

P I A Z Z A
GAVI

GAVI'S DAILY SPECIALS

APPETIZERS

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 \$17

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

PASTA: MOSTACCIOLI AND SPAGHETTI - ADD \$3

PIZZA - ADD \$3

FEELING NOSTALGIC?

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 \$29

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

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 \$39

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