



OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

## ANTIPASTI APPETIZERS

### FUNGHI RIPIENI

mushroom caps, lump crab meat, peppers, bread crumbs, shallots, fresh herbs. 18.95

### MELENZANE FARCITE

baked eggplant, stuffed with ricotta cheese and spinach, marinara sauce and fresh mozzarella. 17.95

### FRITTO MISTO

fried calamari, shrimp, zucchini, spicy marinara. 19.95

### CARCIOFI ALLA GRIGLIA

grilled artichokes capers, lemon sauce and parsley. 16.95

### MILLEFOGLIE DI VEGETALI E MOZZARELLA

roasted zucchini, eggplant, bell peppers, sliced mozzarella, tomatoes, pesto vinaigrette, sliced mozzarella. 17.95

### TAGLIERE FORMAGGI E SALUMI

(for two)

chef's selection of assorted cheese, cured meats, pears, honey, candied walnuts. 26.95

### CARPACCIO ALL'ITALIANA

thin sliced raw filet mignon, arugula, apostrophe roasted cherry tomatoes, shaved parmesan cheese, olive oil and lemon. 19.95

### TRIO DI BRUSCHETTE

assorted toasted artisan breads each topped with olive tapenade, artichokes, heirloom tomatoes. 14.95

### FIOR DI ZUCCHINE RIPIENI

zucchini blossom stuffed with four blended cheese, apricot jam. 18.95

### PORTOBELLO ORIGANATO

mushroom cap stuffed with parmigiano, bread crumbs, fresh herbs, baked. 17.95

### COZZE E VONGOLE IN UMIDO

mussels and clams sauteed with cherry tomatoes, garlic white wine sauce served with crostini. 19.95

## INSALATE

### INSALATA DI STAGIONE

baby mixed greens, cherry tomatoes, balsamic vinaigrette. 10.95

### INSALATA SOTTO BOSCO

organic butterlettuce, mixed wild berries, blueberry vinaigrette, crumbled blue cheese. 14.95

### BURRATA CAPRESE

imported burrata, sliced heirloom tomatoes, fresh basil, e.v.o.o. 17.95

### INSALATA CAPRICCIOSA

organic greens, walnuts, goat cheese, corn, sliced pears, cranberries, blood orange vinaigrette. 12.95

### CAESAR SALAD

romaine lettuce, caesar dressing, parmesan cheese, croutons. 11.95

ADD CHICKEN +6.50

ADD SHRIMP +10.50

ADD SALMON +12.50

## LA PIZZE

### PIZZA MARGHERITA

fresh tomato sauce, mozzarella, basil. 15.95

### PIZZA VEGETARIANA

fresh tomato sauce, mozzarella, zucchini, mushroom, onions, eggplant. 16.95

### PIZZA SAN DANIELE

prosciutto san daniele, fresh tomato sauce, mozzarella, shaved parmesan, arugula - truffle oil. 19.95

### PIZZA TARTUFO

truffle cream, fresh mozzarella, pecorino, black pepper, thinly sliced potato, and black truffle. 20.95

## PASTA E BASTA

### PAPPARDELLE BOLOGNESE

wide fettuccine in a light veal beef ragu parmesan cheese. 26.95

### GNOCCHI CACIO E PEPE

house-made potato dumplings, filled with asiago cheese, black pepper, butter emulsion, pecorino, shaved black truffles. 27.95

### RAVIOLI AL PESTO

housemade spinach ravioli stuffed with ricotta and spinach in a creamy pesto sauce. 25.95

### RISOTTO AI PORCINI

creamy arborio rice, porcini mushrooms, truffle butter and parmesan. 29.95

### PENNE AL CINGHIALE

wild boar sausage, peas, vodka cream sauce. 26.95

### LASAGNA BOLOGNESE

housemade lasagna with beef ragu, mozzarella cheese, bechamel, tomato sauce. 25.95

### CHEF'S PARMESAN WHEEL

FETTUCCINE AL TARTUFO  
fresh homemade fettuccine, creamy  
black truffle sauce.

MP

GLUTEN FREE +3

### AGNOLOTTI DI CARNE

short rib filled ravioli, porcini mushrooms, truffle butter cream sauce. 28.95

### LINGUINE ALLE VONGOLE

clams, garlic, white wine, clams au jus. 27.95

### TORTELLINI DI ARAGOSTA

tortellini stuffed with lobster in a creamy sauce and asparagus. 29.95

### PACCHERI NETTUNO

roasted garlic, fresh sole, mussels, clams, baby shrimp, touch of basil pesto, in roasted heirloom tomato sauce. 29.95

### CAVATELLI POLLO E BROCCOLI

roasted chicken, broccoli, cherry tomato, touch of cream and parmesan cheese. 26.95

### RISOTTO DEL PESCATORE

arborio rice, mussels, clams, calamari, shrimp, light spicy tomato sauce. 34.95

## PIATTI PRINCIPALI ENTREES

### POLLO TOSCANO

free-range chicken marinated in garlic, olive oil, rosemary, sautéed with white wine sauce served with sauteed spinach and mashed potatoes. 28.95

### POLLO PARMIGIANA

breaded boneless chicken breast, mozzarella, fresh tomato sauce served with spaghetti marinara. 28.95

### BONELESS RIBEYE

20 oz, grilled, creamy brandy porcini mushroom sauce, mashed potatoes. 52.95

### CHILEAN SEA BASS

pan seared, roasted cherry tomatoes, white wine sauce, served with lobster mashed potatoes. 48.95

### OSSOBUCO DI AGNELLO

Lamb shank slowly braised with red wine, over saffron risotto. 46.95

### SOGLIOLA ALLA MUGNAIA

fresh filet of sole sautéed in garlic, lightly battered, lemon butter white wine served with sauteed spinach. 34.95

### CIOPPINO LIVORNESE

mussels, clams, calamari, shrimp, pieces of fish, capers, black olives, tomato sauce served with toasted artisan bread. 39.95

### SALMONE VENEZIANO

pistachio crusted, chardonnay mustard cream sauce served with sauteed spinach. 29.95

### AUSTRALIAN LAMB CHOPS

grilled, barolo wine reduction, roasted garlic mashed potatoes. 49.95

### FILET MIGNON

chianti reduction sauce, served with spinach and mashed potatoes. 49.95

## CONTORNI SIDE ORDERS

PARMESAN TRUFFLE FRIES 10.95

CAVOLFIORRE AL FORNO  
baked cauliflower, cheese, panko crusted and herb. 12.95

### SPINACI ALL AGLIO

spinach sautéed in garlic - e.v.o.o. 11.95

ROASTED HOUSE POTATOES 10.95



18% gratuity will be added to parties of 6 or more 3.75 surcharge will be added to all guest checks to help cover increasing costs and support recent increases to minimum wage and benefits for our dedicated team.