucine with Short Rib Sauce* \$19.95

A zesty boneless short rib and sausage sauce with fettucine.

*Cavatelli Bolognese* \$19.95

Ground veal, Mortadella (pistachio), and pancetta tossed with handmade cavatelli.

*Caramelle and Cavatelli DUO* \$22.00

Half orders of our two favorites.

*Caramelle Mascarpone* \$19.95

Handmade "candy shaped" pastas filled with ricotta, veal and spinach simmered in roasted tomato and mascarpone cheese sauce.

*Penne Marinara* \$13.95

Add chicken or Italian Sausage. \$16.95

*Gavi's Mac-n-Cheese* \$16.95

Penne and imported creamy mascarpone and American cheeses with a touch of cream.

Add Chicken or Sausage \$18.50

Add 4 Shrimp \$23.95

*Freddie's Pasta* \$21.95

Tossed with spinach, sundried tomatoes, Hungarian hot peppers, crumbled Italian sausage and rock shrimp in a garlic and olive oil sauce.

*Spaghetti and Veal Meatballs* \$19.95

Spaghetti tossed with browned pancetta, garlic and olive oil then topped with two handmade veal and pork meatballs, that are simmered in our tomato sauce.

*Ravioli with Sausage and Broccolini* \$19.95

Sausage and broccolini stuffed ravioli sautéed in a banana pepper and diced tomato sauce with garlic and basil.

*Valentino Pasta* \$16.95

Penne pasta tossed with sautéed garlic and fresh diced tomato with a splash of white wine and basil.

Add Chicken \$4.00 Shrimp (4) OR Scallops (4) \$8.95

## ENTRÉES

*Add a House Salad or Soup* \$3.95

*Eggplant Parmigiana* \$17.95

Thin Slices of eggplant layered with ricotta and mozzarella cheese. Baked in our homemade marinara sauce.

*Lasagna Bolognese* \$19.95

Homemade lasagna layered with ricotta cheese and mozzarella with our homemade Bolognese meat sauce (pistachio).

*Stuffed Chicken Breast* \$19.95

Boneless chicken breast stuffed with spinach, roasted red peppers and feta cheese served in a natural pan sauce.

*Grilled Pork Chop* \$19.95

Grilled boneless pork chops with an apple, caramelized onion and bacon chutney.

*Chicken Marsala* \$19.95

Boneless breast of chicken sautéed in a sweet Marsala wine sauce and wild mushrooms.

*Chicken Cacciatore* \$20.95

Pan seared boneless chicken breast sautéed with peppers, mushrooms and onions finished with a light tomato sauce.

*Veal Parmigiana* \$27.95

Tender veal Scallopine lightly breaded topped with melted mozzarella over linguine marinara.

*Black Lacquer Duck* \$28.95

Boneless black lacquer duck marinated in soy, espresso, ginger, sesame oil and pan roasted until crisp, served in a citrus buerre blanc.

*Veal Scallopine and Shrimp* \$29.95

Thin Provimi veal and three shrimp sautéed in a lemon, tomato, white wine and caper sauce.

*Imported Rack of Lamb* \$29.95

Imported rack of lamb rubbed with garlic, rosemary and black pepper. Chargrilled and served with porcini demi glace and honey mandarin mint jam.

*Chicken Saltimboca* \$21.95

Pan seared chicken breast with sautéed prosciutto & garlic in a white wine, sage cream sauce.

## EATING HEALTHY

*Grilled Skewers* Shrimp (4) ..... \$19.95

Chicken ..... \$17.95

Choice of either grilled shrimp or chicken, served on a bed of grilled vegetable couscous with a roasted tomato drizzle.

*Grilled Lemon Pepper Chicken* ..... \$19.95

Served over a bed of grilled seasonal vegetables and brown rice.

*Grilled Scallops (4)* ..... \$21.95

Served with black beluga lentils and fresh vegetable of the day.

*Stir Fry* Shrimp (4) ..... \$19.95

Chicken ..... \$17.95

Served over brown rice, lightly sautéed vegetables in a low sodium stir fry sauce.