OSTERIA
PANEVINO
TUSCAN FOOD THEMES

ANTIPASTI
APPETIZERS

FORMAGGI & SALUMI 29.95
CHEF'S SELECTION OF CHEESE AND MEATS BOARD, PEARS, HONEY, CANDIED WALNUTS

MELANZANE FARCITE 19.95
BAKED EGGPLANT ROLLS STUFFED WITH RICOTTA AND SPINACH, IN A MARINARA SAUCE WITH FRESH MOZZARELLA

BRUSCHETTA POMODORO 16.95
TOASTED ARTISAN BREAD, HEIRLOOM TOMATOES & BASIL

CARPACCIO DI MANZO 23.95
THIN SLICED RAW FILET MIGNON, ARUGULA, ROASTED CHERRY TOMATOES, SHAVED PARMIGIANO REGGIANO, CAPERS, E.V.O.O. & LEMON

FRITTO MISTO 21.95
FLASH FRIED CALAMARI, SHRIMP & ZUCCHINI, SERVED WITH SPICY MARINARA

FUNGHI RIPIENI 20.95
MUSHROOM CAPS STUFFED WITH LUMP CRAB MEAT, PEPPERS, BREAD CRUMBS, SHALLOTS, FRESH HERBS

INSALATE
SALADS

ADD CHICKEN +7 ADD SHRIMP +11 ADD SALMON +15

INSALATA DI STAGIONE 14.95
BABY MIXED GREENS, CHERRY TOMATOES & BALSAMIC VINAIGRETTE

BURRATA CAPRESE 18.95
IMPORTED BURRATA, SLICED HEIRLOOM TOMATOES, FRESH BASIL, E.V.O.O.

INSALATA CAPRICCIOSA 15.95
ORGANIC GREENS, WALNUTS, GOAT CHEESE, CORN, SLICED PEARS, CRANBERRIES, BLOOD ORANGE VINAIGRETTE

CAESAR SALAD 14.95
ROMAINE LETTUCE, CAESAR DRESSING, PARMIGIANO REGGIANO & CROUTONS

PASTA
PASTA AND THAT'S ALL

GLUTEN FREE PASTA +3

RISOTTO AI PORCINI 32.95
CREAMY ARBORIO RICE WITH PORCINI MUSHROOMS, IN A TRUFFLE BUTTER SAUCE WITH PARMIGIANO REGGIANO

LINGUINE ALLE VONGOLE 31.95
CLAMS, GARLIC, WHITE WINE & CLAMS AU JUS

FETTUCCINE SCOGLIO 37.95
MIX OF CLAMS, MUSSELS, PRAWNS AND SQUID, GARLIC, WHITE WINE & CHERRY TOMATOES

GNOCCHI CACIO E PEPE 31.50
HOMEMADE POTATO DUMPLINGS FILLED WITH IMPORTED CHEESE, BLACK PEPPER, PECORINO, BUTTER EMULSION & BLACK TRUFFLE OIL

RAVIOLI DI ARAGOSTA 45.95
HOMEMADE RAVIOLI STUFFED WITH LOBSTER IN A CREAMY TOMATO SAUCE, TOPPED WITH LOBSTER TAIL

RAVIOLI AL PESTO 29.95
HOMEMADE RAVIOLI STUFFED WITH RICOTTA AND SPINACH, IN A CREAMY PESTO SAUCE WITH ASPARAGUS

FROM TUSCANY

PINK VODKA SAUCE AL CINGHIALE 31.95
RIGATONI, WILD BOAR SAUSAGE, PEAS & PINK VODKA SAUCE
MONTEPULCIANO D'ABRUZZO, CARLETTO VENETO, ITALY

OSSOBUCO DI VITELLO 57.95
VEAL SHANK SLOWLY BRAISED WITH RED WINE, OVER SAFFRON RISOTTO
CHIANTI CLASSICO TENUTA CAPPELLINA TOSCANA, ITALY

