



OSTERIA
PANEVINO
TUSCAN FOOD THEMES



MOTHER'S DAY

THREE COURSE PRIX FIX MENU

First Course Choice of:

FUNGHI RIPIENI

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

MELENZANE FARCITE

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

BURRATA CAPRESE

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

TRIO DI BRUSCHETTE

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

MILLEFOGLIE DI VEGETALI E MOZZARELLA

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

Second Course:

RAVIOLI AL PESTO

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

AGNOLOTTI DI CARNE

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

POLLO TOSCANO

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

SALMONE VENEZIANO

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

FILETTO +\$5



MENU
\$49.95

THIRD COURSE

Choice Of:

LIMONCELLO CAKE

TIRAMISU