

# PANE E BENE

## APPETIZERS

\*MITILI AL LIMONCELLO 13  
Stewed P.E.I. mussels in a limoncello sauce

TONNO E CIPOLLA 14  
Italian tuna in olive oil, fresh tomato and onion

FRIED ZUCCHINI 10  
Served with a side of marinara

\*CALAMARI FRITTI O ALLA GRIGLIA 12  
Fried or grilled calamari

\*STUFFED PEPPER 12  
Stuffed pepper with Italian sweet sausage

BURRATA 14  
Add parma prosciutto 4  
Soft shell mozzarella with creamy heart, served with tomato and roasted peppers

## SALAD 10

Add shrimp 13, add chicken 10

ARUGOLA PARMIGIANO  
Wild arugula, portobella, shaved parmigiano, lemon vinaigrette

ROMAIN GORGONZOLA  
Romain lettuce, gorgonzola, walnuts, strawberry, balsamic vinaigrette

ITALICA  
Baby spinach, red beets, goat cheese, honey mustard

\*CAESAR CLASSICO  
Classic Caesar

## SOUP 10

\*SCAROLA CON SALSICCIA  
Escarole and bean with Italian sweet sausages

MINISTRONE GENOVESE  
Vegetarian vegetable soup touch of pesto

\*STRACCIATELLA  
Eggdrop soup with spinach

PASTA FAGIOLI  
Pasta and beans



## SUMMER

### APPETIZER

POLPO ALLA GRIGLIA 16  
Grilled portuguese octopus over avocado pureé

### SALAD

TRICOLORE 13  
Avocado, tomato, shaved parmigiano drizzled with rice balsamic

### MEAT

SCALOPPINE SORRENTINO 28  
Veal scaloppine topped with prosciutto, eggplant and mozzarella in a white wine sauce

### SEAFOOD

\*MISTO GRIGLIA 32  
Grilled seafood medley of shrimp, calamari, clams, mussels, sea scallops, and fish of the day

### PASTA

RAVIOLI AL LIMONCELLO 23  
Fresh made cheese filled ravioli in a limoncello cream sauce, mint

TROFIE AL PESTO GENOVESE 23  
Homemade trofie pasta, with basil pesto, pinenuts, string beans and potato

## MEAT

\*VEAL PINUCCIA 25  
Veal scaoloppine, peas, onions, white wine

\*VEAL CHOP 35  
Veal loin chop pan roasted with garlic, and rosemary

\*POLLETTO 26  
Crispy, juicy, oven roasted cornish hen, Tuscan herbs

\*POLLO CAPRICCIOSA 24  
Chicken cutlet or grilled chicken, topped with arugula, tomato, mozzarella ciligine

## SEAFOOD

\*ZUPPA DI PESCE 32  
Seafood medley of shrimp, calamary, clams, mussels, sea scallops, fresh fish, in a marinara broth

\*BRANZINO 25  
Imported Italian sea bass filet, crusted with sliced potatoes, garlic, pinot grigio, thyme

\*SALMONE 32  
Pan roasted organic king salmon, almond and orange crusted, in a sherry wine sauce

## PASTA

Whole wheat and gluten free available.  
Half orders are available upon request.

### GNOCCHETTI

Homemade small green gnocchi with 2 options  
TARTUFO 29 Black truffle cream sauce  
NORMA 21 Tomato, ricotta salata, eggplant

\*LINGUINI WITH CLAM SAUCE 24  
Linguini with red or white cockles clam sauce

\*CAVATELLI 23  
Homemade cavatelli with italian sweet sausages, mushrooms, marinara sauce

\*FETTUCCINE CON SUGO 23  
Homemade fettuccine tossed in a beef meat sauce, porcini mushrooms, touch of cream

\*MARE E MONTI 29  
Egg fettuccine, tossed with sea scallops, wild mushrooms in a black truffle cream sauce

