

PANZANELLA

RISTORANTE • BAR



Antipasti

CARPACCIO DI BUE — 18.95

RAW MARINATED BEEF WITH SHAVED PARMESAN
CHEESE, CAPERS, OLIVE OIL AND LEMON DRESSING

BRESAOLA — 17.95

DRY CURED BEEF WITH ARUGULA, FRESH
BABY ARTICHOKES, SHAVED PARMESAN CHEESE
OLIVE OIL AND LEMON DRESSING

CASERECCIO — 26.95

ASSORTMENT OF ITALIAN COLD CUTS WITH
ROASTED BELL PEPPER, PARMESAN CHEESE,
SUN DRIED TOMATO, PECORINO CHEESE,
BRUSHETTA, BURRATA, OLIVES
(MINIMUM FOR TWO GUESTS)

CALAMARI FRITTI — 16.95

FRIED CALAMARI WITH LIGHT SPICY TOMATO SAUCE

PEPATA DI COZZE E VONGOLE — 17.95

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

BURRATA CAPRESE — 18.95

SOFT CREAMY MOZZARELLA CHEESE WITH ORGANIC
HEIRLOOM TOMATOES, ROASTED BELL PEPPER, BASIL,
AND EXTRA VIRGIN OLIVE OIL

MELANZANE ALLA PARMIGIANA — 18.95

BAKED EGGPLANT WITH MOZZARELLA, TOMATO,
AND PARMESAN CHEESE

TIMBALLO DI FUNGHI — 18.50

MUSHROOM SOUFFLÉ WITH
TRUFFLE CHEESE FONDUE

PROSCIUTTO SAN DANIELE — 19.95

THIN-SLICED PROSCIUTTO WITH
BURRATA CHEESE, BASIL

MELANZANE CON FORMAGGIO DI CAPRA — 19.95

EGGPLANT ROLLS FILLED WITH GOAT CHEESE
AND SUN DRIED TOMATOES SERVED ON A BED OF
TOMATO AND YELLOW BELL PEPPER SAUCE

POLPETTE — 16.95

CHOICE OF CHICKEN OR BEEF MEATBALLS
IN A LIGHT SPICY TOMATO SAUCE

CALAMARI ALLA GRIGLIA — 19.95

GRILLED CALAMARI ON A BED OF FRESH
ARUGULA, OIL AND LEMON DRESSING

INSALATA DI POLIPO — 19.95

GRILLED OCTOPUS SERVED WITH PERUVIAN POTATO
BLACK OLIVES, TOMATO AND ONION

ARANCINI — 14.25

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

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Insalate

PANZANELLA CLASSICA – 16.95

TOMATO AND BREAD SALAD,
CUCUMBER, BASIL, RED ONIONS,
EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR
ADD BURRATA CHEESE \$4.50

CESARE – 14.95

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

TRICOLORE – 14.95

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

CAPRICCIOSA – 16.95

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

BARBABIETOLA – 16.95

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

CAVOLINI DI BRUXELLES – 17.50

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

CARCIOFI – 17.95

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

TOSCANA CHOPPED – 17.75

CHOPPED ICEBERG LETTUCE, WITH GARBANZO BEANS,
PEPPERS, CELERY, GREEN ONIONS, CARROTS,
SALAMI, OLIVES, PROVOLONE CHEESE, PEPPERONCINI,
OLIVE AND RED WINE VINEGAR

Zuppe

ZUPPA DI FUNGHI – 12.95

MIXED MUSHROOM SOUP WITH FONTINA
CHEESE INFUSED TRUFFLE OIL

MINISTRONE DI VERDURE – 10.95

VEGETABLE SOUP

PAPPA AL POMODORO – 10.95

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

Pizza

MARGHERITA – 19.95

MOZZARELLA, TOMATO AND BASIL

BIANCA CON PROSCIUTTO E ARUGOLA – 21.95

MOZZARELLA, ARUGULA AND
PARMA PROSCIUTTO

SALSCICCIA E FUNGHI – 19.95

ITALIAN SAUSAGE, MUSHROOMS,
MOZZARELLA AND TOMATO SAUCE

ORTOLANA – 19.50

MOZZARELLA, TOMATO SAUCE,
GRILLED ZUCCHINI YELLOW SQUASH,
EGGPLANT, BELL PEPPERS AND BASIL

PIZZA AL TARTUFO NERO – 45.00 (SEASONAL)

