

Starters

ANTIPASTO SHARING PLATTER FOR 2 Prosciutto, salami, mozzarella, marinated olives, ciabatta, olive oil	£11.25
GAMBERONI Panfried king prawns, tomato, garlic, white wine, chilli, lemon butter served with toasted bread	£10.95
STEAMED MUSSELS Mussels steamed in white wine and cream sauce served with Garlic Bread	£7.95
CAPRESE SALAD Tomatoes, mozzarella, red onions, olive oil, balsamic vinegar and fresh basil	£6.50
BRUSCHETTA Toasted bread topped with feta cheese, tomatoes, basil, olive oil and garlic	£6.50
GARLIC BREAD (3 slices)	£5.50
DISH OF OLIVES with toasted bread and olive oil	£6.50
HOUMOUS with warm pitta bread and olives	£6.50

Stone Baked - Pizza -(Gluten-Free available)

MARGARITA Tomato , Mozzarella , Basil	£8.95
FUNGI Mushroom, Ham , Mozzarella	£9.25
CLASSIC PEPPERONI Pepperoni, Tomato , Mozzarella	£9.50
PROCIUTTO P. Ham, Tomato , Mozzarella, Salami	£9.50
POLLO CLASSIC Chicken , Peppers ,Tomato , Mozzarella	£9.95
CARNE CLASSIC Spicy Beef , Onions ,Tomato , Mozzarella	£10.95
AVANTI CLASSIC P. Ham, Pepperoni, Mozzarella, Tomato, Salami	£11.25
FRUT DI MARE Mussels, prawns, squid, Tomato, Mozzarella	£11.25

Pasta - (Gluten-Free available)

LINGUINE FRUTTI DI MARE Mussels, prawns, squid, tomatoes, olive oil, white wine	£12.95
PENNE ALLA GENOVESE Diced chicken breast in a basil sauce consisting of basil leaves, cream, garlic pine kernels, olive oil and parmesan	£11.95
PENNE ALLA ARRABBIATO Tomatoes, garlic, chilli, olives and fresh basil	£10.50
PENNE NAPOLITANO Tomato, garlic, onion and herb sauce	£10.50
SPAGHETTI BOLOGNAISE A rich beef and tomato sauce	£10.95
SPAGHETTI CARBONARA Crispy bacon in a creamy sauce	£10.95
LINGUINE NAPOLITANO Tomato, garlic, onion and herb sauce	£10.50
FETTUCINE ALFREDO Tossed with Butter and Parmesan	£10.50
LASANGE AL FORNO Layers of pasta and Bolognese with a Béchamel sauce and mozzarella served with a salad garnish	£10.50
FETTUCINE CARBONARA Crispy bacon in a creamy sauce	£10.95
SIDE DISH: BASKET OF BREAD FOR ONE £1.75 / FOR TWO £2.95	
GREEN SALAD £3.25	
GARLIC BREAD £2.95	

*These dishes contain nuts. We cannot guarantee your dish to be nut free.

Risotto

FRUTTI DI MARE Mussels, prawns, squid, tomatoes, olive oil, white wine	£11.95
GAMBERONI King prawns, white wine, cream, garlic, parmesan	£11.95
FUNGI Seasonal mushrooms, garlic, butter, white wine and parmesan	£10.80

Bistro

8OZ SIRLOIN STEAK WITH PEPPER SAUCE Sirloin (21 days matured) served with mushrooms, tomato and fries	£17.95
LAMB IN RED WINE AND ROSEMARY SAUCE Tender Lamb shank in a redcurrant, red wine and rosemary gravy served with sauteed potatoes and baby carrots.	£16.95
POLLO ALLA CREMA Panfried Breast of chicken in white wine, mushroom and cream sauce finish with chopped fresh parsley. Served with sauteed potatoes and baby carrots.	£11.95
GAMBERONI AL FORNO A simple but beautifully sauced baked-in-the-oven king prawns, olive oil, fresh parsley, onions, garlic, dry white wine, lemon juice served with toasted ciabatta bread.	£16.95
SEA BASS ALLA FIORENTINA Panfried seasoned sea bass in a shallot, garlic, white wine, butter, tomato oregano and black olive sauce. Served with sauteed potatoes and baby carrots.	£11.95
STEAMED MUSSELS Mussels steamed in white wine and cream sauce served with Garlic Bread	£10.95

Salad

CHICKEN CAESAR SALAD Grilled chicken, cos lettuce, shaved parmesan and croutons with a classic Caesar dressing	Starter: £6.95	Main: £10.95
ITALIAN SALAD Mozzarella balls, tomato, olives, cucumber, lettuce with an olive oil and balsamic vinegar dressing	Starter: £6.85	Main: £10.85
TUNA NICOISE SALAD Tuna, tomato, hard boiled eggs, black olives and anchovies on a mixed salad with French dressing	Starter: £6.85	Main: £10.85
GREEK SALAD Feta cheese, tomato, olives, onion, cucumber and peppers in a virgin oil dressing served on a bed of lettuce	Starter: £6.95	Main: £10.95

