

# PANE VINO

ON THE AVENUE

## INSALATA

### CAESAR SALAD | 10

Crisp romaine, parmesan, fresh baked croutons, asiago cheese, house-made Caesar dressing | add anchovies | 2

### BEET SALAD | 12

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

### WATERMELON SALAD | 12

Fresh watermelon, roma tomatoes, red onion, ricotta salata, hazelnuts, balsamic

### THE WEDGE | 12

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

### MESCLUN | 8

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

## ANTIPASTI

### CALABRIAN CALAMARI | 15

Cornmeal crusted calamari, calabrian chili, pickled red onion, scallion, lemon aioli

### BURRATA | 15

Fresh burrata cheese, sauteed leeks, pea puree, grilled truffle crostini

### PAN FRIED MEATBALL | 14

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

### STUFFED ARTICHOKE FRENCH | 14

Spinach & asiago cheese stuffed artichokes, sherry lemon sauce

### ESCAROLE & BEANS | 13

Escarole, cannellini beans, olive oil, garlic, crushed red pepper add sausage | 2

### LAMB LOLLIPOPS | 19

House marinated, mixed field greens, shaved Grana Padano, olive oil, lemon

### CHARCUTERIE BOARD | 18

Artisan cheeses, cured meats, seasonal accompaniments, garlic crostini

## PIZZA

### PIZZA RICOTTA | 17

Fresh ricotta, mozzarella, spinach, crispy pancetta, red onion, roasted garlic butter

### BURRATA PIZZA | 17

Burrata cheese, sweet sopressata, spicy honey, fresh herbs

### 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

### THE SPICY ITALIAN | 16

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

EXECUTIVE CHEF MIKE GANGEMI      SOUS CHEF FRANCO PAULINO

PANE VINO ON THE AVENUE 3400 MONROE AVENUE ROCHESTER, NY 14618 585-586-7000 WWW.PANEVINOROCHESTER.COM

## SECONDI

### SHRIMP SCAMPI ROSSO | 34

Colossal shrimp, portabella mushrooms, diced roma tomatoes, spinach, spicy red scampi sauce, linguini

### 14OZ NY STRIP STEAK | 42

Grilled Strip Steak, roasted baby carrots, hand cut herb-parmesan fries, roasted garlic aioli

### 8OZ FILET MIGNON | 40

CAB Filet Mignon, creamy leek potatoes, grilled asparagus, wild mushroom demi glace

### ANTHONY

Artichoke hearts, roasted red peppers, peas, prosciutto, asiago, garlic wine sauce

Chicken | 26 | Veal | 30

### RIGATONI BOLOGNESE | 28

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

### PENNE VODKA | 22

Vodka, marinara, heavy cream, pancetta, penne pasta, asiago cheese

### CRISPY GNOCCHI | 34

Crispy house-made ricotta gnocchi, sweet Maine lobster, shaved brussel sprouts, calabrian chilis, pancetta, lemon tarragon beurre blanc

### MILANESE

Pan fried cutlet, tomato, basil salad, fresh mozzarella, grilled lemon

Chicken | 26 | Veal | 30

### GUISEPPE

Shrimp, portabella mushrooms, roasted red peppers, asparagus, fresh herbs, madeira wine sauce | Chicken | 29 | Veal | 33

### CAVATELLI | 26

House-made cavatelli, fava beans, spinach, toasted walnuts, sundried tomato pesto

### SCALLOP ENTREE | 40

Seared sea scallops, roasted corn salad, crispy prosciutto, saba vinegar

### CIOPPINO | 44

Shrimp, scallops, lobster, calamari, mussels, spicy tomato brodo, charred garlic bread

### 12OZ PORK CHOP | 30

Center cut pork chop, fried brussel sprouts, marinated white beans, tomato relish

### 18OZ BONE-IN VEAL CHOP | 52

Cajun spiced chop, creamy leek potatoes, summer vegetables

### FRENCH

Egg batter dipped cutlet, sherry wine lemon butter sauce

Choice of spinach, linguini or both  
Chicken | 26 | Veal | 30 | Lobster | 44

### AUKRA SALMON | 34

Grilled salmon, cucumber & farro salad, fresh dill, pickled mustard seeds

## CONTORNI | 8

HERB FRIES WITH AIOLI

PASTA WITH SAUCE

GRILLED ASPARAGUS

TOMATO SALAD

CREAMY LEEK POTATOES

FRIED BRUSSEL SPROUTS WITH WHITE BEANS

## LE AGGIUNTA

3 SCALLOPS | 18

6OZ LOBSTER TAIL | 24

CHICKEN | 6

2 COLLOSSAL SHRIMP | 10

A 20% GRATUITY WILL BE ADDED TO PARTIES LARGER THAN 6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS