



APPETIZERS

FRIED CALAMARI	14
CLAMS CASINO	13
MUSSELS SICILIANO	12
SHRIMP COCKTAIL (6)	13
STUFFED MUSHROOMS	11
BACON CHEESE FRIES	11
Cheddar, Mozzarella	
CHEESE QUESADILLA	8
Chicken 11 or Philly Steak 13	
MOZZARELLA EN COROZZA	10
GARLIC KNOTS	9 (½ DZ) • 11(DZ)
CHEESY GARLIC BREAD	8
PEPPERONI STUFFED BREAD	14
BONELESS BUFFALO WINGS	12
CHICKEN WINGS	11 (6) • 18 (12)
Flavors: Buffalo (Mild & Hot), Buffalo Blue Cheese, Spicy BBQ, Honey BBQ, Teriyaki, Cajun (Dry Rub)	

SOUPS

CHICKEN SOUP	6 (CUP)
PASTA FAGIOLI	7 (CUP)
FRENCH ONION SOUP	8

SALADS

GARDEN SALAD	8 (\$M) • 10 (LG)
CAESAR SALAD	10 (\$M) • 12 (LG)
ANTIPASTO	12 (\$M) • 14 (LG)
WEDGE SALAD	13
Bacon, Tomato, Cucumber, Gorgonzola, Ranch Dressing	
THE AVENUE SALAD	12
Mixed Greens, Balsamic Dressing, Candied Walnuts, Raisins, Gorgonzola	

ADD TO ANY SALAD

Chicken • 6
(Grilled, Crispy, Crispy
Buffalo, Cajun)

Shrimp • 8
(Grilled) (4)

Cheese • 1.5
(Feta, Gorgonzola Crumbles)

WRAPS

Served with French Fries
French Fry substitutions subject to price increase

ITALIAN WRAP	14
Ham, Salami, Capocollo, Provolone, Lettuce, Tomato, Onions, Mayo	
GRILLED CHICKEN WRAP	14
Lettuce, Tomato, Onions, Ranch	
CHICKEN CAESAR WRAP	14
Lettuce, Croutons, Shaved Parmesan, Caesar Dressing	
BUFFALO CHICKEN WRAP	14
Lettuce, Tomato, Onion, Blue Cheese	
HONEY BBQ CHICKEN WRAP	14
Cheddar, Bacon, Tomato, Onion, Ranch	
CAJUN CHICKEN WRAP	14
Cheddar, Tomato, Cucumbers, Ranch	
CHICKEN BACON WRAP	14
Lettuce, Tomato, Thousand Island Dressing	
TURKEY SWISS WRAP	14
Bacon, Lettuce, Tomato, Mayo	
PHILLY WRAP	16
Peppers, Onions, Mushrooms, American Cheese	

GRINDERS

MEATBALL / SAUSAGE PARMIGIANA	13
CHICKEN PARMIGIANA	14
EGGPLANT PARMIGIANA	13
VEAL PARMIGIANA	16
ITALIAN COMBO	13
Ham, Salami, Capocollo, Provolone, Lettuce, Tomato, Onion, Mayo	
PHILLY STEAK	15
Peppers, Onions, Mushrooms, American Cheese	
CHICKEN CUTLET	14
Lettuce, Tomato, Mayo, Onion, American Cheese	
TURKEY SWISS GRINDER	13
Bacon, Lettuce, Tomato, Mayo	

BURGERS

Cooked “Pink” or “No Pink” • Served with French Fries
French Fry substitutions subject to price increase

HAMBURGER*	14
Lettuce, Tomato, Onion Add Cheese 1 Bacon 1.5	
MUSHROOM & SWISS BURGER*	14
THE AVENUE BURGER*	17
Lettuce, Tomato, Caramelized Onions, Bacon, Cheddar	

SEAFOOD

SHRIMP SCAMPI	24
Garlic, White Wine, Linguini	
LINGUINI CLAM SAUCE	22
Garlic, White Wine	
MUSSELS FRA DIAVOLO	22
Cherry Peppers, Light Marinara, Linguini	

