

# PANZANELLA

Ristorante ♦ Bar

## ☞ ZUPPE ☜

ZUPPA DI FUNGHI

**Mixed Mushroom Soup 11**

PEPATA DI COZZE E VONGOLE

**Steamed Mussels and Clams with Tomato and Garlic in a Light Spicy Broth 12.50**

## ☞ ANTIPASTI ☜

BRESAOLA AL POMPELMO

**Cured Beef with Grapefruit and Arugula 14**

BURRATA CAPRESE

**Buttery Mozzarella Cheese with Organic Heirloom Tomatoes, Basil and Olive Oil 14**

POLENTA SOFFICE AI FUNGHI

**Soft Polenta with Sautéed Mushroom and Fondue Cheese 13**

SOUFFLE DI MELANZANE

**Eggplant Soufflé with Goat Cheese, Bell Pepper and Tomato Sauce 12**

POLPETTE DI GRANCHIO

**Crab Cakes with Arugula and Bell Pepper Sauce 15**

CALAMARI FRITTI

**Fried Calamari served with Spicy Arrabbiata Sauce 14**

## ☞ INSALATE ☜

PANZANELLA

**Bread Salad with Tomato, Cucumber, Basil, Onion and Extra Virgin Olive Oil 13.50**

CESARE

**Romaine Lettuce with Caesar Dressing and Croutons 12.50**

INSALATA MISTA

**Baby Mixed Greens with Balsamic Vinaigrette and Shaved Parmesan Cheese 8.50**

INSALATA CAPRICCIOSA

**Chopped Romaine Lettuce with Chicken Cannellini Beans, Corn, Onion, Tomato, Oil, Lemon and Mustard Dressing 14.50**

INSALATA DI BIETOLA E SPINACI

**Baby Spinach and Red Beet Salad with Goat Cheese and Cherry Vinaigrette 14.50**

## ∞ PRIMI PIATTI ∞

### CAPELLINI CHECCA

Angel Hair with Fresh Tomatoes, Garlic and Basil 12.00

### GARGANELLI CON SALSICCIE E BROCCOLI

Homemade Curly Pasta with Italian Sausage, Broccoli and Sautéed Garlic 16.00

### INVOLTINI DI MELANZANE CON SPAGHETTI

Baked Spaghetti wrapped with Eggplant, Tomato and Mozzarella 18.00

### LINGUINE AL GRANCHIO

Linguini with Lobster, Crab Meat, White Wine and Spicy Tomato Brandy Sauce 25.00

### SPAGHETTI AI FRUTTI DI MARE

Spaghetti with Shrimp, Scallops, Calamari, Mussels and Clams in a Light Spicy Tomato Sauce 22.00

### SPAGHETTI NATALE - A TRIBUTE TO PAPA` DRAGO

Latini Spaghetti with Baby San Marzano Tomatoes and Basil 16.50

### TORTELLONI DI ZUCCA

Homemade Tortellini Stuffed with Pumpkin in a Sage Cream Sauce 14.50

### RAVIOLI SPINACI CON POMODORO E BASILICO

Ravioli Stuffed with Spinach and Ricotta Cheese in Tomato Basil Sauce 13.50

### RISOTTO DI CARMELA - A TRIBUTE TO MAMMA DRAGO

Carnaroli Rice with Porcini Mushrooms 16.50

### RISOTTO AL NERO DI SEPPIA

Carnaroli Rice with Squid Ink, Shrimp, Scallops and Calamari 19.50

### PENNETTE ARRABBIATA

Penne Pasta with Spicy Tomato Sauce 12.50

add meatballs \$6.00

### FETTUCCINE BOSCAIOLA

Wide Fettuccine with Meat Ragu, Mushrooms, Peas and a Touch of Cream 17.50

### GNOCCHI AL GORGONZOLA

Potato Dumplings with Gorgonzola Cheese Sauce 16.50

## ∞ PIATTO FORTE ∞

### BRACIOLA DI VITELLO

Grilled Veal Chop 31.00

### OSSOBUCO ALLA MILANESE

Veal Shank with Saffron Risotto 29.50

### SCALOPPINE A PIACERE

Chicken Scaloppini with a choice of Marsala Sauce, Lemon Caper Sauce, or Mushroom Sauce 26.50

### BRANZINO ALLA GRIGLIA

Grilled Whole Stripped Bass Served with Salmoriglio Sauce and Mixed Vegetables 32.00

### FILETTO DI BUE

Grilled Beef Tenderloin served on a bed of Sautéed Spinach in Mushroom Red Wine Sauce 32.00

### COSTOLETTE D'AGNELLO SCOTTADITO

Grilled Colorado Lamb Chops with a White Balsamic Mint Sauce 31.00

### PESCE DEL GIORNO

Fish of the Day AQ

Splitting Charge Pasta & Main Course \$3.00 Salad \$2.00