



starters

home made potato chips	4
<i>choice of parmesan, old bay, or bleu cheese</i>	
boardwalk fries	5
<i>choice of parmesan, old bay, or bleu cheese</i>	
Damian's wasabi oysters (seasonal)	12
<i>ponzu-soy vinaigrette for dipping</i>	
Ma's meatball sliders	8
<i>fresh mozzarella on our oven baked bread</i>	
new orleans "BBQ shrimp"	12
<i>rich & a little spicy, bread for sopping up the sauce</i>	
today's ravioli	10/15
<i>chef's hand made selection. choose 3 or 5</i>	
mussels	13
<i>white wine & garlic, or bleu cheese & bacon</i>	
Ma's meatballs	3 each
<i>baked with fresh mozzarella</i>	
seared diver scallops	12
<i>wilted beet greens, crispy prosciutto, orange essence, balsamic</i>	
soup of the day	7
salads	
<i>add grilled chicken 5, add grilled shrimp 6, add salmon 8</i>	
shaved fennel & apple	8
<i>fennel-apple "slaw", sun dried tomato, arugula, herb-cider vin</i>	
roasted beet	8
<i>baby red & golden beets, oranges, red onion, goat cheese</i>	
green bean & prosciutto	8
<i>parmesan cheese & ponzu style dressing</i>	
wedge	8
<i>bleu cheese, bacon, tomato & red onion</i>	
classic caesar	8
<i>house made dressing & croutons</i>	
market salad	8
<i>ask your server for today's selection</i>	
sandwiches	
<i>on our artisanal bread w/ homemade potato chips. add fries \$2</i>	
chicken parmesan	11
<i>house made mozzarella</i>	
Jenn's roasted veggie panini	10
<i>gruyère & balsamic reduction</i>	
Madeline's wasabi oyster po-boy	12
<i>dressed with lettuce, tomato & rémoulade</i>	
James' chicken cutlet BLT	12
<i>everyone loves bacon, but you can leave it out</i>	
angus burger	10
<i>choose any pizza toppings to build your own</i>	
meatball sub	10
<i>three of our famous meatballs & house made mozzarella</i>	
dessert	
cupcake of the day	5
<i>please let us know if you have a sprinkle allergy</i>	
cheesecake of the day	7
<i>ask your server for the chefs selection</i>	
Eastern Shore "beignet"	7
<i>powdered sugar, raspberry coulis</i>	
chocolate lava cake	7
<i>creme anglaise, chocolate sauce</i>	
warm bread pudding of the day	7
<i>seasonal flavors, cream cheese icing</i>	

wood-fired pizza

<i>12" pies made in our oak-fired oven</i>	
bianco (white)	11
<i>hand made fresh mozzarella, olive oil & seasoning</i>	
margarita (red)	12
<i>milled tomatoes, fresh mozzarella</i>	
boardwalk (great for kids)	10
<i>red pizza, blend of mozzarella & provolone</i>	

pizza toppings

anchovies 2	kalamata olives 2
artichoke 3	prosciutto 3
arugula 2	roasted red peppers 2
bacon 2	red onion 1
fresh mushrooms 2	italian sausage 3
caramelized onion 1	spinach 2
charred pepperoni 2	fresh tomato 2
meatballs 3	sun dried tomato 2
roasted garlic 2	goat cheese 3

specialty pizzas

onion tart	15
<i>caramelized onion, gruyere & sour cream</i>	
bruschetta pizza (vegan)	15
<i>artichoke, tomato, baby greens & red wine vinaigrette</i>	
chef's favorite	17
<i>white pizza, prosciutto, arugula & balsamic reduction</i>	
bolognese pizza	17
<i>rich & creamy meat sauce, spinach, red onion</i>	
spinach & artichoke pie	17
<i>spinach, artichokes, & tomatoes, basil oil</i>	
meat, meat & meat	17
<i>pepperoni, sausage, meatballs, bacon & tomato gravy</i>	
chicken pesto pie	17
<i>sun-dried tomato, olives & goat cheese</i>	

entrées & pasta

<i>whole wheat fettuccine available on all pastas for \$1 more</i>	
ava's boneless short rib	22
<i>seared & fork tender, parsnip puree & glazed carrots</i>	
steak frites	21
<i>8oz local certified black angus flat-iron, bordelaise, hand-cut fries</i>	
cedar-planked scottish salmon	22
<i>parsnip puree, seasonal vegetables, warm tarragon vinaigrette</i>	
James' chicken parmesan	15
<i>house made mozzarella, spaghetti</i>	
chicken marsala	16
<i>made a la minute, baby bella mushrooms, seasonal vegetables</i>	
spaghetti & Ma's meatballs	15
<i>straight-forward comfort, hearth baked bread</i>	
rigatoni bolognese	16
<i>rich, creamy, hearty & "old school"</i>	
fettuccine & roasted vegetables (vegetarian)	15
<i>pesto, seasonal vegetables, whole wheat fettuccine</i>	
Sherrie's shrimp fra diavolo	16
<i>fresh tomato, basil, capers & a little spice</i>	
"rigalaya"	20
<i>shrimp, mussels, sausage in a light, spicy cream sauce</i>	
pan seared new bedford scallops	20
<i>roasted pepper & arugula risotto, citrus jus</i>	

