

## **Salad & Antipasti (Cold)**

<b>Cesar</b> .....	\$13.95	<b>Bruschetta Pomodoro</b> .....	\$11.95
<i>traditional Caesar salad</i>		<i>toasted bread with chopped tomato and basil on top</i>	
<b>Panevino Salad</b> .....	\$13.95	<i>add Feta cheese \$2.00</i>	
<i>tomato, arugula, endive, and radicchio</i>			
<i>add Feta cheese \$2.00</i>			
<b>Spinach Salad</b> .....	\$13.95	<b>Bresaola</b> .....	\$16.95
<i>with mushrooms and bacon, balsamic vinaigrette</i>		<i>thin sliced dry smoked filet mignon with arugula shaved</i>	
<b>Rugheta Salad</b> .....	\$14.95	<i>parmigiana cheese</i>	
<i>arugula, tomatoes and shaved parmigiana, balsamic vinaigrette</i>			
<b>Buratta salad</b> .....	\$16.95	<b>Prosciutto Melon</b> .....	\$14.95
<i>buratta cheese with cherry tomato and vinegrette glaze</i>		<i>fresh, ripe melon with sliced prosciutto on top</i>	

## **Antipasti (Hot)**

<b>Calamari Fritti</b> .....	\$17.95	<b>Vongole Luciano</b> .....	\$17.95
<i>fried squid</i>		<i>fresh clams in white wine, garlic, extra-virgin olive oil sauce</i>	
<b>Eggplant Rollatini</b> .....	\$17.95	<b>Clams Casino</b> .....	\$17.95
<i>eggplant stuffed with sun dried tomato, ricotta cheese, spinach, topped with melted provolone and pink sauce</i>		<i>fresh clams with italian bacon in a lemon white wine sauce</i>	
<b>Cozze alli Arabiata</b> .....	\$16.95	<b>Portobello Roasted peppers</b> .....	\$17.95
<i>fresh mussels with spicy marinara sauce</i>		<i>grilled portobello, roasted peppers and balsamic vinaigrette</i>	
<b>Cozze Luciano</b> .....	\$17.95	<b>Vongole Posilipo</b> .....	\$17.95
<i>fresh mussels in white wine, garlic, extra-virgin olive oil sauce</i>		<i>fresh clams with lite marinara sauce</i>	
		<b>Meat Balls Marinara (2 pices)</b> .....	\$13.95

## **Pasta**

<b>Spaghetti with olive oil</b> .....	\$22.95	<b>Spaghetti Putanesca</b> .....	\$ 28.95
<i>extra virgin olive oil and garlic</i>		<i>anchovy filets chopped, olives, basil in lite tomato sauce</i>	
<b>Penne alla Arabijata</b> .....	\$23.95	<b>Penne Panenvino</b> .....	\$29.95
<i>spicy marinara sauce</i>		<i>sundried tomato, mushrooms, spinach in virgin oil and garlic</i>	
<b>Spaghetti Marinara</b> .....	\$23.95	<b>Linguine White or Red Clam Sauce</b> .....	\$31.95
<i>marinara sauce</i>		<i>linguine with White or Red Clam sauce (Fresh Clams)</i>	
<b>Penne alla Vodka</b> .....	\$27.95	<b>Rigatoni Amatriciana</b> .....	\$28.95
<i>flambe with vodka, tomato sauce and touch of cream</i>		<i>with Italian bacon, onion and light marinara sauce</i>	
<b>Penne con Sausage</b> .....	\$28.95	<b>Pasta Meat Sauce (Bolognese)</b> .....	\$30.95
<i>penne with Sausage, tomato and fresh basil</i>		<i>homemade meat sauce (veal), mushrooms, touch of cream</i>	
<b>Spaghetti Meat Balls</b> .....	\$27.95	<b>Capellini Primavera</b> .....	\$28.95
<i>meat balls marinara sauce</i>		<i>mix vegetable, tomato and touch of cream/ add Shrimps \$8.95</i>	
<b>Spaghetti Carbonara</b> .....	\$29.95	<b>Rigatoni della Nona</b> .....	\$29.95
<i>a light cream sauce with onions &amp; italian bacon</i>		<i>with eggplant, fresh mozzarella, basil and tomato sauce</i>	

## **Homemade Pasta**

<b>Gnocchi Sorrentino</b> .....	\$28.95	<b>Pappardelle e Fungi</b> .....	\$29.95
<i>homemade gnocchi, tomato and fresh mozzarella</i>		<i>mushrooms, sauté olive oil, garlic and parmigiana cheese</i>	
<b>Gnocchi Pesto</b> .....	\$28.95	<b>Fusilli Gaeta</b> .....	\$29.95
<i>homemade gnocchi, basil, garlic, olive oil, pine nuts</i>		<i>tricolor fusilli with chicken, mushrooms, olives, onions, gaeta sauce with touch of marinara sauce</i>	
<b>Fettuccine di Chef Alfredo</b> .....	\$28.95	<b>Lasagna alla Panenvino</b> .....	\$29.95
<i>fettuccine with Alfredo sauce / Add shrimp \$8.95 or chicken, \$6.95</i>		<i>homemade lasagna, meat sauce(veal) and cheese</i>	
<b>Fettuccine Salvatore</b> .....	\$29.95	<b>Cheese Ravioli</b> .....	\$27.95
<i>fettuccine with sun dried tomato, mushrooms, Alfredo sauce</i>		<i>ravioli filled with cheese, topped with pink sauce</i>	
<b>Paglia and Fieno Trevisa</b> .....	\$29.95		
<i>radicchio, peas, prosciutto and a light cream sauce</i>			