CHICKEN OR VEAL

Served Over Penne
Pasta Substitutions Subjects To Price Increase

PARMIGIANA	(C) 25 • (V) 28
Marinara Sauce, Mozzarella	
VODKA PARM	(C) 26 • (V) 29
Breaded, Mozzarella	
MARSALA	(C) 23 • (V) 26
Mushrooms, Marsala Wine	
FRANCESE	(C) 25 • (V) 28
Egg Battered, White Lemon Sauce	
PICCATA	(C) 23 • (V) 26
Capers, White Lemon Sauce	

PASTA

Gluten Free Penne Available 3

PENNE WITH MEATBALL OR SAUSAGE	18
CHEESE RAVIOLI	16
PENNE BOLOGNESE	22
Add Ricotta 2	
CAVATELLI BROCCOLI	18
Oil & Garlic Chicken or Sausage 24	
FETTUCCINE ALFREDO & BROCCOLI	19
Chicken 25	
PENNE ALA VODKA	18
Chicken 23	

BAKED DISHES

LASAGNA	20
BAKED ZITI	15
STUFFED SHELLS	18
EGGPLANT PARMIGIANA	21
Served Over Penne	

SIDES

SIDE OF MEATBALLS
OR SAUSAGE (2) 7
MASHED POTATOES 6
FRENCH FRIES 6

| Kindly Note, Outside Desserts Are Not Allowed |

Meal Changes And Modifications Are Kindly
Respected And Subject To A Price Increase

GRATUITY OF 20% ADDED
TO PARTIES OF 8 OR MORE

While we offer gluten free items,
our kitchen is not gluten free

Please be informed that food items may contain
or come in contact with common allergens.
We strive to accommodate allergen friendly
meals, but cannot guarantee allergen free.

*May be cooked to order. Thoroughly cooking meats,
poultry, seafood reduces the risk of food borne illness.

PIZZA		SPECIALTY PIZZA	
TOPPINGS		1. HOT HONEY	15 • 21
Pepperoni, Sausage, Meatball, Bacon,		Red / Pepperoni	
Olives, Mushrooms, Onions, Peppers,		2. THE MAC	17 • 24
Broccoli, Spinach, Ham, Tomatoes,		White / Cheddar, Mozzarella,	
Pineapple, Ricotta, Anchovies,		Hamburger, Lettuce, Tomatoes,	
Cherry Peppers, Feta, Garlic, Basil		Pickles, Thousand Island Dressing	
PREMIUM TOPPINGS (MP)		3. MEAT LOVERS	16 • 22
Chicken, Hamburger, Shrimp,		Red / Sausage, Pepperoni,	
Clams, Eggplant		Bacon, Meatball	
MOZZARELLA		4. CHICKEN, BACON, RANCH	16 • 23
12 (SM) • 16 (LG)		White	
EACH TOPPING		5. CLAMS CASINO	16 • 23
2 (SM) • 2.5 (LG)		White / Peppers, Bacon,	
STUFFED BREAD • 12		Onions, Garlic	
Topping 2		6. HAWAIIAN	15 • 21
CALZONE • 13		Red / Ham & Pineapple	
Topping 2		7. BBQ CHICKEN	15 • 22
GLUTEN FREE • 13		White	
Topping 2 Speciality 4		8. MARGHERITA	15 • 22
		Red / Tomato, Basil, Garlic,	
		Fresh Mozzarella	
		9. BUFFALO CHICKEN	15 • 22
		White / Blue Cheese	
		10. WORKS	17 • 24
		Red / Pepperoni, Meatball,	
		Sausage, Onions, Mushrooms,	
		Bacon, Peppers	
		11. VODKA PIZZA	14 • 21
		White / Vodka Sauce, Penne, Mozzarella	
		12. VEGETARIAN	17 • 23
		Red / Mushrooms, Peppers, Onions,	
		Tomatoes, Olives, Broccoli	
		13. FOUR CHEESE	14 • 20
		White / Provolone, Ricotta,	
		Pecorino Romano, Mozzarella	
		14. POPEYE	16 • 22
		White / Spinach, Ricotta, Garlic, Tomato	
		15. MASHED POTATO	16 • 23
		White / Bacon, Cheddar Cheese,	
		Mozzarella, Sour Cream	
		16. THE AVENUE SPECIAL	18 • 24
		White / Shrimp, Clams,	
		Garlic, Bacon, Onion	
		17. CHICKEN PARM	15 • 22
		Red / Breaded Chicken,	
		Mozzarella, Parmesan Cheese	
		18. EGGPLANT SPECIAL	16 • 23
		White / Tomato, Broccoli,	
		Ricotta, Olives, Garlic	
		19. SHRIMP SCAMPI	17 • 22
		White / Garlic, Basil, Tomato	
		20. BROCCOLI SPECIAL	15 • 21
		White / Ricotta, Garlic	

