



Yalumba Wild Ferment Chardonnay Eden Valley, SA

Made solely by a natural 'wild yeast' ferment, the juice is encouraged to ferment with natural yeasts, present on the grape skins, from the vineyard.

GLASS: \$8

BOTTLE: \$34



BYO \$3.50 PER PERSON

- BYO CAKES SELF SERVE (NO CHARGE)
- BYO CAKES CHARGE \$2.00 PER PERSON (INCLUDES CREAM & GARNISH)
- BYO CAKES WITH ICE CREAM \$4.50
- PRICES SUBJECT TO CHANGE WITHOUT NOTICE
- WEEKEND AND PUBLIC HOLIDAY MENU MAY APPLY

(MOST OF OUR MENU ITEMS CAN BE ORDERED GLUTEN FREE)

PANE BREADS

HOT TURKISH \$8.95

With a side of extra virgin olive oil & balsamic vinegar

GARLIC \$8.95

Grilled with fresh garlic butter

PESTO \$9.95

Grilled topped with Avanti's fresh pesto

BRUSCHETTA \$10.95

Grilled focaccia, tomato, onions, garlic, basil and parmesan

ENTRÉES

ZUPPA \$9.95

Soup displayed on specials menu

CALAMARI FRITTI \$14.95

Marinated calamari, lightly fried, with spicy house dip

CHICKEN WINGS PICCANTE \$13.95

Tossed in a spicy chilli vinaigrette salsa, served with parmesan dip

CARPACCIO \$14.95

Thinly sliced raw veal tenderloin with capers, lemon and cracked pepper, latticed with mustard mayonnaise

ANTIPASTO AVANTI \$17.95

A combination of cold appetisers, prepared the traditional Italian way (serves two)

KING PRAWNS \$18.95

Tempura style batter, sweet chilli salsa with aioli mayo

CONTORNI - SALADS & SIDES

INSALATA VERDE \$8.95

Italian style tossed salad with olive oil and balsamic vinegar

GREEK SALAD \$12.95

With fetta, kalamata olives and roast capsicum

SIDE CAESAR SALAD \$13.95

For the garlic lovers

CHICKEN CAESAR \$21.95

CALAMARI CAESAR \$20.95

KING PRAWNS CAESAR \$22.95

CREAMY HERB MASH POTATOES \$6.95

SHOESTRING FRIES \$6.95

POTATO CAKE (1) \$3.95 (2) \$6.95

POTATO CUBES \$6.95

STEAMED VEGGIES \$6.95

PANFRIED VEGGIES \$7.95

63 Macgregor Terrace, Bardon
Phone 3369 4375

Open 10am - 10pm seven days a week
Fully BYO & licensed

www.avanticafe.com.au

MEDITERRANEAN DIPS

served with fresh crispy flat bread

ROAST PUMPKIN, GARLIC, ONION JAM \$9.95

FETTA, PESTO AND SUNDRIED TOMATOES \$9.95

EGGPLANT AND SUNDRIED TOMATOES \$9.95

INSALATE - DINNER SALADS

INSALATA ARROSTA \$18.95

Mediterranean style roast vegetable & balsamic salad

MEDITERRANEAN OCTOPUS SALAD \$22.95

Grilled baby octopus, seasonal salad greens, roast veggies, sundried tomato pesto dressing

INSALATA DI POLLO \$21.95

Grilled chicken strips on Mediterranean salad, and Italian balsamic dressing

LOADED GREEK \$22.95

On garlic pita bread, with roast pumpkin, tzatziki dressing, topped with chilli garlic veal

SEAFOOD SALAD \$23.95

Succulent seafood in a warm wine and lemon dressing, served on fresh salad greens

PIATTI FORTI - MAIN COURSES

Most mains served with potato & vegetables

GRILLED OCTOPUS \$23.95

Baby octopus in a garlic lemon and white wine sauce, with grilled vegetables with potato cubes

RISOTTO \$22.95

With mushrooms, spinach and red bell peppers, topped with chilli garlic veal and shredded parmesan

PICCATA AL LIMONE \$23.95

Veal scallops in a lemon and white wine sauce

SCALOPPINE AI FUNGHI \$24.95

Tender veal, pan fried with cream and sauteed mushrooms

POLLO ALLA FIORENTINA \$24.95

Boneless breast of chicken stuffed with camembert cheese, sundried tomatoes and fresh spinach, topped with a creamy pesto sauce

LAMB SHANKS \$26.95

Slow cooked in traditional roast garlic, red wine and roma tomato sauce

GAMBERONI CON SPINACI \$26.95

Garlic prawns in a lemon piccata sauce, served on pan-fried veggies and potato cake

CIOPPINO \$26.95

Italian style Boullabaise with generous serve of succulent and quality seafood

BLACKENED BARRAMUNDI \$26.95

Dusted in Cajun spices topped with bruschetta in lemon garlic sauce, potato cake, Asian veggies

ONE BILL PER TABLE

All Prices Include 10% GST

pasta - pasta - pasta

(YOU MAY ORDER ANY OF OUR SAUCES WITH GLUTEN FREE PASTA)

