



Experience the adventure in Italian eating.

72 America Street • Waterbury, CT 06708

Phone: 203.574.1274 • Fax: 203.753.8967

## Heat 'n' Eat Meal Specials and Cold & Hot Grinders

**Heat 'n' Eat meals made fresh daily.**

For those on-the-go or too busy to cook, Heat 'n' Eat meals are perfect. We will warm it up for you to eat now, or you can take it home and warm up as a ready-to-eat meal later.

Broccoli Rabe with Garlic & Oil • Fried Artichokes  
Sofritto • Eggplant Parmigiana • Sausage and Peppers  
Steak Pizzaiola • Pasta Primavera • Stuffed Breads  
Fresh Mozzarella & Tomato Salad • Chicken Parmigiana  
California-Style Cole Slaw • Jumbo Cheese Ravioli  
Pasta with Sun Dried Tomatoes • Gnocchi • Tortellini Alfredo  
Tortellini Carbonara • Cavatelli & Broccoli • Ziti & Meatballs  
Grinders • Flat Bread Wraps-Whole Wheat or Plain & more...

When you call or fax ahead of time, it saves you from the waiting. We'll have your order waiting for you!

### HEAT 'n' EAT MEAL SPECIALS

Cavatelli & Broccoli	Eggplant Parmigiana	Meatballs
Sausage & Peppers	Steak Pizzaiola	Chicken Parmigiana
Chicken Cacciatore	Chicken Cutlets	Eggplant Cutlets
Grilled Chicken	Fried Artichokes	Pasta Dishes
Sofritto		

### Did you know...

- We travel to New York once a week to obtain the fresh & hard-to-find ingredients that we use to prepare our meals and desserts.
- We make our own fresh mozzarella each day on premises.
- We have an experienced pastry chef on staff who prepares our European Italian pastries and cookies fresh daily.
- We use only the finest ingredients in our pastries and cookies - fresh creams, real extracts, mascarpone, ricotta, butter, premium chocolate and fresh fruits and in our gelatos- fresh creams, chocolate, espresso-coffee, nuts and imported Italian flavorings.
- We are one of the only business in the area to make our own fresh gelato. Gelato is an ice cream-like dessert but with less milk fat, air and artificial ingredients than premium ice cream. More natural, intense flavor.
- We actively research new and interesting ways to bring these ingredients together so that you not only benefit from our knowledge and experience of traditional Italian foods and their preparation, but also from our desire to give you more. If a particular food appeals to you, let us know. We will do our best to prepare it.

**Ask for our Catering and Desserts Menus.**

### Store Hours

Tuesday thru Saturday: 9 a.m. - 5 p.m.

Sunday: 8:00a.m. - 1:00p.m.

Closed Monday.

### Directions

From 84 West, take exit 18, bear right on exit toward Highland Avenue. At stop sign take a right and continue straight for .9 miles to America Street. Take a left onto America. Avventura is on the left.

From 84 East, take exit 18, Chase Parkway. Take left at end of exit and continue straight to traffic light. Take a right at light onto Highland Ave. and continue straight .8 miles to America Street. Take a left onto America. Avventura is on the left.

*The Connecticut State Department of Revenue Services requires us to charge sales tax on all sandwiches, salads and prepared foods (see State publication PS9-11).*

## HOT GRINDERS

Some may be served with lettuce, tomato, onions, mayo, oil & vinegar, hot sauce and your favorite cheese.

