



# PANEVINO

RISTORANTE | BAR & LOUNGE | GOURMET DELI | SPECIAL EVENTS

restaurant dinner menu

# ANTIPASTI:

## APPETIZER

- SEA SCALLOPS - CAPESANTE \*** 16  
Pan seared Sea Scallops drizzled with a light Orange Mayonnaise on a bed of shaved Fennel and Orange segments in a Citrus dressing.
- EGGPLANT & MOZZARELLA - BRUSCHETTONE** 13  
Toasted Ciabatta Bread with grilled Eggplant, melted fresh Mozzarella Cheese, oven roasted Tomatoes, fresh Basil, Oregano and Extra-Virgin Olive Oil.
- GUACAMOLE & TORTILLA CHIPS** 14  
Avocado, Tomatoes, Onions, Cilantro, Serrano Chiles and Lemon juice with Tortilla Chips.
- CRISPY MOZZARELLA CHEESE \*** 14  
Breaded and fried fresh Mozzarella Cheese with lightly spicy Tomato sauce.
- BEEF CARPACCIO - MANZO \*** 16  
Thin sliced raw Beef lightly drizzled with Peperoncino Oil with Arugula, marinated Artichokes, Celery and shaved Parmesan Cheese in a Lemon dressing .
- CRAB CAKES - GRANCHIO \*** 19  
Crispy Maryland style Crab Cakes drizzled with Honey-Mustard dressing.
- SEARED AHI TUNA - TONNO \*** 20  
Sesame crusted seared rare Ahi Tuna drizzled with Lime-Ginger dressing.
- CRISPY CALAMARI & SHRIMP - CALAMARI E GAMBERI \*** 19  
Fried Calamari and Shrimp with a side of spicy fresh Tomato sauce.



# MINESTRE

## SOUPS

### **RUSTIC TOMATO - POMODORO**

10

Homemade Roma Tomato soup with grilled Ciabatta Bread.

### **VEGETABLE - MINISTRONE**

10

Fresh Vegetable soup with a touch of Basil Pesto.

### **PEAS & BACON - PISELLI \***

10

Rustic Pea soup with Carrots, Leeks, Bacon and Rosemary.



# INSALATE

## SALADS

- SPINACH - SPINACI \*** 11  
Baby Spinach, sliced Red Onions, Button Mushrooms, Bacon, caramelized Walnuts and shaved aged Ricotta Cheese in a light Mustard dressing.
- ANDREA** 11  
Chopped Romaine, Cucumber, Avocado, Tomato, Radicchio and Cannellini Beans with crumbled Blue Cheese in a Lemon dressing.
- PANEVINO** 11  
Baby field Greens, Avocado, hearts of Palm and Cherry Tomatoes, in a Balsamic vinaigrette.
- CHICKEN CHINESE - CINESE \*** 15  
Grilled Chicken breast, roasted Bell Peppers and Asparagus with crispy Vermicelli drizzled with Soy-Ginger dressing.
- GRILLED & ROASTED VEGETABLES - VEGETALI** 13  
Grilled Artichoke hearts, Asparagus, Eggplant, roasted Tomatoes and Red & Yellow Bell Peppers on a bed of grilled Romaine drizzled with Blue Cheese dressing.
- PEAR & GORGONZOLA - PERA** 11  
Sliced D'Anjou Pear, Arugula, caramelized Walnuts, Gorgonzola Cheese, Belgian Endive and Radicchio in a Lemon dressing.
- CAESAR - CESARE\*** 11  
Hearts of Romaine in a classic Caesar dressing, shaved Parmesan Cheese and homemade Focaccia Croutons.(\$4 supplement for grilled Chicken)

# PIZZE

PIZZA FROM OUR WOOD BURNING OVEN

## MARGHERITA

Mozzarella Cheese, Basil and Tomato sauce ... \$15

## RUSTICA

Fresh Mozzarella Cheese, Parma Prosciutto, Arugula drizzled with Truffle Oil ... \$18

## QUATTRO STAGIONI

Mozzarella Cheese, Ham, Mushrooms, Artichokes, Oregano and Tomato sauce ... \$17

## CALZONE RIPIENO

Filled with Mozzarella, Mushrooms, Ricotta Cheese, Ham and Tomato sauce . \$17



# RISOTTI

RISOTTO

## SHORT RIB - MANZO \*

30

Braised Beef Short Rib meat Risotto in a Red Wine sauce and Parmesan Cheese.

## PORCINI

28

Risotto with Porcini Mushrooms, Parmesan Cheese and White Truffle Oil.

## CHICKEN & ASPARAGUS - POLLO \*

28

Risotto with diced Chicken breast, Asparagus, oven roasted Tomatoes and Parmesan Cheese.

