



PANEVINO
TUSCAN FOOD THEMES

Banquet Events Package





Panevino welcomes the opportunity to host your private party or corporate event. The following is a summary of responses to frequently asked questions and a listing of items to consider when planning an event at Osteria Panevino.

Osteria Panevino, located in Downtown San Diego's Historic Gaslamp District, features a wide variety of authentic Italian dishes, including Ossobuco and the best pasta in San Diego. Osteria Panevino also features a full service bar and private dining areas for catered events. Osteria Panevino has long been considered one of the best restaurants in San Diego.

Executive Chef and owner of Panevino, Vincenzo Lo Verso, brings more than 25 years of experience to the table. Born and raised in Sicily, he was constantly surrounded by two things: family and food. A family oriented man, Chef Vincenzo Lo Verso takes great care to ensure that all patrons are welcomed into his restaurant as if they were being welcomed into his home. He can be found in the kitchen creating and exploring new flavor combinations with his staff or out on the restaurant floor meeting clientele for business dinners or simply getting to know his guests. His friendly and charismatic character permeates the restaurant's atmosphere, as well as his culinary compositions. His innovative dishes are inspired by spices of the world and infused with the spirit of Italy.

Location

722 Fifth Avenue, San Diego, CA 92101

Between F and G Street in the Gaslamp Quarter and a short walk from the San Diego Convention Center and most downtown hotels.

Hours

Open Daily for Lunch and Dinner

Sunday - Thursday | 10:00 am to 10:30 pm

Friday - Saturday | 10:00am to 11:30pm

Occupancy

Main Dining Room | 80 Persons

Heated Patio | 25 Persons

Dress Code/Door Policy

Though no dress code is enforced, dress is described as “business casual”. No jackets are required. Guests under 21 years of age and properly supervised minors are both welcome.

Banquet Menus

We have course selections and sample menus available for you. Panevino will personalize and print these menus for you at no cost. State taxes and 20% gratuity are automatically charged on banquets.

Beverages

All beverages are billed on consumption. We recommend that wines be pre-selected the week preceding the event to ensure we have sufficient quantities for your event.

Minimum Spend Requirements

Panevino reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room fee charge.

Billing/Payment

Panevino reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms. The following credit cards are accepted: *Visa, MasterCard, Discover, Diners Club and American Express.*

For further details, contact Annalisa Rollins
(619) 721-8800 | info@osteriapanevino.com

Panervino Standard

FAMILY STYLE STARTER

BRUSCHETTA

MAIN COURSE

- choice of -

MALFATTI AL PESTO

housemade spinach ravioli stuffed with ricotta and spinach in a pesto sauce

PENNE AL CINGHIALE

penne pasta, wild boar sausage, peas, and vodka cream sauce

POLLO TOSCANO

free range chicken marinated in garlic, olive oil, rosemary, roasted cipollini, cherry peppers sautéed with white wine sauce

FISH OF THE DAY

DESSERT

- choice of -

CHEESECAKE

TIRAMISU

Panervino Premium

INDIVIDUAL STARTER

MOZZARELLA CAPRESE

FIRST COURSE

- choice of -

INSALATA CAPRICCIOSA

organic greens, walnuts, goat cheese, corn,
sliced pears, cranberries, and blood orange
vinaigrette

ZUPPA DEL GIORNO

soup of the day

MAIN COURSE

- choice of -

CAVATELLI

roasted chicken, broccoli, sundried tomato, garlic,
e.v.o.o, parmigiano

BISTECCA

mushroom brandy cream sauce served with mashed
potatoes

POLLO PARMIGIANA

breaded boneless chicken breast , mozzarella, fresh
tomato sauce

SALMONE VENEZIANO

pan seared pistachio crusted salmon fillet with
mustard chardonnay cream sauce, served over spinach

GNOCCHI CACIO E PEPE

house-made potato dumplings, filled with
Asiago cheese, black pepper, black truffle butter