Danielle Wasson, General Manager
Jesse Wheeler, Executive Chef

reds by the glass/bottle

09 Duxinaro Pinot Noir, Monterey County	10/31
09 Big Fire Pinot Noir, Oregon	12/41
09 Nugan Family Vision Cabernet, Australia	8/29
09 Hedges CMS Red, Washington State	10/30
09 Paringa Shiraz, South Australia	8/24
10 Punto Final Malbec, Mendoza	10/30
09 Temptation Zinfandel, Alexander Valley	9/27

whites by the glass/bottle

10 Canyon Road Chardonnay, CA	7/27
09 Louis Latour Unoaked Chardonnay, France	8/30
09 Sonoma Cutrer Chardonnay, Russian Riv.	14/45
10 Tariquet Sauvignon Blanc, France	8/27
10 Maso Canali Dry Pinot Grigio, Trentino	12/39
10 Lagaria Pinot Grigio	7 glass
10 Charles Smith Kungfu Girl Riesling, WA	9/30

sparkling

Villa Jolanda Prosecco Superiore NV 200 ml	9
AnnaLisa Moscato Italy, NV	35
Veuve Clicquot "Yellow Label", France NV	89

chardonnay

08 Bouchaine Estate, Napa	35
05 Sonoma Cutrer "The Cutrer," Russian River	65
08 Shafer Red Shoulder Ranch, Napa	89

sauvignon blanc

10 Nine Walks, Marlborough NZ	25
10 Ponga, Marlborough, NZ	28
10 Rodney Strong, Sonoma	35
10 Sbragia Home Ranch, Dry Creek	39

pinot grigio/pinot gris

10 Danzante Pinot Grigio, Italy	27
09 Willamette Valley Pinot Gris, Oregon	35
10 Bodega Norton Torrontes, Argentina	25

pinot noir

10 Belle Glos "Meiomi," Sonoma Coast	49
08 Willamette Valley "Founders Reserve," Oregon	59
09 Chehalem "3 Vineyard," Willamette Valley	67
08 Sequana Sundawg, Russian River	79

cabernet sauvignon

08 BenMarco, Mendoza	35
06 Bennett Family "The Reserve," Napa	49
09 Mollydooker "The Maitre D," Australia	52
08 Stags' Leap, Napa	87
08 Shafer One Point Five, Napa	99

shiraz

08 Earthworks, Barrosa, AU	32
09 Peter Lehman, Australia	35
10 Mollydooker "The Boxer," Australia	45
08 RockBare, Australia	49

**be'a**

Abita - four flavors	5.25
Allagash Belgian White	6
Amstel Light	5.25
Anchor Steam	5.25
Blue Moon	5.25
Boddingtons Ale	6
Bud/Bud Light	4.25
Coors Light	4.25
Corona/Corona Lite	4.25
Chimay Rouge	9.25
Chimay Bleue	9.25
Dogfish Head 90 min	5.25
Delirium Tremens Ale	9.25
Fat Tire Amber Ale	4.25
Guinness Can	6
Heineken	5.25

merlot

09 Kunde Estate, Sonoma	39
08 Sbragia Home Ranch, Dry Creek	48
08 Shafer Merlot, Napa	85

zinfandel

09 Windmill Estate, Lodi	25
08 Campus Oaks Old Vine, Lodi	27
08 Sin Zin, Alexander Valley	36
07 Redemption, Dry Creek	43

malbec & blends

10 Tilia Malbec/Syrah Blend, Argentina	25
10 Tikal Malbec/Bernardo Blend, Mendoza	35
09 Tierra Secreta Malbec, Mendoza	37

spanish reds

08 Clos Dalian Garnacha	24
06 Lan Crianza Rioja	29
09 Tres Picos Garnacha	31
06 Prado Rey Crianza Ribera del Duero	39

italian red

08 Monti Guidi Montepulciano d'Abruzzo Riserva	30
08 Farnatella Chianti Colli Senesi, Tuscany	35
08 Rocca Albino Dolcetto d'Alba	35
07 Monte Degli Angeli Barolo, Piedmont	41
05 Terra Del Barolo Barbaresco Riserva, Piedmont	49
04 Vallafrico Brunello di Montalcino	77

bordeaux

08 Chateau Recougne Bordeaux Superieur	24
05 Chateau La Cardonne Medoc	35
08 Chateau Lyonnat Lussac-St. Emilion	37

burgundy

09 Louis Latour Bourgogne Pinot Noir	27
06 Isabel Marie Mercurey 1er Cru	35

rhone

07 E. Guigal Cotes du Rhone Rouge	31
10 Arnoux & Fils Gigondas	36

wine vault

05 Bruno Giacosa Rabajà di Barbaresco	195
04 Bruno Giacosa Rabajà di Barbaresco	370
01 Bruno Giacosa Asili di Barbaresco	175
04 Gaja Sugarille Pieve Santa Restituta Sang	210
07 Gaja Barbaresco Nebbiolo	230
08 Château Haut-Brion Premier Cru Classé Bordeaux	410
07 Les Cailloux Cuvée Centenaire Châteauneuf-du-Pape Rouge	310

Heineken Light	5.25	Perroni	5.25
Hoegaarden	5.25	Sam Adams Lager	4.25
Kasteel Triple	9.25	St. M. Duck Duck Goose	5.25
La Fin Du Monde	6	St. M. Knot so Pale Ale	5.25
Magic Hat #9	5.25	Skull Splitter Scotch Ale	6
Michelob Ultra	4.25	Sierra Nevada	5.25
Miller Lite Bottle	4.25	Strongbow Cider	5.25
natty Boh Can	2.5	Trappist Rochefort #6	9
New Castle	5.25	Trappist Rochefort #8	9
O'Douls Amber	4.25	Trappist Rochefort #10	9
Pabst Blue Ribbon	3.25	Yuengling Lager	4.25

409 S. Talbot St. | St Michaels MD | 410-745-3081 | www.avaspizzeria.com

Take 25% off listed price for Carry Out Wines & Beer. Parties of 8 or more may have 18% gratuity added.

Due to limited seating, split charges will apply. Please make us aware of any allergies!