# PASTA SECCA E FATTA IN CASA

## DRY AND HOMEMADE PASTA

- FOUR CHEESE RAVIOLI \*** 26  
Homemade Ravioli filled with Ricotta, Provolone, Gorgonzola and Mozzarella Cheese, in a creamy Vodka-Tomato sauce and homemade Italian Sausage.
- BLACKENED SHRIMP FETTUCCINI \*** 26  
Homemade Lemon Fettuccini with blackened Shrimp in a creamy Parmesan Cheese sauce.
- POTATO DUMPLINGS - GNOCCHI** 23  
Homemade Potato Dumplings with Tomato sauce, fresh Mozzarella Cheese and Basil.
- SHRIMP & SCALLOPS RAVIOLI \*** 27  
Homemade Ravioli filled with Shrimp, Scallops and Leeks in a creamy Lobster Bisque sprinkled with fresh Lemon zest and Chives.
- SEAFOOD LINGUINI \*** 28  
Linguini with Shrimp, Scallops, Clams, Mussels, Garlic, White Wine and a touch of lightly spicy fresh Tomato sauce.
- ANGEL HAIR POMODORO - CAPELLINI** 19  
Angel Hair with Tomatoes, Basil, Garlic and Extra-Virgin Olive Oil.
- SPINACH & RICOTTA RAVIOLI** 26  
Homemade Spinach Ravioli filled with Ricotta Cheese and Spinach in a creamy wild Mushroom sauce.
- BLACKENED CHICKEN RIGATONI \*** 28  
Rigatoni with blackened Chicken breast, sautéed Mushrooms, Onions and roasted Bell Peppers in a spicy Tomato sauce and Parmesan Cheese.

## DAL MARE

### FROM THE OCEAN

**CHILEAN SEA BASS - BRANZINO \*** 42

Roasted wild caught Chilean Sea Bass dusted with Breadcrumbs on a bed of grilled Zucchini, fresh Herbs and Cherry Tomatoes in a Lemon-White Wine sauce.

**SALMON - SALMONE \*** 29

Grilled Atlantic Salmon with roasted Potatoes and seasonal Vegetables drizzled with Extra-Virgin Olive Oil and Lemon-Parsley sauce.

**AHI TUNA - TONNO \*** 38

Seared rare Ahi Tuna crusted with Sesame seeds on a bed of Shrimp mashed Potatoes, baby Carrots and sautéed Spinach drizzled with Soy and Wasabi sauce.

**SHRIMP FRANCESE - GAMBERI \*** 30

Sautéed Shrimp with Artichokes, Garlic, Parsley and Parmesan Cheese in a White Wine-Herb sauce.

**ASSORTED GRILLED FISH - GRIGLIATA \*** 42

Grilled Maine Lobster, Salmon, Shrimp, Scallops, Ahi Tuna and Chilean Sea Bass on a bed of sautéed Spinach and roasted Potatoes drizzled with Lemon sauce.





# CARNI E POLLAMI

## MEATS AND POULTRY

- SHORT RIBS - COSTOLETTE \*** 31  
Braised Beef Short Ribs in a Red Wine sauce on a bed of Blue Cheese mashed Potatoes.
- LEMON CHICKEN - POLLO \*** 29  
Grilled Chicken breast marinated with Extra-Virgin Olive Oil, Mustard, Garlic, crushed Red Pepper flakes and Rosemary on a bed of roasted Potatoes drizzled with Lemon sauce.
- VEAL OSSOBUCO - VITELLO \*** 45  
Slowly braised 24oz.Veal Shank in a Red Wine sauce on a bed of Saffron Risotto.
- NEW YORK STRIP - BISTECCA \*** 41  
Grilled 14oz. certified Angus Beef New York Strip with creamy Gorgonzola Cheese sauce, crispy Onion rings and homemade Parmesan Cheese Fries.
- FILET MIGNON - FILETTO \*** 41  
Roasted Beef Filet Mignon on a bed of Corn mashed Potatoes in a Porcini, Shiitake and Button Mushroom sauce.

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## DESSERTS

### **TORTA AL LIMONCELLO**

Limoncello liqueur soaked sponge Cake layered with Mascarpone Mousse ... \$9

### **TIRAMISÚ**

Espresso soaked Lady Fingers with Mascarpone Cheese and Chocolate chips ... \$9

### **CREMA BRUCIATA**

Traditional Madagascar Vanilla Crème Brulée ... \$9

### **DUOMO DI CIOCCOLATO CON MOUSSE ALLA NOCCIOLA**

Chocolate sponge Cake dome filled with Hazelnut Mousse ... \$9

### **CANNOLO ALLA SICILIANA**

Traditional Sicilian Cannoli filled with fresh Ricotta Cheese and Chocolate chips ... \$7

\*All items and prices are subject to change.