Dessert

APPLE & CINNAMON CRUMBLE Apple, sultana & cinnamon crumble with an all-butter crumble served with vanilla ice cream or custard	£7.95
BRULEE CHEESECAKE Italian ricotta and mascarpone cheesecake with caramel sauce with a lightly buttered bruléed almond cream topping	£6.95
CHOCOLATE PUDDING Warm chocolate sponge pudding in a smooth chocolate sauce made with Callebaut chocolate served with vanilla ice cream	£6.95
TIRAMISU Layers of coffee & Marsala Wine Sauced ,Vanilla Sponge ,Mascarpone Cream and light dusting of cacao powder.	£6.95
PANCAKES Blueberry pancakes drizzled with maple syrup and served with vanilla ice cream	£6.25
CHOCOLATE FUDGE CAKE Gluten-Free Chocolate layer cake with chocolate frosting and chocolate shaving Served with cream.	£5.50

Wines

White

House White

Louis Alexandre Dry White France

A dry fresh white wine, with a good balance of ripe fruit and crisp acidity

175ml 5.25 250ml 6.85 Bottle 16.95

Piesporter Michelsberg

Germany

A medium dry, delicately fruity, and refreshing with elegant floral character.

175ml 5.90 250ml 7.25 Bottle 18.95

Pinot Grigio, Venezia, La Scala

Italy

Delicately aromatic, dry and refreshing, delicious on its own or with food.

175ml 6.20 250ml 7.70 Bottle 19.95

Kaimira Estate Sauvignon Blanc

New Zealand

Concentrated gooseberry notes, plus a crisp, grassy freshness, very elegant.

175ml 6.95 250ml 8.95 Bottle 24.95

Red

House Red

Louis Alexandre Red

France

A well balanced red, dry with medium body with a lingering finish.

175ml 5.25 250ml 6.85 Bottle 16.95

Montepulciano d'Abruzzo, Villa Rocca

Italy

Light, lively and appetising, with attractive soft fruit from southern Italy.

175ml 5.90 250ml 7.25 Bottle 18.95

Viña Gracia Cabernet Sauvignon

Chile

Well structured and full, bursting with ripe, attractive flavours.

175ml 6.20 250ml 7.70 Bottle 19.95

Chianti Classico, I Grotti

Italy

Cherry red and fairly full with excellent structure, very appetising with good length.

175ml 6.95 250ml 8.95 Bottle 24.95

Sparkling

Prosecco, Extra Dry, Daldin

Italy

Dry, juicy and light with a soft and delicate fruitiness and a delicious, creamy texture.

200 ml:7.95 Bottle 23.95

Pink Pink Fizz

Spain

Gentle citrus notes of soft fruits, elegant bubbles soft and creamy texture with plenty of zing. Good balanced fruit and finish.

Bottle 23.95

Rose

Pinot Grigio Blush, La Scala

Italy

Fresh, light and delicately aromatic with a dry and juicy finish.

175ml 6.20 250ml 7.70 Bottle 19.95

If a particular wine is unavailable a suitable alternative will be offered.

All wines have an alcohol content of between 8% and 10% by volume.

Beers

Peroni (330ml)	4.25
Becks	4.00
Carlsberg Pint	4.30
Carlsberg Half Pint	2.25
Peroni Pint	5.40
Peroni Half Pint	2.75

Spirits

(50mls served)

Grappe Italian Liqueur	5.45
Courvoisier	5.45
Whisky	5.45
Southern Comfort	5.45
Vodka	5.45
Gin	5.45
Morgan's Spiced Gin	5.45
Bacardi	5.45
Tequila	5.45
Contreau	5.45
Campari	5.45
Pernod	5.45
Pimms	5.45
Dry Martini	5.45
Martini Rosso	5.45
Baileys	5.45
Tia Maria	5.45
Port	5.45

Mixers

(served with Spirits only)

Tonic Water	1.75
Tomato Juice	1.75
Pineapple Juice	1.75
Cranberry Juice	1.75
Coke	1.75
Lemonade	1.75

Cocktails

Bloody Mary	5.95
Vodka, Tomato Juice, Tabasco, Lemon, Lime, Worcester sauce, Salt, Black Pepper	
Sour Apple Martini	5.75
Vodka, Sour Green Apple Schnapps	
Cosmopolitan	5.85
Vodka, Contrieu, Cranberry Juice, Lime Juice	
Margarita	5.85
Tequila, Triple Sec, Lime Juice, Salt	
Classic Snowball	5.60
Advocaat, Lemonade, Lime Cordial	
Pina Colada	5.75
White Rum, Pineapple Juice, Cream	

Soft Drinks

Freshly Squeezed Orange Juice	
(medium) 3.75 (large) 4.50	
Apple Juice	(medium) 2.10 (large) 2.60
Coke / Diet Coke / Lemonade	2.20
Strawberry Split Smoothie	4.25
Strawberry & Banana	
Berry-go-Round Smoothie	4.25
Strawberries, Raspberries and Blackberries	
Pash 'n' Fruit Smoothie	4.25
Passion Fruit, Pineapple and Mango	
Milkshakes - Strawberry, Vanilla,	
Chocolate, Banana	3.95
Malted milkshake made with Ice cream	
Bottle Green Presse - Sparkling	
Cranberry & Orange	2.75
Pomegranate & Elderflower	2.75
Bottled Still Water	2.00
Bottled Still Water Big	4.25
Bottled Sparkling Water	2.00
Bottled Sparkling Water Big	4.25

AVANTI

BISTRO BAR CAFÉ

British & Italian Cuisine
prepared with locally
produced ingredients

BISTRO MENU

Served
11.00 ~ 22.00hrs



www.avanti-bistro-cafe.co.uk

Ask For Allergen Menu Please.



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Service not included

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