



## APPETIZERS

<b>Thick Cut Bacon</b>	17	<b>Fried Calamari</b>	19
		Golden Crisp Fried Calamari, Cherry Peppers Served with Chili Aioli	
<b>Tuscan Mussels</b>	12		
Mussels with White Beans, Tomatoes, and Basil White Wine Sauce		<b>Grilled Octopus</b>	21
		Grilled Served with Chorizo Sofrito, White Beans, Potatoes	
<b>Meatballs</b>	16		
Braised Meatballs, Fresh Basil Tomato Sauce, Stracciatella di Burrata		<b>Escargots a la Bourguignonne</b>	18
		Aromatic Garlic, Shallots, Cognac	
<b>* Beef Carpaccio</b>	22	<b>Clams Casino</b>	18
Thin Sliced Filet Mignon, Arugula, Capers, Shaved Parmesan, Lemon, Truffle Oil		Bacon, Herb Butter, Garlic, White Wine	
		<b>* Ahi Tuna Tartare</b>	24
<b>Fried Burrata</b>	19	Ahi Tuna, Guacamole, Passion Fruit, Cucumber, Radish, Edamame, Wonton Crisp	
Served in a Spicy Tomato Sauce & Fresh Basil		<b>Lobster &amp; Crab Cakes</b>	24
<b>Grilled Lamb Lollipops</b>	26	Crispy Seared, Seasonal Relish, Garnishes	
Served with Arugula, Balsamic Glaze, Mint Gremolata, Rosemary Aioli			

## RAW BAR

Regional American Oysters, Clams, Shrimp, Lobster & Crab Meat

<b>* Oysters on the Half Shell</b> (Half Dozen)	18
<b>* Clams on the Half Shell</b> (Half Dozen)	14
<b>* Jumbo Shrimp Cocktail</b> (4)	26
<b>* Maine Lobster Cocktail</b>	MP
<b>* Jumbo Lump Crab Meat Cocktail</b>	32
<b>* AVERNA Seafood Platter</b> for 2 or more	MP
Fresh Steamed Maine Lobster, Jumbo Shrimp Cocktail, Lump Crab Meat, Little Neck clams, Oysters	

## SOUPS & SALADS

<b>French Onion Soup</b>	13	<b>Fresh Mozzarella &amp; Tomato</b>	16
<b>Lobster Bisque</b>	16	<b>Classic Caesar Salad</b>	16
		Romaine Hearts, Shaved Romano, Garlic Croutons, Homemade Caesar Dressing	
<b>House Salad</b>	14		
Mesclun, Tomatoes, Onions, Cucumbers, Carrots, Crumbled Blue Cheese, Balsamic Dressing		<b>Iceberg Wedge</b>	15
		Crispy Bacon, Gorgonzola, Tomato, Fried Onion, Strings, Homemade Blue Cheese Dressing	
<b>Beet Salad</b>	18		
Chilled Haricots Verts, Tomato, Roasted Peppers, Fresh Mozzarella, Bacon, Baby Arugula, AVERNA Dressing			

\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

## PASTA

<b>Risotto Averna</b> Wild Mushrooms, Shrimp, Pecorino Romano, Drizzle Truffle Oil	29	<b>Spicy Lobster Ravioli</b> Sautéed with Cherry Tomatoes, and Arugula served Fra Diavlo	32
<b>Rigatoni Bolognese</b> Prepared with a Blended Variety of Prime Aged Ground Meat	24	<b>Frutti Di Mare</b> Linguini Pasta with Half Lobster, Calamari, Shrimp, Clams, Mussels, Tomato Sauce & Basil	48
<b>Penne alla Vodka</b> Prosciutto, Shallots, Crushed Chili Parmesan Cheese	22	<b>Linguini Clam Sauce</b> Fresh Clams, Olive Oil, Garlic, Parsley Red or White Sauce	28

## U.S.D.A PRIME DRY-AGED STEAKS & CUTS

Sauces - Bordelaise | Au Poivre | Béarnaise | Hollandaise

<b>Porterhouse Steak</b> for Two, Three or Four	64/pp
<b>Bone-In Rib Eye Steak</b> 29oz	68
<b>Bone-In New York Strip</b> 22oz	62
<b>Filet Mignon</b> 8oz/12oz	47/60

## ENTREES

<b>Chicken Martini</b> Chicken Breast, Egg Yolk, Parmesan & Pecorino Romano, Cherry Tomatoes, Lemon, White Wine	28	<b>Surf &amp; Turf</b> Grilled 8oz Filet Mignon & 8oz Lobster Tail Served with Grilled Asparagus and Pomme Puree	68
<b>Chicken Parmesan</b> Chicken Breast in a Crispy Breadcrumb Coating, Marinara, Parmesan & Pecorino, Basil, and Baked Burrata Mozzarella served with Linguini	28	<b>Chilean Sea Bass Tuzi</b> Pan-Seared, Herbs & Spices, Panko Pecorino Romano, Vegetable Confit Lemon Beurre Blanc	52
<b>The Averna Burger</b> Blended Prime with Cheddar Cheese, Lettuce, Tomato, Special Sauce <b>*Add Bacon: 3</b>	25	<b>Chili Salmon</b> Atlantic Salmon Pan-Seared, Pineapple Mango, Sweet Chili Glaze, Fregola	34
<b>Braised Short Ribs</b> Braised Short Ribs with Roasted Shallots, Baby Carrots, and served with Truffle Pomme Puree	48	<b>Lemon Pepper Shrimp</b> Pan Seared with Crushed Black Peppercorn, Butter, Lemon, White Wine Over Vegetable Risotto	39
<b>Pork Chop Campagnola</b> Berkshire Pork Chop served Sliced, Vinegar eppers, Cottage Fries, Onions, Demi-Glace	41	<b>Roasted Branzino</b> Roasted Branzino Filet with a Lemon-Dill White Wine Sauce topped with Capers and served with Asparagus & Pomme Puree	42

## SIDES

<b>Spinach</b> Steamed, Sautéed, Creamed	13	<b>Hand-Cut Parmesan Truffle Fries</b>	12
<b>Mushrooms</b> Sautéed	9	<b>Regular or Loaded Baked Potato</b>	8/11
<b>Asparagus</b> Steamed or Grilled	13	<b>Garlic Mashed Potatoes</b>	11
<b>Broccoli</b> Steamed or Sautéed	11	<b>Hash Browns</b>	13
<b>Onions</b> Fried or Sautéed	8	<b>Mac &amp; Cheese or Lobster Mac</b>	13/25
<b>Brussel Sprouts</b> Bacon & Maple Glaze	13	<b>Au Gratin Potatoes</b>	13

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