



## Salad & Antipasti (Cold)

<b>Cesar</b> .....	<b>\$13.95</b>
<i>traditional Caesar salad</i>	
<b>Panevino Salad</b> .....	<b>\$13.95</b>
<i>tomato, arugula, endive, and radicchio</i> add <b>Feta cheese \$2.00</b>	
<b>Spinach Salad</b> .....	<b>\$13.95</b>
<i>with mushrooms and bacon, balsamic vinaigrette</i>	
<b>Rugheta Salad</b> .....	<b>\$14.95</b>
<i>arugula, tomatoes and shaved parmigiana, balsamic vinaigrette</i>	
<b>Buratta salad</b> .....	<b>\$16.95</b>
<i>buratta cheese with cherry tomato and vinegrette glaze</i>	

<b>Bruschetta Pomodoro</b> .....	<b>\$11.95</b>
<i>toasted bread with chopped tomato and basil on top</i> add <b>Feta cheese \$2.00</b>	
<b>Bresaola</b> .....	<b>\$16.95</b>
<i>thin sliced dry smoked filet mignon with arugula shaved</i> <i>parmigiana cheese</i>	
<b>Prosciutto Melon</b> . . . . .	<b>\$14.95</b>
<i>fresh, ripe melon with sliced prosciutto on top</i>	
<b>Carpaccio</b> .....	<b>\$16.95</b>
<i>thin sliced raw filet mignon with arugula, shaved parmigiana</i> <i>cheese</i>	
<b>Caprese</b> .....	<b>\$16.95</b>
<i>homemade fresh mozzarella, tomatoes and roasted</i> <i>peppers</i>	

## Antipasti (Hot)

<b>Calamari Fritti</b> .....	<b>\$17.95</b>
<i>fried squid</i>	
<b>Eggplant Rollatini</b> .....	<b>\$17.95</b>
<i>eggplant stuffed with sun dried tomato, ricotta cheese,</i> <i>spinach, topped with melted provolone and pink sauce</i>	
<b>Cozze alli Arabiata</b> .....	<b>\$16.95</b>
<i>fresh mussels with spicy marinara sauce</i>	
<b>Cozze Luciano</b> .....	<b>\$17.95</b>
<i>fresh mussels in white wine. garlic, extra-virgin olive oil sauce</i>	

<b>Vongole Luciano</b> .....	<b>\$17.95</b>
<i>fresh clams in white wine, garlic, extra-virgin olive oil sauce</i>	
<b>Clams Casino</b> .....	<b>\$17.95</b>
<i>fresh clams with italian bacon in a lemon white wine sauce</i>	
<b>Portobello Roasted peppers</b> .....	<b>\$17.95</b>
<i>grilled portobello, roasted peppers and balsamic vinaigrette</i>	
<b>Vongole Posilipo</b> .....	<b>\$17.95</b>
<i>fresh clams with lite marinara sauce</i>	
<b>Meat Balls Marinara (2 pices)</b> .....	<b>\$13.95</b>

## Pasta

<b>Spaghetti with olive oil</b> .....	<b>\$22.95</b>
<i>extra virgin olive oil and garlic</i>	
<b>Penne alla Arabijata</b> .....	<b>\$23.95</b>
<i>spicy marinara sauce</i>	
<b>Spaghetti Marinara</b> .....	<b>\$23.95</b>
<i>marinara sauce</i>	
<b>Penne alla Vodka</b> .....	<b>\$27.95</b>
<i>flambe with vodka, tomato sauce and touch of cream</i>	
<b>Penne con Sausage</b> .....	<b>\$28.95</b>
<i>penne with Sausage, tomato and fresh basil</i>	
<b>Spaghetti Meat Balls</b> .....	<b>\$27.95</b>
<i>meat balls marinara sauce</i>	
<b>Spaghetti Carbonara</b> .....	<b>\$29.95</b>
<i>a light cream sauce with onions &amp; italian bacon</i>	

<b>Spaghetti Putanesca</b> .....	<b>\$ 28.95</b>
<i>anchovy filets chopped, olives, basil in lite tomato sauce</i>	
<b>Penne Panevino</b> .....	<b>\$29.95</b>
<i>sundried tomato, mushrooms, spinach in virgin oil and garlic</i>	
<b>Linguine White or Red Clam Sauce</b> .....	<b>\$31.95</b>
<i>linguine with White or Red Clam sauce (Fresh Clams)</i>	
<b>Rigatoni Amatriciana</b> .....	<b>\$28.95</b>
<i>with Italian bacon, onion and light marinara sauce</i>	
<b>Pasta Meat Sauce (Bolognese).</b> . . . . .	<b>\$30.95</b>
<i>homemade meat sauce (veal), mushrooms, touch of cream</i>	
<b>Capellini Primavera</b> .....	<b>\$28.95</b>
<i>mix vegetable, tomato and touch of cream/ add <b>Shrimps \$8.95</b></i>	
<b>Rigatoni della Nona</b> .....	<b>\$29.95</b>
<i>with eggplant, fresh mozzarella, basil and tomato sauce</i>	

