

PANE VINO

ON THE RIVER

INSALATA

CAESAR SALAD | 10

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

BEEF SALAD | 12

Mixed field greens, braised beets, goat cheese, candied pecans, house-made red wine shallot vinaigrette

APPLE ALMOND SALAD | 12

Golden delicious apples, red grapes, toasted almonds, frisee, radicchio, goat cheese, house-made red wine shallot vinaigrette

THE WEDGE | 12

Crisp iceberg lettuce, crumbled bleu cheese, grape tomatoes, fried onion frills, crispy pancetta, balsamic reduction, house-made bleu cheese

MESCLUN | 8

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

ANTIPASTI

SICILIAN CALAMARI | 15

Flash fried calamari, roasted red peppers, cherry peppers, olives, herbs

BURRATA | 15

Fresh burrata cheese, vine-ripened tomatoes, prosciutto di parma, fresh basil, extra virgin olive oil, balsamic reduction

PAN FRIED MEATBALL | 14

Focaccia bread, tomato sauce, shaved parmesan, fresh basil

ARTICHOKE FRENCH | 14

Dipped in egg batter and sautéed in a sherry wine lemon butter sauce

ESCAROLE & BEANS | 13

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

LAMB LOLLIPOPS | 19

House marinated, mixed field greens, shaved parmesan, extra virgin olive oil, fresh lemon

CHARCUTERIE BOARD | 18

Artisan cheeses, cured meats, seasonal accompaniments, focaccia bread

COLOSSAL COCONUT SHRIMP | 18

Colossal shrimp, grated sweet coconut, orange cherry pepper marmalade

OWNERS DAVID SPALLINA & RICHARD ALLOCO | EXECUTIVE CHEF ANTHONY PAULINO

175 NORTH WATER STREET, ROCHESTER, NY 14604 | 585.232.6090 | WWW.PANEVINOROCHESTER.COM

SECONDI

FLORENTINE

Egg batter dipped cutlet, sherry wine lemon butter sauce, escarole & linguini
Chicken | **26** Veal | **30** Lobster | **44**

SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, fettucine
Chicken | **26** Shrimp | **34**

GIUSEPPE

Colossal shrimp, portabella mushrooms, roasted red peppers, asparagus, Madeira wine sauce, fettuccine
Chicken | **29** Veal | **33** | Shrimp **34**

MARSALA

Sautéed with wild mushrooms, Marsala wine, spinach, risotto
Chicken | **26** Veal | **30**

CHICKEN PARMESAN | 26

Breaded cutlets, tomato sauce, mozzarella cheese, rigatoni

EGGPLANT PRIMO | 24

Breaded eggplant, spinach, roasted red peppers, cherry tomatoes, mozzarella cheese, rigatoni

RIGATONI BOLOGNESE | 28

Beef, pork, & veal simmered in tomato sauce, ricotta, shaved parmesan, focaccia bread

CONTORNI | 8

PARMESAN HERB FRIES WITH LEMON AIOLI

GRILLED ASPARAGUS

RICOTTA MASHED POTATOES

SAUTEED SPINACH

PASTA WITH SAUCE

SAUTEED BRUSSELS SPROUTS

LE AGGIUNTE

CHICKEN | **6**

3 SCALLOPS | **18**

6OZ LOBSTER TAIL | **24**

3 COLOSSAL SHRIMP | **15**

PASTA FAGIOLI | 24

Sausage, white beans, onions, San Marzano tomatoes, pecorino Romano cheese, shell pasta

TOMATO VODKA CREAM | 22

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

BLACKENED SHRIMP FETTUCCINE | 34

Colossal blackened shrimp, grape tomatoes, white wine cajun cream sauce

SCALLOP RISOTTO | 40

Seared scallops, Arborio rice, peas, crisp pancetta, gremolata, pecorino Romano cheese

SEAFOOD FRA DIAVOLO | 48

Lobster, shrimp, scallops, little neck clams, Madeira wine, spicy tomato broth, fettuccine pasta

LINGUINI & CLAMS | 32

Little neck clams, chopped clams, garlic, fresh herbs, pecorino Romano cheese, clam broth, linguini | Red or White Sauce

AUKRA SALMON | 34

Seared salmon, sautéed brussels sprouts, cauliflower puree, almond butter

16OZ RIBEYE | 43

Grilled angus reserve Ribeye, sautéed brussels sprouts, gremolata, parmesan herb fries, lemon aioli

8OZ FILET MIGNON | 40

Grilled angus reserve Filet, wild mushroom marsala, grilled asparagus, ricotta mashed potatoes

14 OZ VEAL CHOP | 52

Grilled veal rib chop, wild mushroom Cajun cream sauce, sautéed brussels sprouts, parmesan herb fries, lemon aioli

14 OZ PORK PORTERHOUSE | 32

Grilled center-cut Porterhouse, thick cut candied bacon, house-made applesauce, ricotta mashed potatoes

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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