PANEVINO
TUSCAN FOOD THEMES

Banquet Events Package

osteriapanevino.com | 722 5th Ave, San Diego, CA | (619)-595-7959

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

PANEVINO STANDARD

$58/PERSON

STARTER

FAMILY STYLE:

BRUSCHETTA POMODORO
toasted artisan bread, heirloom tomatoes, basil

INSALATA DI STAGIONE
baby mixed greens, cherry tomatoes, balsamic vinaigrette

FUNGHI RIPIENI
mushroom caps stuffed with lump crab meat, peppers, bread crumbs, shallots, fresh herbs.

MAIN COURSE

Choice Of

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

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

PENNE AL CINGHIALE
wild boar sausage, peas, vodka cream sauce

SALMONE VENEZIANO
pistachio crusted, chardonnay mustard cream sauce served with sautéed spinach

PARMIGIANO WHEEL SPECIAL
Chef's daily selection tossed in the parmigiano reggiano wheel
+$15

DESSERT

Choice Of

CHEESECAKE

TIRAMISU

PANEVINO PREMIUM

$68/PERSON

INDIVIDUAL STARTER

MOZZARELLA CAPRESE

FIRST COURSE

Choice Of

INSALATA DI STAGIONE
baby mixed greens, cherry tomatoes, balsamic vinaigrette.

MELANZANE FARCITE
baked eggplant rolls stuffed with ricotta and spinach, in a marinara sauce with fresh mozzarella.

FUNGHI RIPIENI
mushroom caps stuffed with lump crab meat, peppers, bread crumbs, shallots, fresh herbs.

ZUPPA DEL GIRONO
souf of the day

MAIN COURSE

Choice Of

GNOCCHI CACIO E PEPE
homemade potato dumplings filled with imported cheese, black pepper, pecorino, black truffle butter

POLLO TOSCANO
chicken marinated in garlic, olive oil, rosemary, in a white wine sauce served with sautéed spinach and mashed potatoes

FETTUCCINE SCOGLIO
mix of clams, mussels, prawns, and squid, garlic, white wine, and cherry tomatoes

CAPPELLACCI DI CARNE
homemade large ravioli stuffed with short rib, porcini mushrooms, truffle butter cream sauce

FILET MIGNON
chianti reduction, roasted potatoes, sautéed mushrooms

SALMONE VENEZIANO
pistachio crusted, chardonnay mustard cream sauce, served with sautéed spinach

PARMIGIANO WHEEL SPECIAL
Chef's daily selection tossed in the parmigiano reggiano wheel

+$15

DESSERT

Choice Of

CHEESECAKE
TIRAMISU
CANNOLI

PANEVINO PREMIUM

$85/PERSON

APPETIZER SAMPLER

FUNGHI RIPIENI
mushroom caps, lump crab meat, peppers, bread crumbs, fresh herbs

FRITTO MISTO
fried calamari, shrimp, zucchini, spicy marinara

CARCIOFI ALLA GRIGLIA
grilled artichokes, capers, lemon sauce and parsley

FIRST COURSE
Choice Of

CAESAR SALAD
romaine lettuce, Caesar dressing, parmesan cheese, croutons

ZUPPA DEL GIORNO
soup of the day

MAIN COURSE
Choice Of

RAVIOLI DI ARAGOSTA
homemade ravioli stuffed with lobster in a creamy tomato sauce, topped with lobster tail

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

BISTECCA IMPANATTA
20 oz breaded boneless ribeye, served with broccolini

POLLO PARMIGIANA
breaded boneless chicken breast, mozzarella, fresh tomato sauce served with spaghetti marinara

OSSOBUCO DI AGNELLO
veal shank braised in red wine, over saffron risotto

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

PARMIGIANO WHEEL SPECIAL
Chef's daily selection tossed in the parmigiano reggiano wheel

+$15

DESSERT
Choice Of

CHEESECAKE | TIRAMISU | CANNOLI

PANEVINO ELITE

$99/PERSON

ALL FAMILY STYLE EXPERIENCE

APPETIZER SAMPLER

FRITTO MISTO
fried calamari, shrimp, zucchini, spicy marinara

FUNGHI RIPIENI
mushroom caps, lump carb meat, peppers, bread crumbs, shallots, fresh herbs

MELANZANE FARCITE
baked eggplant rolls stuffed with ricotta and spinach, in a marinara sauce with fresh mozzarella.

FIRST COURSE

CARPACCIO DI MANZO
thin sliced raw filet mignon, arugula, roasted cherry tomatoes, shaved parmigiano reggiano, capers, e.v.o.o. and lemon

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

PIZZA MARGHERITA
fresh tomato sauce, mozzarella, basil

SECOND COURSE

RAVIOLI DI ARAGOSTA
homemade ravioli stuffed with lobster in a creamy tomato sauce, topped with lobster tail

CAPPELLACCI DI CARNE
homemade large ravioli stuffed with short rib, porcini mushrooms, truffle butter cream sauce

GNOCCHI CACIO E PEPE
homemade potato dumplings filled with imported cheese, black pepper, pecorino, butter emulsion, black truffle oil

BISTECCA IMPANATTA
20 oz breaded boneless ribeye, sliced

SIDES

BROCCOLI ORIGANATI
baked broccoli florets, topped with parmigiano reggiano, bread crumbs, garlic, butter

PATATE ARROSTO
roasted potatoes with rosemary

PARMIGIANO WHEEL SPECIAL
Chef's daily selection tossed in the parmigiano reggiano wheel

+$15

DESSERT

CHEF'S CHOSEN DESSERT BOARD

BEVERAGE MENU

BASIC	SILVER	GOLD	PLATINUM
$16/1 hr.	$25/1 hr.	$30/1 hr.	$35/1 hr.
$26/2 hr.	$40/2 hr.	$50/2 hr.	$65/2 hr.
$35/3 hr.	$55/3 hr.	$65/3 hr.	$80/3 hr.
$43/4 hr.	$65/4 hr.	$80/4 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 Sliver 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 Saphire Gin
Patron Silver Tequila
Bacardi Rum
Johnnie Walker Black Label Whiskey Basil
Hayden Bourbon
Macallan 12 Yr Scotch Whiskey Glenlivet
12 Yr Scoych 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