## Homemade Pasta

<b>Gnocchi Sorrentino</b> .....	<b>\$28.95</b>
<i>homemade gnocchi, tomato and fresh mozzarella</i>	
<b>Gnocchi Pesto</b> .....	<b>\$28.95</b>
<i>homemade gnocchi, basil, garlic,olive oil, pine nuts</i>	
<b>Fettuccine di Chef Alfredo</b> .....	<b>\$28.95</b>
<i>fettuccine with Alfredo sauce / Add <b>shrimp \$8.95</b> or <b>chicken, \$6.95</b></i>	
<b>Fettuccine Salvatore</b> .....	<b>\$29.95</b>
<i>fettuccine with sun dried tomato, mushrooms, Alfredo sauce</i>	
<b>Paglia and Fieno Trevisa.</b> .....	<b>\$29.95</b>
<i>radicchio, peas, prosciutto and a light cream sauce</i>	

<b>Pappardelle e Funghi</b> .....	<b>\$29.95</b>
<i>mushrooms, sauté olive oil, garlic and parmigiana cheese</i>	
<b>Fusilli Gaeta</b> .....	<b>\$29.95</b>
<i>tricolor fusilli with chicken, mushrooms, olives, onions, gaeta</i> <i>sauce with touch of marinara sauce</i>	
<b>Lasagna alla Panevino</b> .....	<b>\$29.95</b>
<i>homemade lasagna, meat sauce(veal) and cheese</i>	
<b>Cheese Ravioli.</b> .....	<b>\$27.95</b>
<i>ravioli filled with cheese, topped with pink sauce</i>	

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





# Pollo (Chicken)

- Pollo Paillard** .....\$29.95  
*grilled chicken, paillayrd topped with tricolor salad*
- Pollo Piccata** ..... \$29.95  
*chicken scaloppine sauteed in a white wine, lemon sauce with capers*
- Pollo Panevino** .....\$31.95  
*chicken scaloppine sauteed with artichoke, mushrooms and marsala wine sauce*
- Pollo Marsala** .....\$30.95  
*chicken scaloppine sauteed with mushrooms, and marsala wine sauce*
- Pollo Cardinale** .....\$31.95  
*chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce*

- Pollo Capricciosa** .....\$31.95  
*breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juice extra virgin olive oil*
- Pollo Sorentino** .....\$32.95  
*chicken topped with prosciutto, eggplant, mozzarella, white wine sauce*
- Pollo Francese** .....\$31.95  
*chicken scaloppine dipped in the eggs and sauteed in lemon white wine sauce*
- Pollo Cacciatore** .....\$31.95  
*chunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce served over pasta*
- Pollo Scarpariello** ..... \$33.95  
*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)

- Veal Piccata** .....\$34.95  
*veal scaloppine sauteed in a white wine lemon sauce and capers*
- Veal Marsala** .....\$34.95  
*veal scaloppine sauteed with mushrooms, and marsala wine sauce*
- Veal Quatro Stela** .....\$35.95  
*veal scaloppine sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce*
- Veal Genovese** .....\$35.95  
*veal scaloppine topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream*

- Veal Champagne** ..... \$37.95  
*veal scaloppine, sun dried tomato, shrimp and champagne sauce*
- Veal Saltimboca** .....\$36.95  
*veal scaloppine, mushrooms, prosciutto, spinach and white wine*
- Veal Francesse** .....\$35.95  
*veal scaloppine dipped in the eggs and sauteed with lemon white wine sauce*
- Costoletta Di Vitelo Royale** .....\$46.95  
*grilled veal chop with asparagus, mushrooms and barolo wine sauce*
- Veal Sorentino** .. .....\$36.95  
*veal topped with prosciutto, eggplant, mozzarella, white wine sauce*

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

# Parmigiana

- Eggplant Parmigiana** .....\$28.95  
*breaded eggplant with tomato sauce, melted mozzarella on top, served with pasta marinara*
- Pollo Parmigiana** .....\$29.95  
*breaded chicken with tomato sauce, melted mozzarella on top served with pasta marinara*
- Pollo/Eggplant Parmigiana** .....\$32.95  
*breaded chicken topped with eggplant and pink sauce, melted mozzarella on top served with pasta pink sauce*

- Veal Parmigiana** .....\$34.95  
*breaded veal with tomato sauce, and melted mozzarella on top served with pasta marinara*
- Shrimp Parmigiana** .....\$35.95  
*breaded shrimps with tomato sauce, melted mozzarella on top served with pasta marinara*

# Pesce (Seafood)

- Shrimp Scampi** .....\$31.95  
*linguine topped with shrimp sauté in garlic, white wine sauce*
- Shrimp Arrabiata** .....\$31.95  
*linguine topped with shrimp and spicy marinara sauce*
- Linguine con Calamari** .....\$30.95  
*calamari with marinara sauce*

- Linguine Positano** .....\$42.95  
*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

