

# PANE E BENE

## APPETIZERS

OCTOPUS CARPACCIO 12  
Served over arugola  
lemon, olive oil

CALAMARI FRITTI O ALLA  
GRIGLIA 12  
Fried or grilled calamari

STUFFED PEPPER 10  
Stuffed pepper with Italian  
sweet sausages

TAGLIERE DELLO CHEF 12  
Assorted cheese and cured  
meat platter

GAETANO'S FRESH  
MOZZARELLA CAPRESE  
12

## SALADS 8

Add shrimp 8 add chicken 5

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

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

ITALICA  
Baby spinach, beets, goat cheese,  
lemon mustard vinaigrette

CAESAR CLASSICO  
Classic Caesar

## SOUP 8

SCAROLA CON SALSICCIA  
Escarole and bean with  
Italian sweet sausages

MINISTRONE GENOVESE  
Vegetarian vegetable soup  
touch of pesto

STRACCIATELLA  
Eggdrop soup with spinach



## FLATBREAD

5 TERRE 12  
Pesto, shrimp, mozzarella

DI PARMA 12  
Prosciutto, artichoke,  
mozzarella

MARGHERITA 10  
Classic tomato and  
mozzarella, fresh herbs

## PANINI 13

PORCHETTA  
Hand made  
seasoned cured pork and  
broccoli rabe sandwich

MELANZANA PARMIGIANA  
Classic eggplant  
parmigiana sandwich

PESTO CAPRESE  
Fresh mozzarella, tomato,  
basil pesto sandwich

## FRITTATA 10

DI VERDURE  
Vegetarian

TORTINO FIORENTINO  
Onion, zucchini, italian  
sweet sausages

## PASTE 14

SPAGHETTI CARBONARA \*  
Pancetta, egg, black pepper,  
parmigiano reggiano,  
pecorino romano

RIGATONI AMATRICIANA \*  
Rigatoni pancetta, onion,  
pecorino romano, marinara sauce

LINGUINE PUTTANESCA  
Linguine tossed with anchovies,  
black olives, capers,  
marinara sauce

GLUTEN FREE PENNE  
AL PESTO PRIMAVERA

CAVATELLI CON SALSICCIA \*  
Cavatelli, sausage, mushrooms,  
light marinara sauce

GNOCCHETTI VERDI  
Green gnocchi, tomato,  
mozzarella, basil

## CHICKEN 14

### VEAL 18

CAPRICCIOSA \*  
Free range chicken cutlet topped  
with arugola, tomato  
and mozzarella

PINUCCIA  
Peas, onion, white wine sauce

PARMIGIANA  
Classic parmigiana served with  
linguine marinara

MARSALA  
Marsala and mushroom sauce

## PESCE 16

TROTA AL CARTOCCIO  
Baked whole boneless trout in  
parchment paper with fresh  
herbs and garlic

BRANZINO LIVORNESE \*  
Italian sea bass, fresh tomato,  
black olives, onion and capers

GRIGLIATA MISTA DI MARE \*  
Grilled assorted seafood of  
calamari, shrimp, scallops, and  
mussels over cannellini beans  
and arucola

# LA CARTA DEI VINI

## WHITE

	GL	BT
CHARDONNAY, ITALIANO	5	20
PINOT GRIGIO, TORRE DI LUNA	9	36
SAUVIGNON BLANC, NEW ZELAND	5	20
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, PROVENCE	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
- COPPS ISLAND OYSTER**  
on a half shell | 2 each
- 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	5	20
MONTEPULCIANO, CAPESTRANO	5	20
CHIANTI CLASSICO, BANFI	10	38
PINOT NOIR, CALIFORNIA	12	45
CABERNET SAUVIGNON, CALIFORNIA	12	45
SUPER TUSCAN, ARGIANO N.C.	13	50
CORTE RUGOLIN RIPASSO	15	60
BAROLO, DAMILAND	18	70

## SPECIALS

### WINE GLASS 5

- MONTEPULCIANO  
MALBEC  
ITALIAN CHARDONNAY  
SAUVIGNON BLANC

### BEER

- DOMESTIC 3  
IMPORTED 4

### MARTINIS 5

- TITO-ABSOLUT-STOLY-SMIRNOFF  
EFFEN-SKY-PINNACLE-BOMBAY-BEEFEATER  
TANQUERAY-BACARDI-CRUZAN-SAUZA

## BEERS

### ITALIAN

- MENABREA BLONDE  
MENABREA AMBER  
MORETTI  
PERONI

### IMPORTED

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

### DOMESTIC

- BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MICHELOB LIGHT



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