

Antipasti

SPICY SICILIAN CALAMARI | 15

Flash fried & sautéed with roasted red peppers, crushed red pepper flakes, kalamata olives, scallions, pepperoncini, basil, & asiago

BURRATA CHEESE | 15 G

Burrata mozzarella, marinated tomatoes, grilled country bread, basil pesto, & prosciutto

PAN FRIED MEATBALL | 14

Garlic crostini, house-made marinara, shaved parmesan, & fresh basil

ARTICHOKES FRENCH | 12

Egg batter dipped artichokes in a sherry wine lemon butter sauce

CLAMS POSSILLIPO | 17 G

One dozen fresh little neck clams, onions, scallions, garlic, fresh herbs, & toast points. Choice of white or red sauce
Add Sausage | 2

LAMB LOLLIPOPS | 19

House marinated, served over mixed field greens with lemon, olive oil & shaved Grana Padano cheese

ESCAROLE AND BEANS | 13 GV

Escarole, cannellini beans, olive oil, garlic, & crushed red pepper Add Sausage | 2

SHRIMP COCKTAIL | 18 G

Chilled colossal shrimp, fresh lemon, & house-made cocktail sauce

CHARCUTERIE PLATTER | 18 G

Artisan cheeses, cured meats, seasonal accompaniments fresh grapes, & garlic crostini

Insalata

CAESAR SALAD | 10 G

Crisp romaine, parmesan, fresh baked croutons, asiago, & house-made Caesar dressing Add Anchovies | 2

BEEF SALAD | 12 GV

Mixed field greens, crumbled goat cheese, candied pecans, & house-made balsamic vinaigrette

ROASTED VEGETABLE SALAD | 13 GV

Seasonal vegetables, arugula, frisee, apples, pine nuts, & house-made apple cider vinaigrette

MESCLUN SALAD | 8 GV

Mixed field greens, grape tomatoes, cucumbers, carrots, & house-made balsamic vinaigrette

WEDGE SALAD | 12 G

Crisp iceberg lettuce, crumbly bleu cheese, grape tomatoes, fried onion frills, bacon, & house-made bleu cheese dressing

CRISPY GNOCCHI SALAD | 14

House-made crispy gnocchi, travisano, frisee, red grapes, goat cheese, & house-made shallot vinaigrette

Pizza

MARGHERITA | 15

San Marzano sauce, fresh mozzarella, basil, extra virgin olive oil, cracked black pepper, & sea salt

CLASSIC PEPPERONI | 16

San Marzano sauce, spicy pepperoni, & shredded mozzarella cheese

PIZZA BURRATA | 17

Burrata cheese, mixed mushrooms, garlic herb butter, & black truffle puree

SPICY ITALIAN | 16

San Marzano sauce, sweet Italian sausage, hot cherry peppers, caramelized onions, & shredded mozzarella cheese

PIZZA PROSCIUTTO | 18

Sliced Roma tomatoes, shredded mozzarella cheese, arugula, & prosciutto di Parma

PIZZA VEGETABLE | 16

Roasted garlic, artichokes, roasted red peppers, spinach, & blue cheese

G- Gluten free option is available upon request **V-** Vegan option is available upon request
20% Gratuity will be added to parties of 6 or more.

Pane Vino Specialties

PENNE VODKA | 22 G

Vodka, marinara, heavy cream, bacon
with penne pasta & finished with asiago cheese
Chicken | 26 Shrimp | 32

BROCCOLI AGLIO E OLIO | 21 GV

Broccoli sautéed in extra virgin olive oil, garlic & herbs, tossed in
rigatoni & Pecorino Romano topped with toasted breadcrumbs Add sausage | 2

GNOCCHI DINNER | 26

House-made potato gnocchi with pan fried meatballs & tomato sauce

RIGATONI BOLOGNESE | 24 G

Beef, pork, & veal simmered in tomato sauce, topped with ricotta cheese

LOBSTER RAVIOLI | 34

Maine lobster, fresh herbs, mascarpone and ricotta cheese
with cherry tomatoes, asparagus & lobster butter

SPAGHETTI CARBONARA | 26

Mushrooms, peas, bacon & black pepper
tossed in cream & egg yolk with pecorino Romano cheese

ANTHONY GV

Sautéed with artichokes, roasted red peppers, peas,
& prosciutto, in a garlic wine sauce with asiago cheese
Chicken | 26 Veal | 30

GUISEPPE GV

Sautéed with shrimp, portabella mushrooms,
roasted red peppers, asparagus, & fresh herbs in a madeira wine sauce
Chicken | 29 Veal | 33

FRENCH V

Dipped in egg batter, sautéed in a sherry wine lemon butter sauce
Choice of linguine, spinach, or both
Chicken | 26 Veal | 30 Lobster | 44

PARMESAN

Breaded cutlet baked in fresh tomato basil sauce
with fresh mozzarella cheese
Served over penne
Chicken | 24 Veal | 28

TERRA MARE G

Sautéed with fresh scallops, shrimp, & Roma
tomatoes in a light sherry wine marinara sauce
Chicken | 35 Veal | 39 Seafood | 42

ASPARAGUS GV

Sautéed with portabella mushrooms, asparagus,
sun-dried tomatoes, fresh herbs in a madeira wine & marinara sauce
Chicken | 26 Veal | 30

MILANESE

Pan fried cutlet, served with baby arugula,
marinated tomatoes, fresh mozzarella, & lemon
Chicken | 24 Veal | 28

Carne

All entrees include choice of potato or risotto, with the vegetable of the day

NY STRIP
14 oz | 42

BONE IN RIBEYE
18 oz | 49

**NEW ZEALAND
RACK OF LAMB**
16oz | 44

FILET MIGNON
8 oz | 40 12 oz | 58

GRILLED PORK CHOP
12 oz | 30

CENTER CUT VEAL CHOP
18 oz | 49

ADD GRILLED SHRIMP | 6 each

ADD SEARED SCALLOPS | 6 each

ADD ½ LOBSTER TAIL | 22

ADD 12oz LOBSTER TAIL | 42

Sauce Pairing

GORGONZOLA | 6 G

Gorgonzola cheese & shallot red wine reduction

PORTABELLA | 6 G

Fresh sautéed mushrooms & Au jus

AUPOIVRE | 6 G

Black peppercorn crusted & topped with an Au poivre sauce

CAJUN | 6 G

Blackened in a cast iron skillet with a Cajun cream sauce

Fruitti di Mare

SALMON ENTREE | 34

Seared Aukra Salmon Filet with, butternut squash, broccoli rabe, & cherry almond herb butter

LINGUINE & CLAM SAUCE | 32

Whole & chopped clams sautéed with garlic & herbs served over linguine pasta
Choice of red or white sauce

LOBSTER TAIL DINNER | 48

12 oz Canadian lobster tail with vegetables & choice of risotto or potato of the day

PAN SEARED SEA SCALLOPS | 40

Sea Scallops sautéed with braised mushrooms, sundried tomatoes, asparagus with a Madeira cream sauce over risotto

SEAFOOD RISOTTO | 42

Shrimp, scallops, lobster, diced tomatoes, & asparagus, creamy risotto, shaved Grana Padano & extra virgin olive oil

SEAFOOD FRA DIAVOLO | 42

Shrimp, scallops, lobster, clams & mussels in a spicy red sauce over linguine pasta

Contorni

RISOTTO | 10

POTATO OF THE DAY | 8

PASTA WITH CHOICE OF SAUCE | 8

GRILLED ASPARAGUS | 8

VEGETABLE DU JOUR | 8

STEAMED BROCCOLI | 8

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