Peppers or bacon additional .40/roll, .75/grinder

	<u>Roll</u>	<u>Grinder</u>
<b>GODFATHER</b> Our own oven-baked roast beef with melted swiss.	4.25	5.50
<b>DELI DELIGHT</b> Hot pastrami, melted swiss and mustard.	4.00	5.25
<b>BEEF 'N' CHEDDAR</b> Our own oven-baked roast beef with melted cheddar cheese.	4.25	5.50
<b>MADONNA</b> Hot virginia ham, melted muenster and mustard.	4.00	5.25
<b>ELLIOT NESS</b> Our own meatballs with fresh mozzarella.	4.50	5.75
<b>TURKEY MELT</b> Our own oven-baked turkey with swiss...try it with bacon!	4.00	5.25
<b>THE SICILIAN</b> Eggplant Parm and fresh mozzarella...our family recipe!	4.50	5.75
<b>STEAK PIZZAIOLA</b> Tender steak strips and peppers drenched in our homemade sauce with your choice of cheese.	4.50	5.75
<b>CHICKEN PARM</b> Chicken cutlets smothered in our homemade sauce with mozzarella.	4.50	5.75
<b>THE REPORTER</b> Grilled chicken, fresh mozzarella and broccoli rabe.	4.75	6.00
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<b>TOSSED SALAD</b> Lettuce, tomato, cucumbers, onions, green peppers, olives, mushrooms and your choice of dressing.		4.69/lb.
<b>CHEF SALAD</b> Tossed salad plus chunks of ham, salami, turkey, cheese with your choice of dressing.		4.69/lb.

## COLD GRINDERS

Some may be served with lettuce, tomato, onions, mayo, oil & vinegar, hot sauce and your favorite cheese.

Peppers or bacon additional .40/roll, .75/grinder

	<u>Roll</u>	<u>Grinder</u>
<b>CHEESE IT</b> American, swiss and provolone.	3.50	4.75
<b>FORGET ABOUT IT</b> Tuna with choice of cheese.	3.75	5.00
<b>MOOTZ</b> Red peppers, fresh mozzarella and extra virgin olive oil.	4.50	5.75
<b>AVVENTURA'S SPECIAL</b> Imported prosciutto, fresh mozzarella and roasted peppers.	4.75	6.00
<b>HOT LIPS</b> Salami, capicola, provolone and cherry hot peppers.	4.50	5.75
<b>GUIDO KID</b> Prosciutto, provolone, salami and cherry peppers.	4.75	6.00
<b>LUCKY LUCIANO (Veggie)</b> Marinated eggplant, mushrooms, peppers, onion, lettuce and tomato.	4.50	5.75
<b>AL CAPONE</b> Prosciuttini, fresh mozzarella, tomato, cherry peppers and olive oil.	4.75	6.00
<b>COMBINATION</b> Ham and salami	4.00	5.25
<b>ITALIAN COMBINATION</b> A selection of italian cold cuts.	4.50	5.75
<b>PROSCIUTTO</b>	4.50	5.75
<b>PROSCIUTTO di PARMA</b>	5.00	6.25
<b>TURKEY</b>	3.75	5.00
<b>BOILED HAM</b>	3.75	5.00
<b>SALAMI</b>	3.75	5.00
<b>CAPICOLA</b>	4.00	5.25
<b>PROSCIUTTINI</b>	4.00	5.25
<b>MORTADELLA</b>	3.75	5.00
<b>ROAST BEEF</b>	4.25	5.50

ASK US ABOUT OUR NEW DAILY LUNCH SPECIALS!

**Desserts • Gelato • Cookies • Pastries**

**Gelato**

Gelato (jeh-lah-toh) is a unique, flavorful, ice cream-like dessert. It has 2/3rds less milk fat, and less air and artificial ingredients than a premium ice cream. More natural, intense flavor. Avventura gelatos are made fresh on our premises, in small quantities, artisan-style, using exacting standards and the finest ingredients -- fresh creams, chocolate, espresso-coffee, nuts, fresh fruits and imported Italian flavorings. No other ice creams capture the essence of gelato. Try it today.

Some of our most popular flavors:

- Hazelnut. Italian Vanilla.
- Torrone. Wildberry.
- Blueberry. Italian Chocolate.
- Chocolate. Espresso-Coffee.
- Cheesecake. Chocolate Chip.