BISTECCA FIORENTINA 77.00
20oz BONE-IN RIBEYE SERVED WITH ROASTED POTATOES
BRUNELLO DI MONTALCINO, TOSCANA, ITALY

CAPPELLACCI DI CARNE 31.95
HOMEMADE LARGE RAVIOLI STUFFED WITH SHORT RIB, PORCINI MUSHROOMS & TRUFFLE BUTTER CREAM SAUCE
BARBARESCO, SALVANO, PIEMONTE, ITALY

PAPPARDELLE BOLOGNESE 31.95
HOMEMADE WIDE FETTUCCINE IN A VEAL & BEEF RAGU
VINO NOBILE DI MONTEPULCIANO CORTE ALLA FLORA TOSCANA

PIATTI PRINCIPALI
MAIN ENTREES

CHILEAN SEA BASS 56.95
PAN SEARED, ROASTED CHERRY TOMATOES, WHITE WINE SAUCE, SERVED WITH LOBSTER MASHED POTATOES

CIOPPINO LIVORNESE 47.95
MUSSELS, CLAMS, CALAMARI, SHRIMP, FRESH FISH, CAPERS, BLACK OLIVES, TOMATO SAUCE, SERVED WITH TOASTED ARTISAN BREAD

SALMONE VENEZIANO 37.95
PISTACHIO CRUSTED, CHARDONNAY MUSTARD CREAM SAUCE, SERVED WITH SAUTÉED SPINACH

POLLO TOSCANO 36.95
FREE-RANGE CHICKEN MARINATED IN GARLIC, OLIVE OIL, ROSEMARY, SAUTÉED WITH WHITE WINE SAUCE, SERVED WITH SAUTÉED SPINACH AND MASHED POTATOES

PRIME FILET MIGNON 53.95
8oz CHIANTI REDUCTION, ROASTED POTATOES

POLLO PARMIGIANA 36.95
BREADED BONELESS CHICKEN BREAST, MOZZARELLA, FRESH TOMATO SAUCE, SERVED WITH SPAGHETTI MARINARA

CONTORNI
SIDE ORDERS

BROCCOLI ORIGANATI 14.95
BAKED BROCCOLI FLORETS, TOPPED WITH PARMIGIANO REGGIANO, BREAD CRUMBS, GARLIC & BUTTER

FUNGHI TRIFOLATI 17.95
SAUTÉED WILD MUSHROOMS, GARLIC, E.V.O.O. & PARSLEY

TRUFFLE FRIES 13.95
WITH GRATED PARMIGIANO REGGIANO

PATATE ARROSTO 13.95
ROASTED POTATOES WITH ROSEMARY

SPINACI ALL'AGLIO 14.95
SPINACH SAUTÉED IN GARLIC, E.V.O.O.

IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES, PLEASE INFORM US.
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. A 3.75% SURCHARGE WILL BE ADDED TO ALL CHECKS.
VISIT OUR SISTER RESTAURANTS: ROMANISSIMO, ZAMA, GREYSTONE STEAKHOUSE, AKA

