

PANZANELLA

RISTORANTE · BAR



Antipasti

CARPACCIO DI BUE – 16.75

BEEF CARPACCIO WITH ARUGULA, FRESH BABY ARTICHOKES, SHAVED PARMESAN CHEESE AND MUSTARD OLIVE OIL DRESSING

BRESAOLA – 15.75

DRY CURED BEEF WITH ARUGULA, SHAVED PARMESAN CHEESE, AND LEMON DRESSING

CASERECCIO – 16.50

ASSORTMENT OF ITALIAN COLD CUTS WITH ROASTED BELL PEPPER, OLIVES, AND MILD TUSCAN PECORINO CHEESE

CALAMARI FRITTI – 13.50

FRIED CALAMARI WITH LIGHT SPICY TOMATO SAUCE

PEPATA DI COZZE E VONGOLE – 16.00

SAUTÉED MUSSELS AND CLAMS WITH GARLIC AND LIGHT, SPICY TOMATO BROTH

BURRATA CAPRESE – 16.95

BURRATA CHEESE WITH ORGANIC HEIRLOOM TOMATOES, ROASTED BELL PEPPER, BASIL, AND EXTRA VIRGIN OLIVE OIL

PROSCIUTTO BURRATA – 17.95

PARMA PROSCIUTTO WITH BURRATA CHEESE, BASIL, AND ROASTED BELL PEPPER

POLENTA SOFFICE – 15.50

SOFT POLENTA WITH SAUTÉED MUSHROOMS AND TRUFFLE INFUSED CHEESE FONDUE

MELANZANE ALLA PARMIGIANA – 14.95

EGGPLANT PARMIGIANA WITH MOZZARELLA CHEESE AND TOMATO SAUCE

ROLLINI DI MELANZANE CON FORMAGGIO DI CAPRA – 15.50

EGGPLANT ROLLS FILLED WITH GOAT CHEESE AND SUN DRIED TOMATOES SERVED ON A BED OF SAUTÉED FRESH TOMATOES AND BASIL.

POLPETTE – 14.50

HOMEMADE BEEF MEATBALLS IN A LIGHT SPICY TOMATO SAUCE

PROSCIUTTO E MELONE – 17.95

PARMA PROSCIUTTO AND CANTALOPE

ARANCINI – 11.50

BREADED ARBORIO RICE WITH TOMATO SAUCE, PEAS, AND MOZZARELLA CHEESE

Insalate

PANZANELLA DI PANE E POMODORO – 14.50

BREAD SALAD WITH HEIRLOOM TOMATO,
CUCUMBER, BASIL, RED ONIONS, VINEGAR,
EXTRA VIRGIN OLIVE OIL

CESARE – 11.75

ROMAINE LETTUCE WITH HOMEMADE CAESAR
DRESSING, CROUTONS AND SHAVED PARMESAN
CHEESE

TRICOLORE – 11.95

BELGIUM ENDIVE, RADICCHIO, ARUGULA
WITH SHAVED PARMESAN CHEESE, AND
BALSAMIC VINAIGRETTE

CAPRICCIOSA – 15.95

CHOPPED ROMAINE LETTUCE WITH GRILLED CHICKEN,
CANNELLINI BEANS, CORN, ONIONS, TOMATO,
OLIVE OIL, LEMON AND MUSTARD DRESSING

BARBABIETOLA – 14.95

BABY SPINACH AND RED BEET SALAD WITH
GOAT CHEESE AND BALSAMIC DRESSING

CAVOLINI DI BRUXELLES – 16.50

SHAVED BRUSSELS SPROUTS
TOASTED ALMONDS, MINT PECORINO CHEESE
AND LEMON DRESSING

CARCIOFI – 16.95

ARUGULA AND FRESH BABY ARTICHOKE
WITH SHAVED PARMESAN CHEESE, AND
LEMON OLIVE OIL DRESSING

TOSCANA – 15.75

CHOPPED ICEBERG LETTUCE, MARINATED GARBANZO
BEANS IN OLIVE OIL, RED BELL PEPPERS, CELERY,
GREEN ONIONS, CARROTS, WITH GENOA SALAMI,
PROVOLONE CHEESE, KALAMATA OLIVE,
PEPPERONCINI, AND RED VINEGAR

