



Thick Cut Bacon

Steamed Manilla Clams

Manilla Clams with Tomatoes, Basil, Garlic
White Wine Sauce

Meatballs

Braised Meatballs, Fresh Basil Tomato Sauce,
Stracciatella di Burrata

***Beef Carpaccio**

Thin Sliced Filet Mignon, Arugula, Capers, Shaved
Parmesan, Lemon & Truffle Oil

Burrata & Prosciutto

Mini Heirloom Tomatoes, Prosciutto, Wild Arugula,
Roasted Peppers, Basil Pesto

Grilled Lamb Lollipops

Served with Arugula, Balsamic Glaze, Mint Gremolata,
Rosemary Aioli

Appetizers

17	Fried Calamari	20
	Golden Crisp Fried Calamari, Cherry Peppers Served with Chili Aioli	
22	Grilled Octopus	23
	Grilled Served with Remesco Sauce, Fava Beans, and Potatoes	
17	Escargots a la Bourguignonne	20
	Aromatic Garlic, Shallots, Pernod	
25	Baked Clams Oreganata	19
	Breadcrumbs, Herb Butter, Garlic, White Wine	
22	*Ahi Tuna Tartar	25
	Ahi Tuna, Guacamole, Passion Fruit, Cucumber, Radish, Edamame, Wonton Crisp	
28	Lobster & Crab Cakes	26
	Crispy Seared Served with Seasonal Relish & Garnishes	

Raw Bar

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

*Oysters on the Half Shell (Half Dozen)	19
*Clams on the Half Shell (Half Dozen)	15
*Jumbo Shrimp Cocktail (4)	27
* Maine Lobster Cocktail	MP
* Jumbo Lump Crab Meat Cocktail	35
*Averna Seafood Platter	MP
Fresh Steamed Maine Lobster, Jumbo Shrimp Cocktail, Lump Crab Meat, Little Neck clams, Oysters	

Soups &Salads

13	French Onion Soup	16
14	House Salad	16
	Mesclun, Tomatoes, Onions, Cucumbers, Carrots, Crumbled Blue Cheese, Balsamic Dressing	
18	Beet Salad	15
	Chilled Beets, Red Endive, Baby Arugula, Crumbled Pistachio, Apples, Fried Goat Cheese, Citrus Vinaigrette Dressing	
19	Averna Salad	17
	Chilled Haricots Verts, Tomatoes, Roasted Peppers, Fresh Mozzarella, Bacon, Baby Arugula, Averna Dressing	
	Lobster Bisque	
	Fresh Mozzarella & Tomato	
	Classic Caesar Salad	
	Romaine Hearts, Shaved Romano, Garlic Croutons, Homemade Caesar Dressing	
	Iceberg Wedge	
	Baby Iceberg, Crispy Bacon, Gorgonzola, Mini Heirloom Tomatoes, Fried Onion Strings, Homemade Blue Cheese Dressing	

Pasta

*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.

Pappardelle Ragu Homemade Pappardelle with Shredded Short Rib and Burrata	38	Wild Mushroom Ravioli Sautéed with Mushrooms Truffle Cream Sauce	34
Rigatoni Bolognese Prepared with a Blended Variety of Prime Aged Ground Meat	26	Frutti Di Mare Linguini Pasta with Half Lobster, Calamari, Shrimp, Clams, Tomato Sauce & Basil	51
Penne alla Vodka Sautéed with Prosciutto, Shallots, Crushed Chili, Parmesan Cheese	24	Linguini Clam Sauce Fresh Clams, Olive Oil, Garlic & Parsley served Red or White	29

* Prime Dry-Aged Steaks	
Porterhouse Steak for Two, Three or Four	69/pp
Bone-In Rib Eye Steak 29 oz	70
Bone-In New York Strip 22 oz	67
Filet Mignon 8 oz. or 12 oz.	50/64

Entrées			
Chicken Martini Chicken Breast Dipped in Parmesan & Pecorino Sautéed with Cherry Tomatoes, Lemon, White Wine, served with Vegetables & Potato	31	Surf & Turf Grilled 8oz Filet Mignon & 8oz Lobster Tail Served with Grilled Asparagus and Mashed Potatoes	74
Chicken Parmesan Chicken Breast in a Crispy Breadcrumb Coating, Marinara, Parmesan & Pecorino, Basil, and Baked Burrata Mozzarella served with Linguini	31	Chilean Sea Bass Tuzi Pan Seared with Herbs and Spices, Panko, Pecorino Romano, Vegetable Confit, Lemon Beurre Blanc	54
The Aversa Burger *Add Bacon: 3 Blended Prime with Cheddar Cheese, Lettuce, Tomato, Special Sauce	26	Chili Salmon Atlantic Salmon Pan-Seared with Pineapple, Mango, Sweet Chili Glaze, Served w/ Mixed Vegetable Jasmine Rice	35
Chicken Scarpariello On the Bone, Sausage, Peppers, Onions, Sage, White Wine, and Roasted Potatoes	32	Lemon Pepper Shrimp Pan Seared with Crushed Black Peppercorn, Butter, Lemon, White Wine Over Jasmine Rice	41
Pork Chop Campagnola Berkshire Pork Chop served Sliced, Vinegar Peppers, Cottage Fries, Onions, Demi-Glace	46	Roasted Branzino Roasted Branzino Filet with a Lemon-Dill White Wine Sauce topped with Capers and served with Asparagus & Mashed Potatoes	43

Sides			
Spinach - Steamed, Sautéed or Creamed	14	Hand-cut Fries or Truffle Fries	11/14
Mushrooms & Onions - Sautéed	13	Regular or Loaded Baked Potato	9/12
Asparagus - Steamed or Grilled	15	Regular or Garlic Mashed Potatoes	12
Broccoli - Steamed or Sautéed	14	Hash Browns	14
Fried Onions	12	Roasted Potatoes	14
Blistered Shishito Peppers	15	Mac & Cheese or Lobster Mac	14/27
Brussel Sprouts w Bacon & Maple Glaze	15		

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