SPAGHETTI

SPAGHETTI NAPOLETANA \$18.50

In a fresh tomato and basil sauce

SPAGHETTI BOLOGNESE \$19.50

The authentic meat sauce created in Bologna, Italy

SPAGHETTI CARBONARA \$20.50

The original recipe created with pancetta, egg, garlic, onions and cream

SPAGHETTI PUTTANESCA \$20.50

Black olives, capers and anchovies tossed in Avanti's Napoletana sauce

SPAGHETTI ALLA CALABRESE \$21.95

Tender veal, mushrooms, sundried tomatoes and green peas in a Napoletana and pesto sauce

FETTUCCINE

FETTUCCINE VEGETARIANA IN BIANCO \$19.95

Fresh spinach, mushrooms, capsicum, sundried tomatoes and snow peas in a light cream sauce

FETTUCCINE VEGETARIANA IN ROSSO \$19.95

Our vegetarian delight in Avanti's tomato sauce

FETTUCINE ROMANA \$19.95

Diced eggplant, onions and bocconcini cheese with our fresh tomato sauce, just like in Rome

FETTUCCINE MILANESE \$19.95

In a tomato base with mushrooms, roast capsicum, olives and eggplant

FETTUCINE AL BRANDY \$20.50

Button mushrooms, minced chicken, snow peas and brandy in a light cream sauce

FETTUCCINE AVANTI \$20.50

Bacon, minced chicken and green peas with a flavoursome cream sauce

RAVIOLONI

Pasta pillows stuffed with spinach and ricotta cheese

RAVIOLONI AI PORCINI \$22.50

Sautéed button mushrooms creates a delicate, tasteful mushroom sauce

RAVIOLONI AL VODKA \$22.50

A delicate cream and tomato sauce, sun dried tomatoes and a splash of vodka!

RAVIOLONI AL GORGONZOLA \$22.50

A combination of gorgonzola and Danish blue cheese with a dash of cream, with fresh garden veggies

CANELLONI

Large pasta tubes with delicious fillings

CANELLONI ALLA ZUCCA \$21.50

Stuffed with ricotta, pumpkin, roast garlic and spinach in a creamy cardinale sauce

CANELLONI AL BASILICO \$21.50

Stuffed with ricotta, spinach, pine nuts and chicken mince in our fresh, creamy pesto sauce

PENNE

PENNE ARRABBIATE \$18.50

Spicy tomato and basil sauce

PENNE AI 4 FORMAGGI \$19.95

Gorgonzola, fetta, mozzarella and parmesan cheese with fresh cream

PENNE AI FUNGHI \$19.95

Button mushrooms, wine, garlic, cream and herbs, simple and tasty

PENNE AMATRICIANA \$19.95

Spicy Napoletana sauce with bacon, onion and fresh herb

PENNE SALSICCIA \$22.50

Avanti's spicy arrabbiate sauce, Italian sausage and grilled capsicum

PENNE ALLA INDIANA \$21.95

Tender veal and snow peas in a creamy mango chutney curry sauce, topped with pappadam crackers

LINGUINE

LINGUINE GENOVESE \$19.95

Avanti's fresh pesto with pine nuts, sundried tomatoes and cream - a vegetarian delight!

LINGUINE CAJUN CHICKEN \$23.50

Diced chicken breast, sundried tomatoes, green peas with Avanti's creamy-tomato Cajun sauce

LINGUINE PESCATORE \$23.95

Diced scallops and succulent prawns in extra virgin olive oil with fresh parsley, onion and chilli

LINGUINE CAJUN PRAWNS \$23.95

Prawns, shrimp, pistachio nuts and fresh spinach tossed in our cream - tomato Cajun sauce

LINGUINE MARINARA \$24.95

Calamari, prawns, scallops, mussels with Avanti's tomato sauce

LINGUINE FRUTTI DI MARE \$24.95

Succulent seafood, fresh herbs, lemon juice and creamy garlic sauce

TORTELLINI

Small pasta rings stuffed with ham and veal

TORTELLINI ALLA PANNA \$19.95

Creamy parmesan sauce with a sprinkle of nutmeg

TORTELLINI SAN MARCO \$21.50

Diced bacon, green peas and mushrooms in a creamy tomato sauce

TORTELLINI RAGU \$23.95

Fresh chicken, bacon, Italian sausage in a red wine, Napoli, Bolognese sauce

LASAGNA

TRADITIONAL LASAGNA \$19.50

Baked the traditional way with meat, mozzarella cheese, bechamel and tomato sauce

SAND CRAB LASAGNA \$24.95

Layers upon layers of sand crab & spinach bechamel sauce, creamy Napoletana sauce and shredded parmesan

ONE BILL PER TABLE
All Prices Include 10% GST

www.avanticafe.com.au

Yalumba Barossa 'Patchwork' Shiraz
Barossa, SA

The palate is generously structured with sweet plum fruits and violets and soft, textured tannins.

GLASS: \$8

BOTTLE: \$34