GAMBERI E CALAMARI – 16.95

SAUTÉED CALAMARI AND SHRIMP, OLIVE OIL, GARLIC,
AND LEMON JUICE WITH CHOPPED ROMAINE,
TOMATOES AND CANNELLINI BEANS

Zuppe

ZUPPA DI FUNGHI – 11.50

MIXED MUSHROOM SOUP WITH FONTINA
CHEESE INFUSED TRUFFLE OIL

MINISTRONE DI VERDURE – 9.75

VEGETABLE SOUP

PAPPA AL POMODORO – 9.75

BREAD AND TOMATO TUSCAN SOUP WITH
A TOUCH OF BASIL OLIVE OIL

Pizza

MARGHERITA – 15.50

MOZZARELLA, TOMATO AND BASIL

BIANCA CON PROSCIUTTO E ARUGOLA – 16.95

MOZZARELLA, ARUGULA AND
PARMA PROSCIUTTO

SALSCICCIA E FUNGHI – 17.50

ITALIAN SAUSAGE, MUSHROOMS,
MOZZARELLA AND TOMATO SAUCE

PROSCIUTTO COTTO E CARCIOFINI – 17.00

MOZZARELLA, TOMATO, ITALIAN HAM
AND ARTICHOKE

Pasta Fresca e Pastasciutta

TORTELLONI DI ZUCCA – 15.95

SPINACH TORTELLONI STUFFED WITH PUMPKIN,
RICOTTA CHEESE AND SAGE CREAM SAUCE

RAVIOLI CON BURRATA – 17.95

RAVIOLI STUFFED WITH BURRATA, TOMATO,
AND BASIL SAUCE

RAVIOLI DI SPINACI – 14.95

RAVIOLI STUFFED WITH SPINACH AND RICOTTA
CHEESE WITH TOMATO BASIL SAUCE

RAVIOLINI CON FUNGHI – 16.50

RAVIOLINI STUFFED WITH MUSHROOMS
AND RICOTTA CHEESE, WITH TRUFFLE
CHEESE FONDUE SAUCE

AGNOLOTTI DEL PLIN – 16.95

HAT SHAPED RAVIOLINI STUFFED WITH VEAL
IN A BUTTER SAGE SAUCE

GNOCCHI AL PESTO – 16.50

GNOCCHI WITH PESTO SAUCE AND
A TOUCH OF CREAM

GARGANELLI CON SALSICCIE E BROCCOLI – 18.50

GARGANELLI WITH ITALIAN SAUSAGE, BROCCOLI
AND OLIVE OIL GARLIC SAUCE

FETTUCCINE BOSCAIOLA – 17.95

WIDE FETTUCCINE WITH MEAT RAGU,
MUSHROOMS, PEAS AND A TOUCH OF CREAM

PAPPARDELLE AL RAGU DI CINGHIALE – 19.95

PAPPARDELLE WITH WILD BOAR RAGÚ

LASAGNE – 18.95

MEAT LASAGNA WITH BÉCHAMEL SAUCE

TAGLIATELLE ALLA BOLOGNESE – 17.50

TAGLIATELLE WITH MEAT SAUCE

INVOLTINI DI MELANZANE CON SPAGHETTI – 18.95

BAKED SPAGHETTI WRAPPED WITH EGGPLANT,
TOMATO SAUCE AND MOZZARELLA

LINGUINE AL GRANCHIO – 27.95

LINGUINI WITH LOBSTER, CRAB MEAT,
WHITE WINE AND SPICY TOMATO
BRANDY SAUCE

LINGUINE ALLE VONGOLE – 18.95

LINGUINI WITH CLAMS AND OLIVE OIL,
GARLIC WHITE WINE SAUCE

SPAGHETTI AI FRUTTI DI MARE – 21.50

SPAGHETTI WITH SHRIMP, SCALLOPS,
CALAMARI, MUSSELS, CLAMS IN A
LIGHT SPICY TOMATO SAUCE

SPAGHETTI PAPA DRAGO – 16.50

SPAGHETTI WITH BABY SAN MARZANO
TOMATOES, BASIL, AND GARLIC

RISOTTO DI CARMELA – 17.95

ARBORIO RICE WITH PORCINI
MUSHROOMS SAUCE

RISOTTO AL NERO DI SEPPIA – 21.50

ARBORIO RICE WITH SQUID INK, SHRIMP,
SCALLOPS AND CALAMARI

Piatti Forti

COSTATA DI VITELLO – 35.00

GRILLED PORTERHOUSE VEAL CHOP
WITH ROSEMARY SAUCE

OSSOBUCO ALLA MILANESE – 35.95

BRAISED VEAL SHANK WITH SAFFRON RISOTTO

BRACIOLA DI MAIALE – 33.00

GRILLED PORK CHOP SERVED WITH SAUTÉED
RAPINI, ROASTED POTATOES, AND MUSTARD SAUCE.

FILETTO DI BUE – 35.50

GRILLED BEEF TENDERLOIN SERVED ON
A BED OF SAUTÉED SPINACH, ROASTED
POTATOES WITH A SIDE OF RED WINE
MUSHROOM SAUCE

COSTOLETTE D'AGNELLO SCOTTADITO – 34.50

GRILLED COLORADO LAMB CHOPS WITH A
WHITE BALSAMIC MINT SAUCE

SCALOPPINE A PIACERE – 27.95

CHICKEN SCALOPPINE WITH A CHOICE
OF SAUCES: LEMON CAPER, MARSALA OR
MUSHROOM SAUCE

POLLO ALLA MILANESE – 24.95

BREADED CHICKEN BREAST WITH ARUGULA,
FRESH TOMATOES, RED ONION AND
ROASTED POTATOES

BRANZINO ALLA GRIGLIA – 34.95

GRILLED WHOLE STRIPED BASS
SERVED WITH VEGETABLES AND
SALMORIGLIO SAUCE

PESCE DEL GIORNO - AQ

FISH SPECIAL OF THE DAY



GLUTEN FREE PASTA AVAILABLE: PENNE OR SPAGHETTI WITH TOMATO SAUCE – 14.00 OR WITH MEAT SAUCE – 16.00

CORKAGE: CHAMPAGNE – 35.00 WINE – 25.00 (TWO BOTTLE MAX PER TABLE)

SPLIT CHARGE: PASTA AND MAIN COURSE – \$3.00 SALAD – \$2.00

CATERING AND GIFT CERTIFICATES AVAILABLE • WE RESERVE THE RIGHT TO REFUSE SERVICE