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of food borne illness

## **Pollo (Chicken)**

<b>Pollo Paillard</b> .....	<b>\$29.95</b>	<b>Pollo Capricciosa</b> .....	<b>\$31.95</b>
grilled chicken, paillayrd topped with tricolor salad		breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juice extra virgin olive oil	
<b>Pollo Piccata</b> .....	<b>\$29.95</b>	<b>Pollo Sorentino</b> .....	<b>\$32.95</b>
chicken scaloppine sauteed in a white wine, lemon sauce with capers		chicken topped with prosciutto, eggplant, mozzarella, white wine sauce	
<b>Pollo Panevino</b> .....	<b>\$31.95</b>	<b>Pollo Francese</b> .....	<b>\$31.95</b>
chicken scaloppine sauteed with artichoke, mushrooms and marsala wine sauce		chicken scaloppine dipped in the eggs and sauteed in lemon white wine sauce	
<b>Pollo Marsala</b> .....	<b>\$30.95</b>	<b>Pollo Cacciatore</b> .....	<b>\$31.95</b>
chicken scaloppine sauteed with mushrooms, and marsala wine sauce		chunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce served over pasta	
<b>Pollo Cardinale</b> .....	<b>\$31.95</b>	<b>Pollo Scarpariello</b> .....	<b>\$33.95</b>
chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce		chunks of chicken, sliced potato, sausage and garlic in white wine lemon sauce served over pasta	

Main Courses above are served with Mixed Vegetable sauteed in Garlic and Oil

- Add any order of Half pasta with Marinara or Garlic and Oil sauce for \$ 7.95

## **Vitello (Veal)**

<b>Veal Piccata</b> .....	<b>\$34.95</b>	<b>Veal Champagne</b> .....	<b>\$37.95</b>
veal scaloppine sauteed in a white wine lemon sauce and capers		veal scaloppine, sun dried tomato, shrimp and champagne sauce	
<b>Veal Marsala</b> .....	<b>\$34.95</b>	<b>Veal Saltimboca</b> .....	<b>\$36.95</b>
veal scaloppine sauteed with mushrooms, and marsala wine sauce		veal scaloppine, mushrooms, prosciutto, spinach and white wine	
<b>Veal Quattro Stela</b> .....	<b>\$35.95</b>	<b>Veal Francesse</b> .....	<b>\$35.95</b>
veal scaloppine sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce		veal scaloppine dipped in the eggs and sauteed with lemon white wine sauce	
<b>Veal Genovese</b> .....	<b>\$35.95</b>	<b>Costolleta Di Vitelo Royale</b> .....	<b>\$46.95</b>
veal scaloppine topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream		grilled veal chop with asparagus, mushrooms and barolo wine sauce	
		<b>Veal Sorentino</b> .....	<b>\$36.95</b>
		veal topped with prosciutto, eggplant, mozzarella, white wine sauce	

Main Courses above are served with Mixed Vegetable sauteed in Garlic and Oil

- Add any order of Half pasta with Marinara or Garlic and Oil sauce for \$ 7.95

## **Parmigiana**

<b>Eggplant Parmigiana</b> .....	<b>\$28.95</b>	<b>Veal Parmigiana</b> .....	<b>\$34.95</b>
breaded eggplant with tomato sauce, melted mozzarella on top, served with pasta marinara		breaded veal with tomato sauce, and melted mozzarella on top served with pasta marinara	
<b>Pollo Parmigiana</b> .....	<b>\$29.95</b>	<b>Shrimp Parmigiana</b> .....	<b>\$35.95</b>
breaded chicken with tomato sauce, melted mozzarella on top served with pasta marinara		breaded shrimps with tomato sauce, melted mozzarella on top served with pasta marinara	

**Pollo/Eggplant Parmigiana** .....

breaded chicken topped with eggplant and pink sauce, melted mozzarella on top served with pasta pink sauce

<b>Shrimp Scampi</b> .....	<b>\$31.95</b>
linguine topped with shrimp sauté in garlic, white wine sauce	
<b>Shrimp Arrabiata</b> .....	<b>\$31.95</b>
linguine topped with shrimp and spicy marinara sauce	

**Linguine con Calamari** .....

calamari with marinara sauce

**Linguine Positano** .....

linguine with clams, mussels, shrimp, calamari and lite tomato sauce

**Ask for Fish of the Day Availability Like:**

**Chilean Sea Bass, Branzino, Salmon, Pangus, Dover Sole**

Sharing the Main Courses (Meal) will be charged \$8.95 per plate  
Parties containing 5 people or more reserves us the right to add 20% Gratuity

No separate Check's Please