

PV PANE E VINO

ANTIPASTI

- CARPACCIO DI MANZO:** Thinly sliced beef tenderloin, arugula, shaved parmigiano, lemon emulsion, shaved artichoke and EVOO 20
- BURRATA OR BUFFALO:** Imported prosciutto di Parma, served with heirloom tomato, arugula, figs, balsamic pearls 21/25
- ROLLATINI DI MELANZANE:** Breaded eggplant, fresh mozzarella, fresh basil, shaved Parmigiano, marinara sauce 21
- POLPO ALLA GRIGLIA:** Mediterranean grilled octopus, served over arugula, roasted potato, mix olives, Italian tomato confit, capers, finished with Pane e Vino dressing 28
- FRITTO MISTO DI PARANZA:** Fried calamari, zucchini, sweet peppers, shrimp, served with marinara sauce and lemon aioli sauce 23
- COZZE E VONGOLE:** Sautéed mussels and clams in garlic oil, white wine, and parsley. Choice of marinara sauce, lemon sauce, or Fra Diavolo 22
- TORTINO AL PECORINO:** Soufflé with pecorino cheese, served with Sardinian thinly sliced bread, with mixed wild mushrooms in a truffle cream sauce 23
- MOZZARELLA IN CARROZZA:** Mozzarella in Carrozza: prepared by coating a mozzarella in egg and flour and frying it with marinara sauce 24
- TAGLIERE MISTO:** Selection of imported Italian cold cuts and cheese and Italian specialties, aged pecorino cheese, truffle pecorino, baby artichoke, mixed olives, caramelized onion, crostini with caponata. Small (2ppl) 25 Big (4ppl) 35

Add: Burrata 6 Buffalo mozzarella 8

- ZUPPA DEL GIORNO:** Soup of the day Cup 10 Bowl 15

INSALATE

HALF/FULL

- INSALATA PANE E VINO:** Mixed greens, shaved fennel, avocado, beet salad, confit tomatoes, fresh mozzarella, artichoke, Pane e Vino dressing 8/15
- CAESAR SALAD:** Romaine salad, focaccia croutons, Parmigiano Reggiano, white anchovies, Caesar Dressing 6/11
- INSALATA FANTASIA:** Shaved fennel, oranges, black olives, roasted beets, arugula, lemon EVOO dressing 8/15
- INSALATA DELIZIOSA:** Spring mix salad, romaine, heirloom tomatoes, apple, candied walnuts, cranberry, sun dried tomatoes, gorgonzola cheese in a Pane e Vino dressing 8/15
- CAPRESE:** Fresh mozzarella, heirloom tomatoes, prosciutto parma, EVOO, mixed olives, basil, balsamic glaze 15

SALAD TOPPING OPTIONS: Shrimp 5/8, Salmon 13, Chicken 4/7, Catch of the Day 13 Burrata 6, Buffalo Mozzarella 8

PIZZE ROSSE

- MARGHERITA:** San Marzano sauce, fresh basil, EVOO, fior di latte, parmigiano 15
- CALABRESE:** San Marzano fior di latte sauce, fresh basil, spicy salami, 'nduja 20
- CAPRICCIOSA:** San Marzano sauce, fresh basil, EVOO, fior di latte, mushrooms, black olives, artichokes, Italian ham 21
- PARMA:** San Marzano sauce, fresh basil, EVOO, fior di latte, finished with arugula, prosciutto di Parma, shaved parmigiano 23
- BUFFALO:** San Marzano sauce, buffalo mozzarella, EVOO, fresh basil, parmigiano 18
- MORTAZZA:** San Marzano sauce, fior di latte, basil, parmigiano, cherry tomatoes, arugula, prosciutto di Parma, mortadella, burrata 24
- SICILIANA:** San Marzano sauce, fior di latte, basil, parmigiano, EVOO, scamorza affumicata, melanzane, ricotta 23
- CARNIVORA:** San Marzano sauce, fior di latte, sausage, ham and salami 23

PIZZE BIANCHE

- PISTACCHIO:** fior di latte, EVOO, burrata, mascarpone cheese, mortadella, crumbled pistacchio 24
- NAPOLETANA:** fior di latte, buffalo mozzarella, EVOO, fresh basil, parmigiano, sausage, broccoli rabe, black olives, 23
- RUCOLOSA:** fior di latte, EVOO, tomato confit, speck, burrata, rucola 22
- 4 FORMAGGI:** fior di latte, gorgonzola, parmigiano, scamorza affumicata 20
- VEGETARIANA:** fior di latte, basil, EVOO, eggplant, zucchini, mushrooms, red pepper 21
- PORCINA:** fior di latte, EVOO, parmigiano, porcini mushrooms, speck, truffle oil 24
- ZUCCA:** fior di latte, scamorza affumicata, pumpkin cream, pancetta, parmigiano 23

