

Lunch

Zuppa of the day

Ask your server about our soup of the day

Antipasti

Spicy Sicilian Calamari | 10

Lightly seasoned, flash fried, sautéed with roasted red peppers, pepperoncini's, kalamata olives, scallions & asiago cheese

Fried Calamari | 8

Lightly seasoned, flash fried calamari rings. Served with house-made marinara sauce

Burrata Cheese | 10 G

Fresh Burrata cheese with marinated tomatoes, grilled crostini, basil pesto, & prosciutto

Artichoke French | 10

Egg battered artichoke hearts sautéed in a sherry butter wine sauce

Escarole & Beans | 10 GV

Sautéed in olive oil with garlic, & cannellini beans | Add sausage 2

Insalata

Mesclun | 6 GV

Mix field greens, grape tomatoes, cucumbers & carrots tossed with house-made balsamic vinaigrette | Add bleu cheese 2

Roasted Beet | 10 GV

Roasted beets over field greens with crumbled goat cheese, candied pecans, & house-made balsamic vinaigrette.

Wedge Salad | 12 GV

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

Caesar | 8 G

Romaine lettuce parmesan cheese, fresh baked croutons, house-made Caesar, & shaved Grana Padano cheese | Add Anchovies 1

Roasted Vegetable Salad | 10 GV

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

Add Chicken \$5

Add Sliced Sirloin \$8

Add Grilled Salmon \$10

Add Grilled Shrimp \$10

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

Pizza

Margherita | 12

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

Classic Pepperoni | 13

San Marzano sauce, spicy pepperoni, & shredded mozzarella cheese

Spicy Italian | 14

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

Pizza Burrata | 16

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

Pizza Prosciutto | 16

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

The Handhelds

Served with choice of side salad, French fries or side of pasta.

Frenched French Dip | 12

Chicken breast dipped in egg batter, escarole, melted mozzarella, & sherry wine lemon butter dipping sauce

The Spallina | 10

Fried bologna & peppers with a fried egg & melted provolone

Bistecca | 14

Shaved ribeye with peppers, onions, melted mozzarella, & horseradish aioli

Giardino | 12 GV

Marinated grilled eggplant, zucchini, yellow squash, roasted red peppers, spinach, & pesto aioli

The Italiano | 12

Prosciutto di Parma, coppa, spinach, roasted red peppers, provolone cheese, & pesto aioli

Cajun Sandwich | 12

Grilled marinated chicken, swiss cheese, lettuce, tomatoes, onion frills, & Cajun aioli

Pane Vino Favorites

Linguini & Clam Sauce | 17 G

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

Penne Vodka | 14 G

Vodka, marinara, heavy cream, bacon, penne pasta & asiago cheese

Chicken Parmesan | 14

Breaded Chicken cutlet, mozzarella cheese, house-made marinara sauce, & penne pasta

Chicken French | 16

Chicken dipped in egg batter, sautéed in sherry wine lemon butter sauce.
Choice of linguine or spinach

Chicken Milanese | 14

Pan fried cutlet, served with baby arugula, marinated tomatoes, fresh mozzarella & lemon

Rigatoni Bolognese | 14 G

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

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