



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

Happy
New Year

www.osteriapanevino.com
722 5th Ave, San Diego, CA

New Year MENU

ANTIPASTI

PORTOBELLO ORIGANATO 21

mushroom cap stuffed with parmigiano,
bread crumbs, fresh herbs, baked

MILLE FOGLIE VEGETALI & MOZZARELLA 23

grilled zucchini, eggplant, roasted peppers. sliced tomatoes.
fresh mozzarella. pesto sauce

FRITTO CALAMARI E GAMBERI 22

Flash fried calamari, shrimp, garlic aioli, and spicy marinara

COZZE E VONGOLE 22

clams. mussels. chorizo, pouched in saffron clam au jus,
herb crostini

CARPACCIO PALMITO 22

thin sliced raw filet mignon, heart of palm, goat cheese, avocado

FIOR DI ZUCCA 19

zucchini blossom stuffed with ricotta, mozzarella, spinach,
shallots, over apricot jelly glaze

INSALATE

Add chicken +\$6, Shrimp +\$10

CAESAR SALAD 12

the way it's meant to be!

INSALATA DI STAGIONE 11

baby mixed greens – e.v.o.o. – balsamic vinegar

INSALATA CAPRICCIOSA 14

organic greens – walnuts – goat cheese – corn –
sliced pears - cranberries – blood orange vinaigrette

PASTA E BASTA

PENNE AL CINGHIALE 28

penne pasta – wild boar sausage – peas –
vodka cream sauce

PAPPARDELLE RAGÚ E PORCINI 28

Housemade fettuccine with veal beef ragu – porcini
mushroom – shaved parmesan

MALFATTI GENOVES 24

housemade spinach ravioli stuffed with ricotta cheese and
creamy basil pesto

GNOCCHI CACIO E PEPE 31

house-made potato dumplings, filled with asiago cheese,
black pepper, butter emulsion, pecorino, black truffle butter

TORTELLINI TRICOLORE 27

cheese tortellini, italian imported ham, peas, mushroom
in a creamy parmigiano sauce

RAVIOLI DI ARAGOSTA 32

Housemade ravioli filled with lobster meat –
creamy butter emulsion – diced asparagus – aged parmigiana

LASAGNA BOLOGNESE 28

housemade lasagna with beef ragu – mozzarella cheese –
béchamel – tomato sauce

RISOTTO AL PORCINI 34

Creamy arborio rice – porcini mushrooms –
truffle butter cream – shaved black truffle

RISOTTO PESCATORE 36

Creamy arborio rice – mussels – clams – calamari –
shrimp – light spicy tomato sauce

PIATTI PRINCIPALI

POLLO PARMIGIANA 29

breaded boneless chicken breast topped with mozzarella,
fresh tomato sauce

OSSOBUCO MILANESE 47

veal shank slowly braised with red wine,
diced vegetables over risotto

FILETTO DI MANZO 49

grilled filet mignon with chianti reduction, spinach

SALMONE VENEZIANO 36

pan-seared fresh filet of salmon with pistachio crust,
chardonnay mustard sauce, steamed spinach

CIOPPINO LIVORNESE 45

clams, mussels, calamari, shrimp, fresh assorted fish,
garlic, olives, caper berries, fresh tomato sauce

LAMB CHOPS 52

grilled, barolo wine reduction, roasted garlic mashed potatoes

CHILEAN SEA BASS 45

pan seared, roasted cherry tomatoes, white wine sauce,
served with lobster mashed potatoes

CONTORNI

SPINACI ALL' AGLIO 14

spinach sautéed in garlic, e.v.o.o.,
topped with toasted pine nuts

PARMESAN TRUFFLE FRIES 12

BROCCOLI ORIGANATI 14

broccoli florets, topped with parmesan cheese,
bread crumbs, garlic butter

LOBSTER MASHED POTATOES 18

DAILY SPECIALS

SPAGHETTI FRA DIAVOLO

Mussels, clams, calamari, shrimp and half Maine lobster in a spicy tomato sauce

BISTECCA DI BRONTOSAURO

20" tomahawk rib eye steak

Salt and pepper seasoned, in a mushrooms truffle butter sauce, black truffle shavings served with garlic mashed potatoes

FETTUCCHINE AI CROSTACEI

house made fettuccine with bay scallops, lump crab meat, king crab legs in a vodka cream sauce

GRIGLIATA DI PESCE

mix grill of branzino, sweet water prawns and calamari, topped with lemon, olive oil sauce served with sautéed spinach