FISH OF THE DAY

DESSERT

- choice of -

CHEESECAKE

TIRAMISU

CANNOLI

Panervino Platinum

APPETIZER SAMPLER

CRAB STUFFED
MUSHROOMS

FRITTO
CALAMARI

FIOR DI ZUCCA
RIPIENI

FIRST COURSE

- choice of -

CAESAR SALAD

ZUPPA DEL GIORNO

soup of the day

MAIN COURSE

- choice of -

RAVIOLI DI ARAGOSTA E ASPARAGI

house-made ravioli filled with lobster and ricotta in a butter and sage emulsion, diced asparagus with aged parmigiano reggiano

PACCHERI ALLA GENOVESE

large tube pasta, creamy pesto sauce, diced cubes of eggplants, goat cheese

FISH OF THE DAY

POLLO SICILIANO

chicken breast topped with eggplant, heirloom tomatoes and mozzarella white wine sauce

OSSOBUCO DI AGNELLO

lamb shank braised in barolo wine sauce, diced vegetables, served over porcini mushrooms risotto, infused with truffle oil, *add truffle shavings for \$10

SOGLIOLA AL MUGNAIA

fresh filet of sole sautéed in garlic, lightly battered, lemon butter white wine served with sautéed spinach

DESSERT

- choice of -

LIMONCELLO CAKE

CHEESECAKE

TIRAMISU

Panervino Elite

FIRST COURSE

- choice of -

INSALATA CAPRICCIOSA

organic greens, walnuts, goat cheese, corn,
sliced pears, cranberries, and blood orange
vinaigrette

LOBSTER BISQUE SOUP

SECOND COURSE

PAPPARDELLE AL RAGU

wide fettuccine in a light veal beef ragu
bolognese style

MAIN COURSE

- choice of -

GNOCCHI CACIO E PEPE

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

SURF AND TURF

fillet mignon and shrimp scampi

FISH OF THE DAY

SPIGOLA AL FORNO

chilean sea bass baked in a cherry tomatoes and lemon
caper sauce, served with grilled asparagus

RISOTTO ALLA PESCATORE

arborio rice, mussels, clams, calamari,
shrimp, light spicy tomato sauce

OSSOBUCO MILANESE

veal shank slowly braised with red wine, over
saffron risotto

DESSERT

- choice of -

CREME BRULEE

LIMONCELLO CAKE

LAVA CAKE

Beverage Menu

BASIC

\$16/1 hr.
\$26/2 hr.
\$35/3 hr.
\$43/4 hr.

SILVER

\$25/1 hr.
\$40/2 hr.
\$55/3 hr.
\$65/4 hr.

GOLD

\$30/1 hr.
\$50/2 hr.
\$65/3 hr.
\$80/4 hr.

PLATINUM

\$35/1 hr.
\$65/2 hr.
\$80/3 hr.
\$95/4 hr.

BASIC

House Wine Selection Red and White
Sparkling Wine
Domestic and Imported Beers
(Bottled)
Soft Drinks & Juices

SILVER

Svedka Vodka
Barton Gin
Montezuma Tequila
Jameson Whiskey
Dewar's Scotch
Bacardi Rum
House Wine Selection Red and White
Sparkling Wine
Domestic and Imported Beers
(Bottled)
Soft Drinks & Juices

GOLD

Kettle One Vodka
Titos Vodka
Tanqueray Gin
Bacardi Rum
Casadores Silver Tequila
Dewar's 12 Yr Scotch
Johnnie Walker Red Label Whiskey
Chianti
Pinot Grigio
Sparkling Wine
Domestic and Imported Beers
(Bottled)
Soft Drinks & Juices

PLATINUM

Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Rum
Johnnie Walker Black Label Whiskey Basil
Hayden Bourbon
Macallan 12 Yr Scotch Whiskey Glenlivet
12 Yr Scotch Whiskey Markel VSOP
Remy Martin VSOP
Chianti
Pinot Grigio
Sparkling Wine
Prosecco
Domestic and Imported Beers
(Bottled)
Soft Drinks & Juices

DURING BEVERAGE PACKAGES, A MAXIMUM OF ONE BEVERAGE
PER PERSON WILL BE SERVED AT ANY GIVEN TIME