CALZONE CLASSICO: fior di latte, parmigiano, salame, ricotta, basil 20

PRIMI PIATTI

- GNOCCHI TRICOLORE:** Homemade tricolor Italian Flag gnocchi, with San Marzano tomato sauce, fresh basil, stracciatella of fresh burrata 24
- GNOCCHI PANE E VINO:** Homemade tricolor Italian flag gnocchi, served with Italian sausage ragu' in a creamy vodka sauce finished with, stracciatella cheese 26
- PAPPARDELLE AL RAGU':** Fresh pappardelle pasta served in a beef short ribs ragu' 30
- RAVIOLI RICOTTA & SPINACH:** Fresh homemade ravioli with spinach and ricotta cheese in butter sage sauce 27
- LINGUINE ALLE VONGOLE E BOTTARGA:** Linguine pasta with fresh Manila clams, garlic, EVOO, white wine, parsley and finished with a touch of Sardinia caviar, grated Mullet roe 25
- LINGUINE ALLO SCOGLIO:** Linguine Pasta in a red seafood sauce with calamari, mussels, clams, shrimp, European shrimp 32
- FETTUCCINE MAINE LOBSTER:** Homemade fettuccine with a half Maine lobster with confit tomato in red sauce 33
- RISOTTO ALLA ZUCCA:** Arborio risotto with butternut squash, out of shell shrimp, stracciatella of fresh burrata, jumbo scallops 33
- RAVIOLI ALL' OSSOBUCO E TARTUFO:** Homemade ravioli stuffed with ossobuco in a black truffle mushroom creamy sauce 27
- FREGOLA SARDA:** Sardinian couscous style pasta in a seafood bisque reduction with clams, mussels, shrimp, chopped calamari, zucchini, tomato confit and a touch of saffron cream 29

SECONDI DI PESCE

- SALMONE AL LIMONE:** Grilled salmon filet, Italian tomato confit in a creamy saffron sauce served with green mashed potatoes, asparagus and roasted beet salad and pistachio 30
- GAMBERI ALLA GRIGLIA:** 4 European shrimp with Pane e Vino dressing served asparagus, and Caponata Siciliana 34
- BRANZINO PANE E VINO:** Pan seared Mediterranean sea bass filet, clams, mussels, shrimp, mixed fresh herbs, lemon, tomato confit, white wine reduction sauce served with mashed potatoes and asparagus 36
- BRANZINO ALLA PIASTRA:** Grilled Mediterranean sea bass filet, EVOO, lemon, served with asparagus and sautéed mushrooms 34
- ZUPPA DI PESCE:** clams, mussels, calamari, shrimp, fresh fish of the day in a seafood broth, Calabrian spices, parsley served with crostini bread, 2 European shrimp 38
- GRIGLIATA MISTA DI PESCE:** Mix grill of seafood served on wooden board Grilled salmon, grilled mediterranean seabass, 16/20 shrimp, grilled octopus, European shrimp served with roasted potatoes and asparagus one 45 for two 80 for four 150

SECONDI DI CARNE

- ROLLATINI DI POLLO:** Tender organic chicken breast filled with imported Italian ham, provolone cheese, asparagus, and speck, served with caponata polenta in a brown sauce 29
- ROLLATINI DI VITELLO:** Breaded tender veal scaloppine filled with pecorino cheese, prosciutto di Parma, mushrooms, with wine sauce, Italian tomato confit, eggplant, in a demi-glace sauce served with mashed potatoes and asparagus 33
- VITELLO O POLLO ALLA PIZZAIOLA:** Tender veal scallopini in a San Marzano tomato sauce, eggplant plum tomatoes, capers, mixed olives, wine, oregano served with caponata and polenta 30/33
- VEAL CHOP:** 12 oz, bone-in white organic royal trumpet mushrooms served with green mashed potatoes and caponata in gorgonzola cheese sauce 42
- BISTECCA AI FERRI:** 14 oz boneless ribeye steak served with broccoli rabe, polenta and a side of white truffle porcini sauce 59

CONTORNI

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| -BROCCOLI RABE:
sautéed in garlic oil | 9 | -PENNE PASTA:
Marinara or garlic oil | 6 |
| -FUNGHI TRIFOLATI:
sauteed mixed wild mushrooms | 8 | -PURE 'DI PATATE:
Mashed potatoes | 12 |
| -PATATE AL FORNO:
Roasted Potatoes | 6 | -CAPONATA: Sicilian eggplant relish in agrodolce sauce | 10 |
| -ASPARAGI ALLA GRIGLIA:
Grilled asparagus | 8 | | |