



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

Starter:
Choice of
Fritto Di Calamari

*Now serving
daily 5-7pm*

Flash-Fried calamari, served with a mild-spicy garlic tomato sauce

or

Insalata Di Granturco

Spinach, Arugula, Corn, Shaves of Parmigiano Cheese with Lemon Mustard Vinaigrette

Pinot Grigio ~ Mezza Corona, Trentino, Alto Adige

Entrée:
Choice of

Risotto Paesana

Creamy Arborio Rice slowly cooked with Chicken Stock, Shallots,

Hot and Sweet Sausage and Peas

Finished with truffle butter and parmigiano cheese

Fettuccine Genovesi

Flat Pasta with diced roasted eggplant, basil pesto, touch of cream, crumbled goat cheese

Malfatti Al Funghetto

Housemade Spinach Ravioli Stuffed with Ricotta & Spinach

in a Creamy Wild Mushroom Sauce

Sogliola Imbottita

Fresh petrole sole, stuffed with fresh crab, asparagus, baked in the oven with white wine

Served over a bed of spinach mashed potatoes

Pollo Parmigiana

Breaded Boneless Chicken Breast topped with Fresh

Tomato Sauce, Mozzarella Cheese

Chianti Classico ~ Volpaia, Toscana '04

Dessert:
Tiramisu

Layers of ladyfingers dipped in espresso and Mascarpone cheese,

topped with chocolate powder

Coffee, Decaf, Tea

*** \$30 per person – plus tax & gratuity***

*** Pairing Wine - \$40 per person-plus tax & gratuity***

Not applicable for groups of more than 8 guests