

PANE VINO

Italian Wood Fired Osteria

To Share Plates

Fresh Mozzarella & Tomato Crostini	8
Fresh Basil, Balsamic Glaze	
Shaved Ribeye Crostini	10
Caramelized Onions, Gorgonzola Dolce, Balsamic Glaze	
Wagyu Beef Carpaccio	11
Arugula, Red Onions, Shaved Parmesan, Garlic Citrus Aioli	
Pepper Crusted Ahi Tuna	11
Pickled Onions, Arugula, Cucumbers, Wontons, Ponzu	
Organic Pumpkin Squash Ravioli*	9
Pistachios, Crispy Sage	
Veal Parmesan Meatballs	8
Mascarpone Polenta, Chianti Sauce	
Seafood Fritto Misto	12
Shrimp, Calamari, Cauliflower, Zucchini, Jalapeno	
Black Mussels	9
Spanish Chorizo, Roasted Peppers, Tomato	
Charcuterie	14
Prosciutto, Salami, Boursin, Manchego, Pears, Walnuts	
Kale Spinach & Artichoke Fonduta	8
Fontina Cheese, Grilled Ciabatta	

Soups & Salads

Tomato Basil Cup 5

Creamy Artichoke Cup 5

Mixed Greens Salad	5
Dried Cranberries, Candied Walnuts, Gorgonzola, White Balsamic	
Caesar Salad	5
Parmesan Cheese, Polenta Croutons	
Greek Salad	6
Tomatoes, Cucumbers, Feta Cheese, Olives	
Parmesan Chicken Chopped Salad	13
Heirloom Tomatoes, Cucumbers, Fried Mozzarella	
Ahi Tuna Salad	14
Greens, Napa Cabbage, Crispy Pasta, Avocado, Mango, Sesame	
Italian Grilled Chicken Cobb Tower	13
Pancetta, Egg, Avocado, Roma Tomato, Gorgonzola	
<u>Pizza</u>	
Pizza Margherita	11
Fresh Mozzarella, Tomato Sauce, Basil	
Prosciutto di San Danielle Pizza	13
Caramelized Onions, Portabella Mushrooms, Fontina	
Pizza di Carne	13
Pork Sausage, Veal Meatballs, Pepperoni	
Pepperoni Pizza	12
Peperoni, Mozzarella, Basil	

Panini & Piada

10

Piada Wrap, Grilled Chicken, Peppers, Fresh Mozzarella
Panini, Shaved Ribeye Caramelized Onions, Gorgonzola
Served with Five Grain Salad

Flatbreads

Veal Meatballs, Wild Mushroom, Jalapeno	8
Roasted Peppers, Mozzarella	
Chipotle Chicken, Goat Cheese	8
Roasted Peppers, Spinach, Mozzarella	
Shaved Ribeye	9
Caramelized Onions, Wild Mushrooms, Gorgonzola	

Lunch Entrees

Cedar Plank Oven Roasted Salmon	15
Garlic Mash Potatoes, Brussels Sprouts, Orange Dijon Glaze	
Ribeye Marsala	16
Gnocchi, Wild Mushrooms, Spinach, Peppers, Gorgonzola	
Parmesan Chicken	14
Mascarpone Polenta Grits, Arugula, Cherry Tomatoes	
Sole Francese	14
Pearl Pasta, Heirloom Tomato, Asparagus, Capers	
Blue Crab Stuffed Shrimp	17
Mascarpone Risotto, Shaved Asparagus, Roasted Peppers	
Peppercorn Crusted Flat Iron	16
Wild Mushroom Risotto Brandy Demi Glaze	
Sole Parmesan	15
Mascarpone Risotto, Asparagus, Heirloom Tomato	

Home Made Artisan Pastas*

Spinach, Peas & Mascarpone Tortellini*	13
Wild Mushrooms, Prosecco Wine Butter	
Lobster Fra Diavolo Fettuccini*	16
Blackened Scallops, Shrimp, Asparagus, Peppers, Tomato	
Prosciutto Gnocchi*	14
Basil, Tomato Cream Sauce, Parmesan	
Hand Cut Pappardelle Bolognese*	14
Ribeye, Pancetta, Fresh Herbs	
Spicy Sausage Rigatoni	13
Spinach, Peppers, Melted Mozzarella, Cardinale Sauce	
Chipotle Chicken Fettuccini Primavera*	14
Pancetta, Spinach, Peppers, Broccoli	

Contorni

Sides 5

Organic Roasted Beets & Goat Cheese, Pistachios
Harissa Hummus, Focaccia
Watermelon Salad Feta
Eggplant Parmesan, Provolone, Red Sauce

Join Us for Happy Hour Monday-Friday 3PM - 6PM

\$5 Glasses of House Wine \$5 Sangria \$2 off Specialty Cocktails

\$5 Appetizers offered at the bar!