

# Pane VIno

ON THE RIVER

Pane VIno prides itself on serving only the best cucina (meals) to our patrons. Therefore, your meals are prepared with nothing but the freshest ingredients and is made to order. In order to do so, we kindly ask that please allow time for us to prepare your meal to perfection. We invite you to sit back, relax, enjoy your surroundings and take pleasure in a glass of vino from our extensive wine cellar. We hope that you enjoy your dining experience with our knowledgeable and Friendly staff.

*A message from the owner.... Richard Alloco*

"Pane VIno is a place where the patrons meet and know the owner, Manager, chefs and staff, therefore we strive for our atmosphere to be comfortable for all who come to enjoy our spectacular food, excellent service and social ambiance. Know that you are always welcome back for many more great experiences at Pane VIno."

## *Owners*

Richard Alloco & David Spallina

## *Executive Chef*

Kirk Smith

## *Sous Chef*

Darrell Madison

Executive Chef Smith and Sous Chef Madison have teamed up to create a unique and delightful menu of highly requested restaurant favorites and many of the Pane VIno specialties. If you have a special request, please know that we will accommodate you the best we can.

*Buon Appetito !*

## *Winter Hours*

*CLOSED FOR LUNCH*

*Dinner Served Monday - Wednesday 5:00 pm to 9:00 pm*

*Thursday - Saturday 5:00 pm - 10:00 pm*

*Sunday 4:00 pm to 9:00 pm*

*If you are looking to book a special event or private party  
please think of Pane VIno.*

*Contact our event coordinator Marci Dorsaneo*

*Pane VIno on the River*

*175 North Water St. Rochester, Ny 14604*

*585-232-6090*

## ZUPPA

### OF THE DAY

Ask your server about the Chef's homemade soup of the day.

## INSALATA

### CAESAR SALAD 10

Fresh cut Romaine lettuce, tossed with our homemade Caesar dressing, Parmesan cheese, fresh baked croutons and finished with Asiago cheese.

### WITH ANCHOVIE 12

### MESCULIN SALAD 8

Mixed field greens, roasted red pepper, carrots tossed with our homemade balsamic vinaigrette.

### WITH MAYTAG BLEU CHEESE 9

### ICEBERG WEDGE SALAD 14

Crispy bacon, Maytag blue cheese creamy blue dressing with balsamic reduction.

### ROASTED BEET SALAD 12

Over mesculin with goat cheese.

### CAPRESE SALAD 12

Fresh mozzarella, vine ripened tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction.

## ANTIPASTI

### SPICY SICILIAN CALAMARI 15

*Pane Vino Favorite*

Lightly seasoned, flash fried, then sautéed with roasted red peppers, Kalamata olives pepperoncinis, scallions, basil and Asiago cheese.

### ESCAROLE AND BEANS 13

Sauteed with olive oil, garlic and cannellini beans with a touch of crushed red pepper.

With Sausage 15

### FRIED CALAMARI 13

Lightly seasoned then flash fried and served with our homemade marinara sauce.

### CLAMS CASINO 17

Fresh little neck clams stuffed with our homemade casino stuffing and baked to perfection.

### BOCCONCINI 13

Fresh mozzarella wrapped with prosciutto baked with marinara and a touch of bread crumbs.

### CLAMS POSSILLIPO 17

One dozen fresh little neck clams sauteed with onions, scallions, garlic and fresh herbs, served with toast points and your choice of a sherry or marinara sauce.

### MOZZARELLA STUFFED MEATBALLS 12

With caramelized onion marsala demi

### LAMB LOLLIPOPS 19

Served over field greens with lemon olive oil and shaved cheese.

### ARTICHOKES FRENCH 12

Egg batter dipped artichokes in a sherry lemon butter sauce.

## CARNE

All entrees include choice of rice or potato accompanied with the vegetable of the day.

### CERTIFIED ANGUS BEEF® BRAND

#### N.Y Strip Steak

(16oz.) 43

#### Ribeye

(16oz.) 40

#### Center Cut Filet

(8oz.) 39

### ADD

#### Gorgonzola 6

Topped with Gorgonzola cheese and a shallot red wine reduction.

#### Portabella 6

Grilled and topped with a portabella mushroom demi glaze.

#### Aupoivre 6

Encrusted with black peppercorns Topped with an Aupoivre sauce.

#### Grilled Center Cut Pork Chop 30

One 12oz. French cut pork chops served with a balsamic reduction or Cajun style.

#### Rack of Lamb 44

Marinated in fresh olive oil and rosemary, grilled to perfection and served in a mint demi glaze.

### GRILLED CENTER CUT

#### Veal Chop

(14oz.) 49

### SERVED

#### Portabella

Grilled and topped with a portabella mushroom demi glaze.

