

# PANE VINO on the River

## ANTIPASTI

### SPICY SICILIAN CALAMARI 116

Flash fried calamari, roasted red peppers, Cherry tomatoes, olives herbs, and Asiago cheese

### BURRATA 116

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

### ARTICHOKE FRENCH 115

Egg batter dipped artichokes in a sherry lemon butter sauce.

### PAN FRIED MEATBALL 114

Focaccia bread, house-made marinara sauce, shaved parmesan, fresh basil

### ESCAROLE & BEANS 114

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

### LAMB LOLLIPOPSI 22

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

### CHARCUTERIE BOARD 119

Artisan cheeses, cured meats, seasonal accompaniments, garlic crostini

### COLOSSAL COCONUT SHRIMP 119

Colossal shrimp, grated sweet coconut, orange cherry pepper marmalade

## INSALATA

### CAESAR SALAD 112

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

### BEET SALAD 112

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

### THE WEDGE 112

Crisp iceberg lettuce, crumbly bleu cheese, thick cut bacon, grape tomatoes, fried onion  
frills, house-made bleu cheese dressing, balsamic reduction

## MESCLUNIO

Mixed field greens, grape tomatoes, cucumbers, carrots,  
house-made balsamic vinaigrette  
add crumbled bleu 12

## Executive Chef Anthony Paulino

a 20% gratuity will be added to parties larger than 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
1 \$ 5 will be added for Split plate

# SECONDI

### GUISEPPE

portabella mushrooms, roasted red peppers, asparagus,  
fresh herbs, madeira wine sauce over fettuccine  
Chicken 128 Shrimp 136 Lobster 8 oz 148

### SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, fettuccine  
Chicken 128 Shrimp 136 Lobster 8 oz 148

### FRENCH

Egg batter dipped cutlets, sherry wine lemon butter sauce, spinach, linguine  
Chicken 126 Shrimp 134 Lobster 8 oz 146

### CHICKEN MARSALA 126

Sautéed wild mushrooms, marsala wine sauce, spinach, linguine

### PARMESAN

Breaded cutlets, tomato sauce, mozzarella cheese, penne pasta  
Chicken 126 Eggplant 119

### TOMATO VODKA CREAM 122

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

### LINGUINE & CLAMS SAUCE 134

Served red or white. little neck clams, chopped clams, garlic,  
Fresh herbs, pecorino Romano cheese, clam broth, linguine pasta

### RIGATONI BOLOGNESE 128

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

### BLACKENED SHRIMP FETTUCINE 134

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

### SCALLOP RISOTTO 146

Seared scallops, arborio rice, guanciale, peas, pecorino Romano cheese, gremolata

## SEAFOOD FRA DIAVOLO 162

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

## AUKRA SALMON 134

Seared salmon, sautéed brussels sprouts, roasted tomato risotto, lemon herb butter

## 16oz RIBEYE 1 MARKET PRICE

Grilled angus reserve ribeye, sautéed brussels sprouts, gremolata, Parmesan herb fries, lemon aioli

## 8oz FILET 1 MARKET PRICE

Grilled reserve center cut filet, wild mushroom demi-glace, grilled asparagus, ricotta mashed potatoes

## 14oz PORKCHOP 134

Seared peppercorn encrusted bone in chop, brandy cream sauce, grilled asparagus, ricotta mashed potatoes

## CONTORNI 18

Herb-parmesan fries w/ lemon aioli

Ricotta mashed potatoes

Sautéed brussels sprouts

Grilled asparagus

Sautéed spinach

Pasta w/ sauce

Side of Risotto

## LE AGGIUNTA

3 scallops | 21

chicken | 8

6oz lobster tail | 34

3 colossal shrimp | 16