SPAGHETTI POMODORO FRESCO 19  
Fresh tomato, garlic, extra virgin olive oil

## SIDE ORDERS

SAUTÉED BROCCOLI  
RABE 9

ITALIAN FRIES 7  
Fried potatoes

STEAMED SPINACH 9

ESCAROLE 9  
Sautéed garlic olive oil, pine nuts and raisins

## FLATBREAD

MARGHERITA 10  
Tomato and mozzarella

DI PARMA 15  
Prosciutto, artichoke, mozzarella

5 TERRE 15

Pesto, shrimp, mozzarella



## RISOTTI 28

SHRIMP SCAMPI  
Over saffron risotto

CAMPAGNOLO  
Mushroom, prosciutto, black truffle

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness\*

# LA CARTA DEI VINI

## WHITE

	GL	BT
CHARDONNAY, ITALIANO	8	30
PINOT GRIGIO, TORRE DI LUNA	9	36
SAUVIGNON BLANC, NEW ZELAND	9	36
GAVI, PIEMONTE	11	40
FIANO DI AVELLINO, DONNACHIARA	12	45
CHARDONNAY, CALIFORNIA	12	45

## SWEET

RIESLING, FIRESTONE	8	30
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## SPARKLING

PROSECCO, DOLCE COLLINE	10	40
BRANCHER METODO CLASSICO		45

## CHAMPAGNE

MOET ET CHANDON BRUIT IMPERIAL	split 45	75
MOET ET CHANDON ROSÉ		90
MOET ET CHANDON DOM PERIGNON		250

## ROSÉ

CHATEAU PARADISE, FRANCE	10	40
FATTORIA SARDI, TOSCANA	12	40

## BAR MENU

AT THE BAR or LOUNGE

7.50 each  
-available every day-

POLPETTINE  
beef made meatballs, marinara

CUORI DI CARCIOFINI  
fried artichoke hearts

PATATINE TARTUFATE  
truffle flavored italian fries

SOPPRESSATA E PROVOLONE  
cured salami and sharp cheese

ZUCCHINE FRITTE  
fried zucchini side of marinara

CILIEGINE MOZZARELLA  
cherry tomatoes, mozzarella, basil

TOMATO BRUSCHETTA

BLACK TRUFFLE BRUSCHETTA

## WATER

LITER SAN PELLEGRINO	7
LITER PANNA	6
1/2 LITER SAN PELLEGRINO	4
1/2 LITER PANNA	4

## RED

	GL	BT
MALBEC, ARGENTINA	8	32
MONTEPULCIANO, CAPESTRANO	8	32
CHIANTI CLASSICO, TOSCANA	10	38
PINOT NOIR, CALIFORNIA	12	45
CABERNET SAUVIGNON, CALIFORNIA	12	45
SUPER TUSCAN, ARGIANO N.C.	13	50
GRENACHE SHATTER, FRANCE	14	50
BAROLO, PIEMONTE	18	70

## SPECIALTY MARTINI 10

APEROL SPRITZ  
Prosecco dash of Aperol

PB LIMONCELLO  
Tito's handmade vodka, homemade limoncello with a twist

MOONSHINE MANHATTAN  
Marker's Mark, sweet vermouth, garnish with a moonshine cherry,  
served up on the rocks

HOT KETEL  
Ketel One earthy martini with provolone stuffed olives  
and red pepper rim

E.B.C.  
Effen cucumber St. Germain muddle basil and cucumber  
served on the rocks

PUSSER'S PAINKILLER  
Pusser's rum, pineapple juice, orange juice, cream of coconut,  
garnished with fresh nutmeg

LEMON NEGRONI  
Malfy italian lemon gin, campari, sweet vermouth,  
garnish with a slice of orange

SPARKLING SHED  
Broken Shed Vodka, prosecco, fresh orange wedge,  
served on the rocks

## BEERS

### ITALIAN 7

MENABREA BLONDE  
MENABREA AMBER  
MORETTI  
PERONI

### IMPORTED 7

HEINEKEN  
AMSTEL LIGHT  
BASS ALE  
STELLA ARTOIS  
BECK'S Non-Alcoholic

### DOMESTIC 4

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MICHELOB LIGHT



Open for Lunch 12 – 3  
T I W I T H I F