OSTERIA PANEVINO
TUSCAN FOOD THEMES

COCKTAIL SPECIALI

SPECIALTY COCKTAILS

NEGRONI SBAGLIATO 16
PROSECCO, CAMPARI, ITALIAN VERMOUTH, ORANGE PEEL

SICILIAN MARGHERITA 17
SILVER TEQUILA, APEROL, BLOOD ORANGE, COCONUT, FRESH LIME

PASSION STAR MARTINI 19
VANILLA VODKA, PASSIONFRUIT, FRESH LIME, PROSECCO

ROMAN OLD FASHIONED 17
BOURBON, ORANGE BITTERS, ITALIAN VERMOUTH, LUXARDO CHERRY

VENETIAN COSMO 17
GIN, ELDERFLOWER LIQUEUR, CRANBERRY, FRESH LEMON

VESUVIUS MULE 18
MEZCAL, PINEAPPLE, FRESH LIME, GINGER BEER

SARDINIAN SUNSET 16
RUM, AMARETTO, MANGO, PINEAPPLE, FRESH LIME, SODA WATER

LA DOLCE VITA 18
VODKA, LIMONCELLO, STRAWBERRY, FRESH LEMON, PROSECCO FLOAT

SPRITZ ITALIANI

APEROL SPRITZ 16
APEROL, PROSECCO, SODA WATER

LIMONCELLO SPRITZ 16
LIMONCELLO, PROSECCO, SODA WATER

HUGO SPRITZ 16
ST-GERMAIN, PROSECCO, MINT, SODA WATER

ZERO PROOF

VIRGIN APEROL SPRITZ 12
CRODINO, NA MIONETTO SPARKLING WINE

SCICILIA BELLA 12
NA SPIRIT, MANGO PUREÉ, FRESH LEMON JUICE, GINGER BEER, MINT

PARADISO TROPICALE 12
NA SPIRIT, PINEAPPLE JUICE, COCONUT CREAM, STRAWBERRY PUREÉ

VINI AL BICCHIERE

WINE BY THE GLASS

BUBBLES

PROSECCO CORTE ALLA FLORA VENETO, ITALY 14
MOSCATO ROSE IMPERATORE, PIEMONTE, ITALY 14
BRUT MOËT ET CHANDON IMPERIAL ÉPERNAY, FRANCE · 187ML 29
ROSÉ BRUT MOËT ET CHANDON IMPERIAL ÉPERNAY, FRANCE · 187ML 29
BRUT VEUVE DU VERNAY FRANCE · 187ML 14

ROSE'

SAN MARZANO TRAMARI, PUGLIA, ITALY 14

WHITES, FRUITY & DRY

PINOT GRIGIO CORTE ALLA FLORA VENETO, ITALY 15
RIESLING CHATEAU ST MICHELLE COLUMBIA VALLEY 17
SAUVIGNON BLANC OYSTER BAY NEW ZEALAND 16
SAUVIGNON BLANC EMMOLO BY CAYMUS NAPA VALLEY 18
CHARDONNAY SILVIA CELLARS, NAPA VALLEY 17

REDS

PINOT NOIR SEA SUN BY CAYMUS NAPA VALLEY 16
SUPER TUSCAN QUERCETO, TOSCANA, ITALY 15
CHIANTI CLASSICO TENUTA CAPPELLINA TOSCANA, ITALY 17
VINO NOBILE DI MONTEPULCIANO CORTE ALLA FLORA TOSCANA 19
MONTEPULCIANO D'ABRUZZO, CARLETTO VENETO, ITALY 16
BARBARESCO, SALVANO, PIEMONTE, ITALY 21
SYRAH LE CLAY SICILIA, ITALY 15
CABERNET SAUVIGNON SILVIA CELLARS NAPA VALLEY 22
CABERNET SAUVIGNON SERIAL PASO ROBLES 19
BRUNELLO DI MONTALCINO, TOSCANA, ITALY 25
MALBEC LOTE 44, ARGENTINA 16

BIRRE

BOTTLED BEER

PERONI 10
PALE LAGER | ROME, ITALY | 12OZ

CHIMAY TRIPLE (WHITE) 13
TRIPEL | BAILEUX, BELGIUM | 12OZ

STONE 9
IPA | SAN DIEGO, CA | 12OZ

BLUE MOON 9
BELGIAN WHITE | GOLDEN, CO | 12OZ

BUDWEISER 8
LAGER | ST. LOUIS, MISSOURI | 12OZ

HEINEKEN 0.0 5
NON-ALCOHOLIC | HOLLAND | 12OZ

PAULANER HEFE-WEIZEN 11
ALE | GERMANY | 12OZ

CHIMAY GRANDE RESERVE (BLUE) 15
STRONG DARK ALE | BAILEUX, BELGIUM | 12OZ

NORTH COAST SCRIMSHAW 9
PILSNER | FORT BRAGG, CA | 12OZ

STELLA ARTOIS 8
PALE LAGER | LEUVEN, BELGIUM | 12OZ

BUD LIGHT 7
LIGHT LAGER | ST. LOUIS, MO | 12OZ

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. A 3.75% SURCHARGE WILL BE ADDED TO ALL CHECKS.