

Pane e Vino serves regional Italian-style cuisine, featuring fresh grilled fish and meats, thin crusted pizzas and pasta dishes exceptionally flavorful with fresh ingredients.

ANTIPASTI

BRUSCHETTA CON POMODORO
Tuscan garlic bread topped with fresh tomatoes, basil and garlic

MOZZARELLA ALLA CAPRESE
Fresh mozzarella, tomatoes, basil and extra virgin olive oil

CARPACCIO CON CAPPERI E PARMIGIANO
Thin slices of beef topped with shaved Parmesan cheese, capers and lemon juice

CALAMARETTI FRITTI
Fresh fried calamari served with spicy tomato sauce

BRESAOLA CON RUCOLA
Dry cured beef, arugula and red onions with a lemon vinaigrette

MELANZANE ALLA PARMIGIANA
Baked eggplant with cheese and tomato sauce

CARCIOFO RIPIENO FREDDO
Cold artichoke, stuffed with bread, artichoke hearts, tomatoes and a vinaigrette

INSALATA PANE E VINO
Mixed greens with Parmesan cheese and croutons tossed in a vinaigrette

INSALATA DI SPINACI
Spinach salad with warm pancetta and eggs in a balsamic vinegar-olive oil dressing

INSALATA MISTA
Assorted baby lettuces, tomatoes and leeks tossed in oil and vinegar

GUAZZETTO DI PESCE
Clams, mussels, shrimps, calamari in a tomato broth

ANTIPASTO DELLA CASA
Assortment of cured meats and house-marinated vegetables

PRIMI

FETTUCCINE AI FORMAGGI
Flat pasta with fontina, Parmesan, smoked mozzarella cheese, cream and green peas

CAPELLINI AL POMODORO FRESCO
Angel hair pasta with fresh tomatoes, garlic, basil and extra virgin olive oil

Primi cont.

PENNE ALLA PUTTANESCA

Penne pasta with tomato sauce, capers, olives, anchovies and oregano

PAPPARDELLE ALLA CONTADINA

Wide egg pasta with chicken and porcini mushrooms in a light tomato cream sauce

**TAGLIATELLE VERDI
ALLA BOLOGNESE**

Flat spinach and egg noodles with meat sauce

LINGUINE AI FRUTTI DI MARE

Linguine pasta with fresh mussels, clams, rock shrimp, calamari in a tomato sauce

PENNETTE ALLA BOSCAIOLA

Pasta tubes with pancetta, mushrooms in a light creamy tomato sauce

**RIGATONI CON SALSICCIA
E CARCIOFINI**

Pasta tubes with sausages and baby artichokes

**FUSILLI CON MELANZANE
E SCAMORZA**

Corkscrew pasta, smoked mozzarella, eggplant, garlic and tomato sauce

SECONDI

**POLLO MARINATO
ALLA GRIGLIA**

Thin grilled chicken breast topped with fresh tomatoes, garlic and basil

**SALSICCIA CON POLENTA
E PEPERONATA**

Grilled Italian sausage, stewed peppers and grilled polenta

BISTECCA ALLA FIORENTINA

Grilled rib-eye steak with rosemary and extra virgin olive oil, served with Tuscan beans

**LOMBATA DI VITELLO
AL ROSMARINO**

Grilled veal chop with butter and rosemary

COSTOLETTE DI AGNELLO

Grilled lamb chops with a red wine shallot sauce

**SCALOPPINE DI VITELLO
AI FUNGHI**

Sautéed veal scaloppine with fresh wild mushrooms

VERDURE

Side order of spinach, broccoli or asparagus

PIZZE

MARGHERITA

Tomato sauce, mozzarella, oregano and basil

NAPOLETANA

Tomato sauce, mozzarella, capers, anchovies and oregano

GIARDINIERA

Roasted bell peppers, eggplant, tomato sauce, garlic, basil and oregano (no cheese)

CAPRICCIOSA

Tomato sauce, mozzarella, prosciutto, mushrooms, artichokes, olives and oregano

PROSCIUTTO COTTO E FUNGHI

Tomato sauce, mozzarella, cooked Italian ham, mushrooms and oregano

QUATTRO STAGIONI

Tomato sauce, mozzarella, prosciutto, mushrooms and artichokes

TIROLESE

Tomato sauce, mozzarella, smoked prosciutto and arugula

QUATTRO FORMAGGI

Four cheeses: mozzarella, fontina, goat cheese and ricotta topped with basil

SICILIANA

Tomato sauce, mozzarella, spicy sausage, capers, olives, chili flakes and oregano

BOSCAIOLA

Tomato sauce, mozzarella, wild mushrooms and oregano

DIAVOLA

Tomato sauce, mozzarella, spicy salami, hot pepper flakes and oregano

ALLA SALSICCIA

Tomato sauce, mozzarella, Italian sausage and oregano

CALZONE CON PROSCIUTTO E FUNGHI

Folded pizza stuffed with tomato, mozzarella, ricotta, ham and mushrooms

Pane e Vino

Items & Prices Subject To Change Without Notice.
ALL FOOD ITEMS ARE AVAILABLE TO GO!
Corkage fee \$20 (parties of ten or more \$25)