#### Cajun

Tossed in our special blend of Cajun seasoning and grilled to perfection.

### ADD A LOBSTER TAIL TO ANY OF THE ABOVE DISHES

(10-12oz.) 32

## FRUTTI DI MARE

#### CLAMS POSILLIPO PASTA 27

Fresh Little Neck clams sauteed with onions, garlic, fresh herbs and a touch of red pepper served with either a sherry sauce or marinara sauce over linguini.

#### BLACKENED SHRIMP TORTELLINI 33

Shrimp sauteed in a white wine Cajun cream sauce served with chopped tomatoes and scallions and tossed with cheese tortellini.

#### SEAFOOD PESCATORE 42

Fresh little neck clams, shrimp and a 4oz. lobster tail served in a spicy marinara sauce over linguini.

#### PAN SEARED SEA SCALLOPS 40

Jumbo Sea Scallops sauteed with braised mushrooms and sundried tomatoes in a light Madeira cream sauce with asparagus and rice of the day.

#### SEAFOOD VINCENZO 44

Fresh sea scallops, shrimp, and a 5oz. lobster tail and asparagus in a light brandy cream sauce served with rice.

#### SHRIMP SCAMPI 31

Shrimp sauteed with garlic, baby spinach, fresh herbs and a sherry lemon butter sauce served over linguini.

#### LOBSTER TAIL 44

Lobster tail served with vegetables with choice of rice or potato.

#### LOBSTER FRA DIAVOLO 44

8oz. Lobster tail served in a spicy marinara sauce over linguini.

#### GRILLED SEA BASS 46

With lemon butter wine sauce over rice and vegetables.

#### FRESH CATCH OF THE DAY Market

Ask your server about the chef's fresh catch of the day specials.

## PASTA

### **LOBSTER RAVIOLI** 27

Homemade lobster stuffed ravioli in our homemade vodka cream sauce served over baby spinach.

### **\*PESTO TORTELLINI** 24

Cheese filled tortellini tossed with a fresh basil pesto sauce. Pecorino Romano cheese and fresh vegetables.

### **\*ARTICHOKE RAVIOLI** 24

Homemade artichoke stuffed ravioli with broccoli and roasted red peppers tossed with a garlic wine sauce.

### **\*PASTA GORGONZOLA** 24

Mushrooms, artichokes and peas tossed in a mild Gorgonzola cream sauce over linguini.

### **PENNE VODKA** 23

*Pane Vino Favorite*  
Vodka, marinara, heavy cream, bacon and onions tossed with penne pasta and finished with Asiago cheese.

**CHICKEN** 28 **SHRIMP** 30

### **SPAGHETTI CARBONARA** 23

Bacon, eggs and cream blended with fresh Pecorino Romano cheese.

### **\*PASTA PRIMAVERA** 23

Fresh vegetables sauteed with garlic, fresh herbs, olive oil and white wine sauce tossed with homemade linguini.

### **TORTELLINI BOSCAILO** 24

Cheese filled tortellini with bacon, mushrooms and peas tossed in a light cream sauce.

## PANE VINO SPECIALTIES

All entrees include choice of rice or potato with the exception of those served over pasta.

### **ASPARAGUS**

Sauteed with fresh herbs, portabella mushrooms, asparagus, and sundried tomatoes in a Madeira wine sauce with a touch of marinara.

**CHICKEN** 26 **VEAL** 30

### **TERRE MARE**

Sauteed with fresh scallops, shrimp and chopped Roma tomatoes in a light sherry marinara sauce.

**CHICKEN** 35 **VEAL** 39 **SEAFOOD** 40

### **PARMESAN**

Breaded and topped with mozzarella then baked and served with fresh tomato basil sauce over penne pasta.

**CHICKEN** 25 **VEAL** 29

### **ANTHONY**

*Pane Vino Favorite*  
Sauteed with artichokes, roasted red peppers, peas, and prosciutto in a garlic wine sauce topped with asiago cheese served over linguini.

**CHICKEN** 26 **VEAL** 30

### **FRENCH**

Dipped in egg batter, sauteed with a sherry lemon butter sauce served over linguini or spinach.

**CHICKEN** 26 **VEAL** 30 **LOBSTER** 42

### **GIUSEPPE**

Sauteed with shrimp, Portabella mushrooms, roasted red pepper, fresh herbs and asparagus served in a Madeira wine sauce.

**CHICKEN** 29 **VEAL** 32

### **MILANESE**

Breaded and pan fried with fresh lemon and served over field greens.

**CHICKEN** 22 **VEAL** 26

\* Vegetarian Dishes

Ask your server about our Gluten Free pasta options

5.00 Split Plate Charge

20% Gratuity will be added to parties of 6 or more