PANE VINO
ON THE AVENUE

Zuppa

LOBSTER BISQUE 14
Flavorful lobster stock and aromatics blended to make a creamy bisque garnished with lobster claw meat

SOUP OF THE DAY 12
Ask your server about rotating selection of seasonal soups

FRENCH ONION 12
Carmalized onion in a beef broth with a garlic crostini, baked with swiss and provolone cheese

Insalata

MESCLUN 12
Mixed field greens, grape tomatoes, cucumbers, carrots and balsamic vinaigrette

BEET 16
Mixed field greens tossed with balsamic vinaigrette, topped with marinated beets, candied pecans and goat cheese

WEDGE 15
Crisp iceberg lettuce with tomatoes, onion frills, crispy pancetta, balsamic reduction, crumbly and creamy blue cheese dressing

ARUGULA 16
Baby arugula tossed in a honey lemon vinagrette topped with radish, oranges , cherry tomatoes, shredded carrots, red onion and diced avocado

WATERMELON 15
Fresh watermelon, diced roma tomatoes, hazelnuts, red onions, and feta cheese tossed in balsamic vinaigrette topped fresh basil a balsamic glaze

CAESAR 14
Chopped hearts of romaine, parmesan crisp, Italian-style croutons, Asiago cheese, and a house Caesar dressing

Antipasti

GREENS & BEANS 16
Sauteed escarole with cannellini beans in a garlic and parmesan cheese broth
add sausage +3 Dave's style +5

CALABRIAN CALAMARI 20
Premium, fresh, domestic squid rings cornmeal crusted and fried with pickled red onions, scallions and chilis. Served with a lemon aioli

BURRATA 19
Fresh burrata cheese with an heirloom tomatoes, red onion, fresh basil and sliced prosciutto drizzled with balsamic reduction

MEATBALLS 17
Three classic Italian style meatballs in tomato sauce with homemade focaccia and shaved parmesan cheese

COCONUT SHRIMP 20
Three fried coconut crusted jumbo shrimp served wtih a house made spicy orange marmalade

LAMB LOLLIPOPS 23
Four New Zealand lamb lollipops in our famous marinade, grilled and garnished with mixed field greens and a grilled lemon

TONY'S TRIPE 19
Chef Tony DiPasquale's famous tripe recipe, perfected since 1980, slow-cooked for hours in tomato sauce

ARTICHOKE FRENCH 17
Egg-battered and lightly fried artichoke hearts served over a bed of spinach in a sherry, butter and lemon sauce

PROSCIUTTO E MELONE 20
Chilled summer melon paired with sliced prosciutto and aged Parmigiano-Reggiano drizzled with extra virgin olive oil

Pollo

CHICKEN PARMESAN 34
Breaded and fried chicken cutlets baked with tomato sauce and mozzarella cheese, served over penne pasta
LUCIANO STYLE (ALLA VODKA) +4

TUSCAN CHICKEN 36
Pan-seared chicken in a creamy garlic sauce with sundried tomatoes, sauteed spinach, finished with fresh herbs over risotto

CHICKEN FRENCH 36
Egg-battered and lightly fried chicken breasts simmered in a sherry, butter & lemon sauce over linguini and spinach

Signature Pastas

PENNE ALLA VODKA 28
Penne pasta tossed a creamy tomato and pancetta sauce, topped with fresh basil and shaved parmesan cheese

CAVATELLI CAPRESE 36
Homemade cavatelli pasta with cherry tomatoes and fresh basil tossed in a blush sauce topped with lemon bread crumbs and burrata cheese

RIGATONI BOLOGNESE 36
Northern Italian-inspired meat sauce with ground beef, veal and pork simmered for hours with a hint of red wine; then tossed in tomato sauce with mezza rigatoni and topped with fresh herb ricotta

GNOCCHI TRUFFLE 36
Housemade ricotta gnocchi with herb roasted cremini mushrooms, sauteed leeks and peas in a truffle cream sauce