**For those who prefer fruit-based iced desserts, we also make fresh sorbets and Italian ices.**

Some of our most popular flavors:

- Italian Lemon Ice. Italian Cherry Ice.
- Strawberry Sorbet. Kiwi Sorbet.
- Pineapple Sorbet. Green Apple Sorbet.

Avventura offers a unique line of desserts to complement any meal or to enjoy by themselves. Using the finest ingredients and time-honored recipes, Avventura now makes Italian European pastries, cookies and gelato.

**Cookies**

Our cookies are sold by the pound. You'll get approximately 2 dozen cookies in a one pound assortment. We recommend 1-2 pounds for every 10 people.

These are just a sample of our cookie selection:

**Lindsay Tart**  
Butter cookie filled with raspberry jam.

**Butter Cherry**  
Butter cookies with cherry topping.

**Mini-Biscotti**  
Florentine cookie with almonds.

**Orange cookie**  
Fresh orange-flavored cookies

**Chocolate Chip Cookies**  
Butter cookie with chocolate chips.

**Maddalena**  
Butter cookie with apricot jam.

**Pignoli Cookies**  
Crescent shaped cookie made with almond paste & pignoli nuts.

**Prices:** 1 pound box \$7.99/lb.  
Platter \$9.99/lb.  
Cookie platter decorated with Jordan almonds and Italian candies.

# Pastries

Our new Italian European pastries and cookies are baked fresh daily, on-site, using recipes honored by generations of Italian families. We use only premium ingredients--fresh cream, real extracts, mascarpone, ricotta, butter, premium chocolate and fresh fruits. Perfect for holidays, weddings, showers, anniversaries or as a gift, these are the kind of desserts you would make if you had the time.

**These are just a sample of our pastry selection:**

## **Chocolate Cannoli**

A flaky pastry shell dipped in dark chocolate and filled with sweet chocolate ricotta cream.

## **Cappuccino Cannoli**

A flaky pastry tube filled with sweet cappuccino cream.

## **Baba Rum**

Sponge cake shaped like mushrooms, saturated in heavy rum and filled with pastry cream.

## **Ricotta Cannoli**

A flaky pastry tube filled with ricotta and chocolate chips

## **Parfait**

Crunchy cookie layered with pastry cream topped with butter cream

## **Chocolate Mousse**

A pure chocolate wafer cup filled with a light and creamy mousse.

## **Mini Cheesecake**

Smooth and creamy American style cheesecake in a graham cracker shell garnished with choice of strawberry, cherry, blueberry.

## **Lobster Tails**

Crispy, flaky pastry in the shape of a lobster tail and filled with ricotta cream.

## **Chocolate Pasticciotti**

A tartlet of pasta frolla\* filled with chocolate cream and sprinkled with Dutch cocoa

## **Zuppetta**

An Italian puff pastry with a layer of sponge cake dipped in rum with vanilla and chocolate cream.

## **Macaroon Pasticciotti**

A tartlet of pasta frolla\* filled with macaroon paste and covered with sliced almonds.

## **Italian Sponge Cake Rolls**

A yellow sponge cake rolled up with butter cream and dipped in chocolate.

## **Tiramisu**

Ladyfinger cookies dipped with espresso coffee smothered with Italian mascarpone cheese.

## **Napoleon**

Three layers of crispy puff pastry filled with Italian pastry cream and covered with white chocolate icing.

## **Ricotta Pasticciotti**

A tartlet of pasta frolla\* filled with ricotta cream.

## **Sfogliatelle**

A clam-shaped flaky pastry stuffed with ricotta and candied fruit.

## **Vanilla Pasticciotti**

A tartlet of pasta frolla\* filled with vanilla cream.

\*Italian sweet pastry dough

<b>Prices:</b>	1-5 pastries	\$1.49/ea.
	6-11 pastries	\$1.35/ea.
	11+	\$1.25/ea.
	Italian Mini-Pastries	\$.90 ea.