-DRINKS-					
WINE LIST		SIGNATURE COCKTAILS		SEASONAL COCKTAILS	
SPARKLING		ESPRESSO MARTINI • 14 Vanilla Vodka, Coffee Liqueur, Bristot Espresso Shot		SPICY MANGO MARGARITA • 11 Ghost Habanero, Patronge, Fresh Lime, Mango Puree, Agave, Tajin Rim	
WHITES		BLACK WALNUT OLD FASHIONED • 12 Penelope Straight & Rye Bourbon, Walnut Bitters, Vanilla Demerara		DRAGONFRUIT LEMON DROP MARTINI • 14 Ketel One, Dragon Fruit Liqueur, Fresh Lemon, Simple	
Ferrari-Carano Pinot Grigio <i>California</i>	11 34	PEAR PRESSURE • 14 Grey Goose La Poire, Pear Puree, Fresh Squeezed Lemon, Simple		SWEET PEACH • 12 High West Double Rye Bourbon, Julliette Peach Liqueur, House Brewed Tea, Fresh Squeezed Lemon	
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	12 36	MANHATTAN AVE • 15 Bulliet Rye, Sweet Vermouth, Bitters, Luxardo Cherries		ROSÉ SPRITZ • 12 Rosé, Elderflower, Lime, Simple, Prosecco	
Kendall-Jackson Chardonnay <i>California</i>	12 36	PALOMA FRESCA • 11 Mi Campo Reposado, Fresh Squeezed Lime, Agave, Grapefruit			
Sycamore Lane Pinot Grigio <i>California</i>	10 -	FIG COSMO • 14 Figenza, Cointreau, Lime, Cranberry			
Sycamore Lane Chardonnay <i>California</i>	10 -				
Chateau Ste Michelle Riesling <i>Washington</i>	10 30				
Centorri Moscato <i>Italy</i>	11 32				
ROSÉ		BEER			
Terre de St. Louis Rosé <i>France</i>	11 34	DRAFT		CANS	
Coastal Vines White Zinfandel <i>California</i>	10 27	Counterweight Headway, IPA 8.5		Fuzzy Baby Ducks IPA 8	
RED		Lawsons Finest Sip Of Sunshine, IPA 8.5		Two Roads Lushee Passion Fruit Sour 9	
Bonanza Cabernet Sauvignon by Caymus <i>California</i>	12 40	Backeast Ice Cream Man, IPA 8		High Noon 8.5 <i>(Black Cherry, Mango, Peach)</i>	
Conundrum Red by Caymus CA	(1/2 btl) 15	Two Roads Lil Heaven IPA 8		High Noon Iced Tea 8.5	
Meiomi Pinot Noir <i>California</i>	12 40	Peroni European Pale Lager 8		Lucky One Lemonade 8.5 <i>(Original, Blueberry)</i>	
Josh Cabernet Sauvignon <i>California</i>	11 34	Stella Belgian Lager 7.5		Blue Hills Cider 8	
Mark West Pinot Noir <i>California</i>	10 32	Blue Moon Belgian White Wheat Ale 7.5		NON-ALCOHOLIC	
Banfi Chianti <i>Italy</i>	11 34	Samuel Adams Seasonal 7.5		Athletic Brewing Upside Dawn Ale 6	
Douglass Hill Merlot <i>California</i>	10 32	Kona Big Wave Golden Ale 7.5		Heineken Zero 6	
Sycamore Lane Cabernet Sauvignon <i>California</i>	10 -	Yuengling Traditional American Lager 7			
		Guinness Stout Irish Dry 9			
		Coors Light American Style Light Lager 5			
		BOTTLED			
		Budweiser 5	Coors Light 5	Michelob Ultra 5	Corona Light 6
		Bud Light 5	Miller Lite 5	Corona 6	Heineken 6