CHEESE PIZZA TOPPED WITH FRESH BLACK TRUFFLE

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Pasta Fresca e Pastasciutta

TORTELLONI DI ZUCCA – 19.95

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

RAVIOLI CON BURRATA – 21.95

RAVIOLI STUFFED WITH BURRATA, TOMATO,
AND BASIL SAUCE

RAVIOLI DI SPINACI – 18.95

RAVIOLI STUFFED WITH SPINACH AND RICOTTA
CHEESE WITH TOMATO BASIL SAUCE

RAVIOLINI CON FUNGHI – 23.50

HOMMADE RAVIOLI STUFFED WITH
MUSHROOMS AND RICOTTA CHEESE, WITH
TRUFFLE CHEESE FONDUE SAUCE

AGNOLOTTI DEL PLIN – 22.50

HAT SHAPED RAVIOLINI STUFFED WITH VEAL
IN A BUTTER SAGE SAUCE

GNOCCHI – 22.50

POTATO DUMPLING WITH CHOICE OF:
BOLOGNESE, PESTO, POMODORO,
PORCINI MUSHROOM OR 4 CHEESE

GARGANELLI CON SALSICCIE E BROCCOLI – 22.95

HANDMADE PENNE WITH SLICED SAUSAGE
BROCCOLI, GARLIC AND OLIVE OIL, PECORINO CHEESE

BOSCAIOLA – 19.95

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

PAPPARDELLE AL RAGU DI CINGHIALE – 23.95

PAPPARDELLE WITH WILD BOAR RAGÚ

CACIO E PEPE – 19.50

SPAGHETTI WITH BLACK PEPPER, PECORINO CHEESE

LASAGNE – 21.95

MEAT LASAGNA WITH BÉCHAMEL

FETTUCCINE BOLOGNESE – 19.95

FETTUCCINE WITH MEAT SAUCE

INVOLTINI DI MELANZANE CON SPAGHETTI – 21.95

BAKED SPAGHETTI WRAPPED WITH EGGPLANT,
TOMATO SAUCE AND MOZZARELLA

SPAGHETTI AL GRANCHIO – 29.50

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

LINGUINE ALLE VONGOLE – 20.95

LINGUINI WITH CLAMS AND OLIVE OIL,
GARLIC WHITE WINE SAUCE

SPAGHETTI AI FRUTTI DI MARE – 26.95

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

SPAGHETTI PAPA DRAGO – 19.95

ARTISAN SPAGHETTI WITH SAN MARZANO
TOMATOES, FRESH BASIL, GARLIC,
AND EXTRA VIRGIN OLIVE OIL

RISOTTO DI CARMELA – 22.50

CARNAROLI RICE WITH PORCINI MUSHROOM

RISOTTO AL NERO DI SEPPIA – 25.50

CARNAROLI RICE WITH SQUID INK, SHRIMP,
SCALLOPS AND CALAMARI

PACCHERI ARRABBIATA – 16.95

LARGE TUBE PASTA WITH LIGHT
SPICY TOMATO SAUCE

ADD CHICKEN \$4.00. ADD SHRIMP \$6.50



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Piatti Forti

COSTATA DI VITELLO – 43.50
GRILLED PORTERHOUSE VEAL CHOP
WITH ROSEMARY SAUCE

OSSOBUCCO ALLA MILANESE – 41.50
BRAISED VEAL SHANK WITH SAFFRON RISOTTO

COSTOLETTE CORTE – 37.95
CABERNET BRAISED SHORT RIBS SERVED
WITH FETTUCINE AND SPINACH

FILETTO DI BUE – 42.00
GRILLED BEEF TENDERLOIN SERVED ON
A BED OF SAUTÉED SPINACH, ROASTED
POTATOES WITH A SIDE OF RED WINE
MUSHROOM SAUCE

COSTOLETTE D'AGNELLO SCOTTADITO – 41.50
GRILLED COLORADO LAMB CHOPS WITH A
WHITE BALSAMIC MINT SAUCE

MILANESE DI VITELLO – 48.50
BREADED AND POUNDED RACK OF VEAL
WITH ARUGULA, FRESH TOMATOES, RED ONIONS

COSTATA DI MANZO – 41.95

16 OZ GRILLED RIB-EYE STEAK SERVED WITH
FINGERLING POTATO, VEGETABLES AND
PEPPERCORN SAUCE

SCALOPPINE A PIACERE – 31.95
CHICKEN SCALOPPINE WITH A CHOICE
OF LEMON CAPERS, MARSALA OR
MUSHROOM SAUCE

POLLO ALLA MILANESE – 27.95
BREADED CHICKEN BREAST WITH ARUGULA,
FRESH TOMATOES, RED ONIONS

BRANZINO ALLA GRIGLIA – 41.95
GRILLED WHOLE STRIPED BASS
SERVED WITH VEGETABLES
AND SALMORIGLIO

PESCE DEL GIORNO - AQ
FISH SPECIAL OF THE DAY



GLUTEN FREE PASTA AVAILABLE ADDITIONAL \$3.00 PENNE OR SPAGHETTI
CORKAGE: CHAMPAGNE – 40.00 WINE – 30.00 (TWO BOTTLE MAX PER TABLE)
SPLIT CHARGE: PASTA AND MAIN COURSE – \$3.00 SALAD – \$2.00
CAKE CUTTING FEE: \$3.50

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