STACKED EGGPLANT 34
Thinly sliced eggplant, breaded and fried with ricotta cheese, roasted red pepper puree and fresh mozzarella served with house made cavatelli

Frutti di Mare

LINGUINI ALLE VONGOLE 40
Half a dozen fresh littleneck clams simmered in a garlic and white wine clam broth served over linguini

SHRIMP OREGANATA 42
Four jumbo shrimp baked with garlic and oregano breading; served with marinated tomatoes & toasted garlic basil butter over parmesan risotto

HADDOCK FRENCH 34
Fresh 10oz haddock filet egg-battered and lightly fried, served in a sherry, butter, and lemon sauce over linguini and fresh spinach

LOBSTER FRENCH 64
8 oz Wild-caught Canadian Lobster tail. Egg battered and lightly fried served in a sherry, butter and lemon sauce served over linguini and fresh spinach

CAJUN SHRIMP TORTELLINI 40
Five sauteed jumbo shrimp with marinated tomatoes and scallions cooked in a Cajun cream sauce over tortellini

LOBSTER SCAMPI 64
8 oz Wild-caught Canadian Lobster tail sauteed in garlic butter with lemon, fresh basil and marinated tomatoes served over linguine

GRILLED SALMON 42
Fresh, all natural and sustainably-raised Aukra Salmon grilled to your liking. Served over roasted corn salad, grilled asparagus , and a roasted tomato oil

SPICY LOBSTER PASTA 60
Maine lobster claw meat sauteed with tomatoes, arugula, fresh basil and Calabrian chilis with a tomato butter sauce over fresh bucatini pasta

Brick Oven Pizza

SPICY ITALIANO 19
Italian sausage, tomato sauce, caramelized onions, cherry peppers and mozzarella cheese

CLASSIC PEPPERONI 19
Cup and char pepperoni, tomato sauce and mozzarella cheese

BURRATA 20
Burrata cheese, prosciutto & red sauce, topped with hot honey and fresh basil

MARGHERITA 18
Fresh mozzarella, red sauce, and fresh basil

ALL PIZZAS ARE HAND-CRAFTED AND COOKED IN AN EARTHSTONE OVEN

Carne

Proudly Serving USDA prime angus reserve beef. All center cut by hand and wet aged for 30 days

8OZ FILET MIGNON 63

18OZ BONE-IN RIBEYE 68

14 OZ NY STRIP STEAK 60

14OZ PORK CHOP 45

Ask your server about our daily offering(s)

All steaks are served with potato & vegetable of the day and our house-made cabernet demi-glace

SURF & TURF KABOBS MP
Ask your server about our seasonal offerings of grilled meat, seafood and vegetable skewers served over basmati rice

Contorni 9

PASTA WITH CHOICE OF SAUCE

VEGETABLE OF THE DAY

POTATO OF THE DAY

PARMESAN RISOTTO

ROASTED CORN SALAD

GRILLED ASPARAGUS

BASMATI RICE

Le Aggiunte

GRILLED CHICKEN 12

CHICKEN CUTLET 10

THREE JUMBO SHRIMP 16

8 OZ WILD CAUGHT LOBSTER TAIL 48

Dolce

TIRAMISU 12
Espresso-dipped lady fingers with a mascarpone mousse and cocoa powder

CANNOLI 10
Crispy cannoli shells filled with sweet ricotta and mini chocolate chips

CREME BRULEE 12
Baked vanilla custard fished with burnt sugar and strawberry garnish

STRAWBERRY SHORTCAKE 12
Vanilla pound cake with macerated strawberries and a Grand Marnier whipped cream

Pane Vino On the Avenue offers the finest traditional dishes infused with modern touches by our chefs. Enjoy a wide variety of unrivaled Italian recipes as well as the finest steaks, chops and seafood. Whatever your occasion, Pane Vino offers intimate settings, expansive patios, elegant bars, and live music that transforms the ordinary into the extraordinary!