

Cavatelli with Broccoli & Sausage

Al dente cavatelli tossed with broccoli, our own sweet sausage, parmesan cheese and a blend of olive oil & spices. 3.69

Meat Lasagna

Fresh lasagne sheets with filled with a meat and cheese filling, smothered in a home made sauce and baked to perfection 4.59

Jumbo Cheese Ravioli

Made with ramano, mozzarella and ricotta cheese. 4.29

Entrees

Chicken dishes

Chicken Parmigiana

Our own breaded cutlets smothered in sauce and mozzarella cheese. 4.39

Chicken Francaise

Hand trimmed chicken Cutlets in a light butter and wine sauce. 4.39

Chicken Marsala

Our cutlets in a delicious marsala wine sauce. 4.49

Chicken Picatta

Tender cutlets topped with white wine, lemon topped with tangy capers. 4.39

Chicken Florentine

Chicken breast Topped with sautéed spinach and stella sharp table cheese. 4.79

Chicken Saltimbocca

Tender chicken topped with sautéed spinach, prosciutto ham and table cheese. 5.49

Pork dishes

Boneless Pork Loin Au Jus

Slow roasted boneless pork loin coated with a mustard honey glaze. 4.99

Sausage & Peppers

Sweet Italian sausage, tossed with fried peppers in our marinara sauce. 3.99

Beef dishes

Meatballs

Classic Chicago style meatballs made with beef, pork, cheese an spices. 3.69

Classic New England Style Pot Roast

Simmered slowly in a rich pan gravy. 3.99

Roast Beef Au Jus

Our own oven baked roast beef, complete with our own au jus sauce. 3.99

Vegetarian dishes

Eggplant Rolletini

Our own thinly sliced eggplant cutlets fried with a herb and ricotta filling, smothered in our marinara sauce. 4.39

Eggplant Parmigiana

Our own thinly sliced eggplant cutlets, layered in mozzarella cheese and our marinara sauce. 4.99

Side dishes

Potatoes Oreganata

Potato spears in a blend of spice and baked to perfection. 3.29

Whipped Potatoes

Finished with butter and chopped fresh herbs. 3.29

Country Style Rice Pilaf

Nutty flavoured rice with fresh herbs and fine chopped vegetables. 3.29

String Beans Almondine

String beans tossed with almonds and finished off with olive oil. 2.99

Grilled Vegetable Medley

The thrill of the grill comes alive in this assortment of fresh vegetables, tossed lightly with olive oil and garlic. 3.69

Broccoli Rabe

Sautéed broccoli rabe tossed with garlic, herbs and olive oil. 4.19

Breakfast

WANT A GREAT MEAL TO START YOUR DAY?

ASK US ABOUT OUR BREAKFAST OPTIONS

Desserts

**FANCY SOMETHING SWEET? OUR PASTRY CHEFS
CAN CREATE COUNTLESS VARIETIES OF DESSERTS**

Refreshments

NEED SOMETHING TO DRINK?

ASK US ABOUT OUR BEVERAGE OPTIONS

Delivery fee may apply based on distance.

Prices exclude tax and may vary. Menu subject to change without notice.



Catering Menu



Tel: 860-863-5678

www.aventuradeli.com

30 Knotter Drive - Southington - CT 06489

Catering packages

Package A

- Garden Salad
- Ziti with Marinara
- Meatballs
- Sliced Bread & Butter

9.79

Package B

- Choice of Caesar or Garden Salad
- Cavatelli Broccoli & Sausage
- Chicken Marsala
- Mini Cannolis

12.99

Package C

- Vegetable Stuffed Mushroom Caps
- Stockton Salad
- Choice of Fettucine Carbonara, or Tortellini Alfredo
- Choice of Chicken Picatta or Roast beef Au Jus
- Potatoes Organata or String Beans Almondine
- Assorted Mini Pastries

19.99

These menu items are an example of some of our most popular options, however we can create a variety of many other packages to suit your needs. Please give us a call and we will be happy to customize for you.

Appetizers

Potato Salad

A classic creamy potato salad. 2.79

Macaroni Salad

Creamy and rich, a great accompaniment to any dish. 2.79

Vegetable Stuffed Mushroom Caps

Filled with roasted vegetables and boursin cheese. 3.29

Pasta Primavera

Delicious pasta salad served with a medley of fresh vegetables. 2.79

Fresh Mozzarella & Sliced Tomatoes

A classic Italian treat, of our own fresh sliced mozzarella with sliced tomatoes. 2.79

Finger Sandwiches / Wraps

A variety of ham, turkey, roast beef & salami sandwiches or wraps that are cut to bite size amount and skewered with green olives. 4.29

Spinach & Artichoke Dip

A rich and creamy mixture with fresh dill and served with fried tortilla chips. 3.69

Soups

Italian Wedding 4.99

Chicken Vegetable Rice 4.99

New England Clam Chowder 4.99

Cream of Broccoli 4.99

Platters

Standard Cold Cut Platter

A selection of our own oven-baked turkey, our own oven-baked roast beef, Genoa salami, imported ham, American and provolone cheese. 3.89

Gourmet Cold Cut Platter

A taste of Italy: Prosciutto, mortadella, hot capicola, Genoa salami, pepperoni and provolone cheese. 4.39

Condiments

Lettuce, tomato, onion, mayo, mustard and hot sauce. 1.29

Bread Roll 6.50 per dozen Ciabatta Loaf 9.99 per loaf

Antipasto

Italian Style Antipasto

Olives, sweet and hot peppers, marinated eggplant, marinated mushrooms, and a vegetable medley served on a platter. 3.69

Premium Antipasto

The best of the best: Salami, hot capicola, prosciutto and chunks of stella table cheese, with marinated eggplant, roasted peppers, mixed olives and a marinated vegetable mix. 5.29

Salads

Garden Salad

Crispy lettuce, cherry tomatoes, onions, peppers, carrots, cucumbers and our own vinaigrette dressing. 2.39

Caesar Salad

Romaine hearts tossed with our own caesar dressing with garlic croutons and grated cheese. 3.49

Stockton Salad

Romaine lettuce, mandarin oranges, walnuts, crumbled blue cheese, dried cranberries in a dijon vinaigrette, topped with strips of fresh crispy tortilla. 3.59

Add Chicken to any Salad 0.99

Pasta dishes

Ziti with Marinara

Durham wheat ziti with our homemade marinara sauce. 2.79

Ziti with Meat Sauce

Ziti with our homemade meat sauce. 3.29

Bow Ties with Pesto

Bowties with our fresh basil pesto. 3.69

Fettuccine Carbonara

Fettuccine in a creamy white sauce pancetta, peas and cheese. 3.69

Tortellini Alfredo

Cheese tortellini in a classic alfredo sauce. 3.89

Penne alla Vodka

Penne in a creamy red vodka sauce. 3.89