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**GAVI**

## GAVI'S DAILY SPECIALS

### APPETIZERS

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**IL RINFRESCO \$23**

Combination of smoked salmon, Boursin garlic herb cheese, hummus, roasted peppers, caponata, white anchovies, Italian peppers and garlic bread crostini

**EGGPLANT ROSA \$15**

Eggplant layered with sliced ham and rosa sauce

**SPICY GARLIC SCALLOPS \$23**

Scallops cooked in spicy butter wine garlic sauce and bacon

**CALAMARI STEAK PARMIGIANA \$17**

Steak of calamari breaded and finished with baked mozzarella on top

**SPICY DEEP FRIED SEAFOOD RAVIOLI \$17**

3 Ravioli stuffed with crab, shrimp and lobster, covered with spicy crema, on a bed of radicchio

### GLUTEN FREE OPTIONS

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**PASTA: MOSTACCIOLI AND SPAGHETTI - ADD \$3**  
**PIZZA - ADD \$3**

### FEELING NOSTALGIC?

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**SOLE SORRENTO \$37**

Sole filet stuffed with shrimp and scallops prepared in marsala and sherry wine sauce with bacon, bell pepper and ricotta. Baked with mozzarella and finished with honey and serrano glaze

**CANNELLONI ALLA ROMANA \$27**

2 Cannelloni filled with veal, pork, beef and mushrooms, cooked in rosa sauce

**CHICKEN SHERRY \$35**

Chicken breast sauteed in mushroom and cherry wine sauce. Served with a side of pasta

### ENTRÉES

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**LOBSTER RAVIOLI \$33**

Lobster and ricotta cheese ravioli in lemon crema sauce

**PORK CARNEVALE \$35**

Pork tenderloin in rosa sauce with shrimp, spinach and mostaccioli

**STUFFED SALMON \$37**

Salmon stuffed with shrimp and crab with mozzarella and pesto finish on a bed of spinach

**POLLO DI MARE \$35**

Breaded chicken breast on spinach topped with tomato and butter garlic shrimp and baked mozzarella

**SCALLOP & SHRIMP SERENATA \$37**

Scallop, shrimp in crema sauce with spinach, mushrooms, tomatoes and onions over linguine

**SOLE DORE' \$35**

Sole lightly battered and sautéed with piccata sauce and a side of veggies

**CLAMS POSILLIPO \$35**

Fresh baby clams in light seafood marinara with cherry tomatoes and linguine

**CHICKEN FETTUCINE TETRAZZINI \$33**

Chicken, bell peppers with wine butter/cream sauce over fettuccine

**STUFFED BRACIOLA \$37**

2 Pork tenderloins, one stuffed with Italian meats and the second with mixed veggies and cheese, baked on pizzaiola with mostaccioli

**CHICKEN PROSECCO \$35**

Chicken breast braised in Prosecco with sundried tomatoes, asparagus, mushrooms and peas

**PENNE CARCIOFO WITH CHICKEN \$33**

Artichokes, mushrooms, and peas with a choice of 3 sauces: cream, butter wine or marinara

**SOLE AL GRANCHIO \$37**

Sole cooked in a butter clam sauce with capers, bell pepper, peas, tomatoes topped with crab meat and scallops and baked with asiago and ricotta cheese