



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

3 COURSE MEAL \$49

*not available weekends

ANTIPASTI

(To Share)

BURRATA CAPRESE

Imported burrata, sliced summer tomatoes. Fresh basil, e.v.o.o

FRITTURA DI CALAMARI

Fried calamari, shrimp, zucchini, spicy marinara and squid ink aioli

TAGLIERE FORMAGGI E SALUMI

Chef's selection of assorted cheese, cured meats, pears, honey, candied walnuts

ENTREE

(Choice Of)

MALFATTI ALLA VODKA

Housemade spinach ravioli stuffed with ricotta in a creamy vodka tomato sauce

POLLO TOSCANO

free-range chicken marinated in garlic, olive oil, rosemary, sauteed with white wine sauce

BISTECCA PIZZAIOLA

NY sirloin grilled, topped with roasted cipollini, cherry peppers, cherry tomatoes, black olives, served with mashed potatoes

TONNO

Big eye tuna, sesame crusted, soy reduction sauce, served with lobster mashed potatoes

DESSERT

(To Share)

HOUSE MADE TRADITIONAL TIRAMISU

NO SPLITTING, NO SUBSTITUTIONS, PARTY OF 6 20% GRATUITY,
3.75 SURCHARGE

