

#### SHAREABLES

Brussels Sprouts \$9 with pancetta and maple glaze

Pomme Frites \$8 fresh-pressed fried potatoes with parmesan cheese, truffle, and garlic aioli

Aventine Hummus \$8 white bean, lemon juice, and GA olive oil, served with wood-fired flatbread

# SALADS

Tucker Farm Salad \$7 / \$14 artisan greens with sour apple, celery, shaved beet, radish, and GA peanut dressing – (supplement chicken \$7, salmon \$8, seafood scoop \$8)

Orange Fennel Salad \$8 / \$15 spring mix, arugula, orange segments, shaved fennel, walnuts, parmesan, and a lemon thyme vinaigrette

- (supplement chicken \$7, salmon \$8, seafood scoop \$8)

# PIZZAS

Carrettiera \$20 smoked gouda, shredded mozzarella, sausage, rapini, and pepperoncini

Margherita \$18 tomato, fresh mozzarella, and basil

Three Cheese \$18 olive oil & garlic base, mozzarella, smoked gouda, and parmesan

Sirloin Gyro \$20 olive oil & garlic base, marinated sirloin, tomato, red onion, cucumber yogurt, and artisan greens

Pepperoni \$20 ricotta, mozzarella cheese, and spicy honey

### PASTAS

(supplement mushrooms \$5, chicken \$7, salmon \$8)

Rigatoni Pomodoro \$12 / \$20 tomato, onion, garlic, white wine, and basil

Scampi \$10 / \$18 white wine, butter, and red pepper flakes

Pesto Spaghetti \$14 / \$22 fresh spring pesto, sunflower seeds, chervil, and parmesan

Campanelle \$12 / \$20 spring peas, sugar cured ham, and fennel pollen

# SANDWICHES

served with choice of fresh-pressed fries or side salad

Aventine Italian \$16

speck, salami, pepperoni, sun-dried tomato tapenade, red onion, mozzarella, HoneyGem lettuce, and three herb dressing in a wood-fired dough pocket

Smoked Brisket Panini \$17

Blossom Hill smoked brisket, fire-roasted cherry tomato ketchup, pickled jalapeño, and pepper jack cheese on focaccia

Aventine Burger \$16

1/2 lb. brisket-short rib-chuck blend, arugula, tomato, caramelized onion, and black pepper mayo on a brioche roll

- (add cheddar \$1, bacon \$2)

Seafood Roll \$18 cold poached shrimp, blue crab, lobster, and pollock with clarified butter on an English style

#### DESSERTS

roll

Five-Layer Sour Cream Fudge Cake \$10 with amaretto Chantilly cream and vanilla bean crème anglaise

NY Cheesecake \$10 with lemon curd, blueberry sauce, vanilla whipped cream, blueberry, candied almond, and candied lemon peel