

Ava Gene's

APRIL 22 2018

LOCALLY SOURCED. AGGRESSIVELY SEASONAL.

ANTIPASTI

SPUNTINI

OLIVES, FENNEL, CHILE.....	\$5
LEPORATI PROSCIUTTO (PARMA, IT).....	\$10/\$16
AFFETTATI DI SALUMI.....	\$15/\$29
BURRATA, RHUBARB, PISTACHIO, MINER'S LETTUCE+.....	\$18
TOMME DE SAUTELL (MOLALLA, OR).....	\$9

FRITTI

ASPARAGUS, ZUCCHINI, SPRING ONION, CHILE, GORGONZOLA.....	\$12
CALAMARI, ANCHOVY, MEYER LEMON, OLIVES, HERB TONNATO.....	\$16
GNOCOCO FRITTO, PROSCIUTTO, PARMIGIANO, CHILE HONEY (ADD STRACCIATELLA \$4).....	\$12

PANE

GARLIC BREAD.....	\$9
RHUBARB BUTTER, PANCETTA, BLACK PEPPER.....	\$12
SHEEP CHEESE, RAMP+ AGRODOLCE, PINE NUTS.....	\$15
BORLOTTI BEANS, GARLIC, ROSEMARY, LEMON.....	\$15

GIARDINI

NEW POTATOES, OLIVES, TARRAGON, MEYER LEMON, ANCHOVY.....	\$13
CARROTS, PISTACHIOS, YOGURT, GREEN GARLIC, MUSTARD FLOWERS.....	\$13
RADISH, TURNIPS, CASHEW, OREGANO, FETA.....	\$13
ASPARAGUS, EGG, WILD RICE, LOVAGE.....	\$14
GREENS, HERBS, SAUVIGNON BLANC VINEGAR, FLOWERS.....	\$11
LITTLE GEMS, CAESAR, ANCHOVY, CROUTONS, PARMIGIANO.....	\$9
"TUSCAN CAVALRY" RAW CAVOLO NERO, SARVECCHIO, BREAD CRUMBS.....	\$8/\$13

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
SUGO \$23	MEATBALL \$23	SALTIMBOCCA \$33	PORK RIBS \$26	MILANESE \$28	FISH FRY \$33	BRACIOLE \$33

PRIMI HOUSE MADE, MILLED, AND EXTRUDED

BARLEY RADIATORE, SUNDAY SUGO, PORK SHANK, SAUSAGE, TOMATO.....	\$23
SPELT CAVATELLI, NUT RAGU, TOMATO, CHILE.....	\$22
TORTELLINI, GOAT CHEESE, SPRING ONION, MINER'S LETTUCE+.....	\$22
PAPPARDELLE, BOLOGNESE IN BIANCO, BLACK PEPPER.....	\$23
SPAGHETTI, CLAMS, SHRIMP, RAMPS+, CHILE, XVOO.....	\$24

SECONDI

PORK, RAMPS+, TURNIPS, 'NDUJA.....	\$33
LAMB, BEETS, SHEEP CHEESE, SALSA VERDE.....	\$32
HALIBUT, LEEKS, ASPARAGUS, MEYER LEMON, ALMONDS.....	\$32

CONTORNI

"MISTICANZA" SAUTEED GREENS, GARLIC, OLIVES, CHILE.....	\$8
ZUCCHINI, CAPER, RAISIN, ANCHOVY, MINT.....	\$7
CALAIS FLINT CORN POLENTA.....	\$8

FAMILY STYLE

FULL TABLE PARTICIPATION.....\$75 (PER PERSON)

+FORAGED PRODUCTS ARE NOT INSPECTED.

PRODUCER HIGHLIGHT: **GROUNDWORK ORGANICS**

LOCATED JUST NORTH OF EUGENE, OR, GROUNDWORK ORGANICS HAS BEEN GROWING CERTIFIED ORGANIC VEGETABLES, SPECIALTY FRUIT, AND FLOWERS SINCE 2000. WE BUY A PLENTIFUL ASSORTMENT OF VEGETABLES FROM THEM, RANGING FROM BROCCOLI AND CAULIFLOWER, TO CUCUMBERS AND SWEET ONIONS. YOU CAN FIND THEM AT PORTLAND'S SATURDAY PSU FARMERS MARKET AND EUGENE'S DOWNTOWN MARKET, AS WELL AS MANY RESTAURANTS AND NATURAL FOOD STORES THROUGHOUT THE AREA.

READ ABOUT MORE OF OUR PRODUCERS AT AVAGENES.COM

POUNDS OF PRODUCE PURCHASED LOCALLY SINCE 2012: 105,154