

Pane E Vino

ANTIPASTI - APPETIZERS

ANTIPASTO ITALIANO	14.95
Mixed imported cold cuts, mozzarella table cheese, roast peppers, eggplant, mushrooms, artichokes, olives and sundried tomatoes on a bed of lettuce	
PROSCIUTTO E MELONE (for two)	11.95
Sweet and delicious slices of cantaloupe or honeydew rolled with imported prosciutto di Parma	
MOZZARELLA CAPRESE	9.95
Fresh mozzarella & tomatoes with olive oil, fresh basil & balsamic	
STUFFED MUSHROOMS	8.95
Stuffed with fresh garlic, Italian herbs and parmigiana cheese	
FRIED CALAMARI	11.95
Fried Calamari served with Marinara sauce	
CRAB CAKES (2)	12.95
Sautéed crab cakes	
BRUSCHETTA	5.95
Warm grilled ciabatta bread topped with fresh tomatoes, fresh garlic, extra virgin olive oil, capers, fresh Italian herbs & onion	
MUSSELS OR CLAMS	10.95
Sautéed in white wine, fresh garlic or fresh delicious marinara sauce	
SCUNGILLI SALAD	Market Price
Served over lettuce with our house dressing, carciofini, black olives & roasted peppers	
ESCARGOT BORGIGNON	11.95
Escargot in a garlic, butter and herbs sauce served with crostini	
MOZZARELLA STICKS	7.95
POTATO CROQUETTE	7.95
GARLIC BREAD	3.95
GARLIC BREAD WITH CHEESE	4.95
DIPPING OLIVE OIL	2.95

ZUPPE - SOUPS - BOWL

PASTA E FAGIOLI	7.95
Cannellini Beans with Pasta, prosciutto, onion, celery and garlic	
STRACCIATELLA	7.95
Egg drop soup with spinach and tortellini	

INSALATE - SALADS

CAESAR SALAD	9.95
add Chicken 6.95 add Shrimp (5) 7.95	
add to your salad imported Gorgonzola 2.95	

PERSONAL PIZZA

GLUTEN FREE AVAILABLE \$ 11.95 WITH 3 TOPPINGS \$ 14.95

WITH MOZZARELLA AND TOMATO SAUCE	8.95
Choice of 3 Toppings	9.95
<i>Ham, Pepperoni, Italian Sausage, Red and Green Peppers, Mushrooms, Eggplant, Artichoke, Olives, Onions, Spinach, Sundried Tomatoes</i>	

BAMBINI - KIDS MENU

Under 12 years old

Lasagna	7.95
Ravioli	7.95
Manicotti	7.95
Spaghetti with Meatballs	7.95
Chicken Finger and Fries	7.95

PASTA

Choice of pasta with tomato sauce

Linguine - Spaghetti - Cappellini - Penne - Rigatoni	12.95
meatballs, sausages or garlic & oil	14.95
add anchovies	2.95

Gluten Free or Wheat Pasta Available add 3.95

PENNE AL POMODORO	13.95
Pasta, sautéed in fresh onion, garlic, basil and peeled plum tomatoes	
SPAGHETTI MARINARA	13.95
Sautéed in olive oil, fresh garlic, Italian herbs and peeled plum tomatoes	
SPAGHETTI ALLA BOLOGNESE	14.95
Meat sauce cooked with Italian herbs and spices	
PENNE ALL' ARRABIATA	14.95
Short hollow pasta in a spicy pink creamy sauce	
GNOCCHI ALLA ROMANA	13.95
Pasta sautéed in fresh onion, basil, plum tomatoes & parmesan	
SPAGHETTI ALLA CARBONARA	14.95
Sautéed onions and pancetta in a creamy sauce	
TORTELLINI ALLA PANNA	14.95
Sautéed onions and prosciutto in a creamy sauce finished with parmesan cheese and sweet peas.	
FETTUCCINE ALFREDO	12.95
Egg noodles with a light creamy sauce	
with Chicken \$ 5.95 with Shrimp \$ 6.95	

PASTA AL FORNO - BAKED PASTA

BAKED ZITI	13.95
Short hollow pasta with ricotta cheese, fresh Roma tomatoes. topped with mozzarella cheese and baked to perfection	
LASAGNA	15.95
Fresh layered noodles, ground meat, ricotta cheese, mozzarella cheese, parmigiana cheese, Italian herbs topped with mozzarella and baked to perfection	
MANICOTTI	13.95
Rolled pasta stuffed with fresh ricotta cheese and Italian herbs, topped with mozzarella cheese and baked	
RAVIOLI JUMBO CHEESE	13.95
Pasta stuffed with fresh ricotta cheese, Italian herbs, topped with sauce and mozzarella cheese and baked	
STUFFED SHELLS	13.95
Pasta shells stuffed with fresh ricotta cheese. Italian herbs and topped with sauce and mozzarella cheese and baked	
COMBINATION PLATTER	15.95
Manicotti, Ravioli, Stuffed Shells and Lasagna topped with sauce and mozzarella cheese and baked	

" On all orders with baked items. Please allow 20 minutes "

CONTORNI - SIDE DISHES

Broccoli Rabe (Rapini)	9.95
Italian Blend Vegetables	6.95
Broccoli with Garlic and Oil	6.95
Spinach with Garlic and Oil	6.95
Meatball or Sausage	7.95

" Vegetables not a substitute for pasta "
Vegetables can be substitute for \$3.95

CALL US FOR PARTY, PASTRY TRAYS & CATERING FOR ALL OCCASIONS

Phone: (321) 676-5499 - Fax: (321) 676-6051 - Open for Lunch & Dinner - We accept all major Credit Cards



Pane E Vino



HOUSE SPECIALTIES

BRACIOLA (INVOLTINI DI MANZO)	19.95
Beef rollatine stuffed with pancetta, Italian herbs, pine nuts, cooked in fresh tomato sauce served over pasta	
CHICKEN CACCIATORE	20.95
Chicken breast boneless and skinless, simmered in onions, roasted peppers, mushrooms, olives & artichokes, in a marinara sauce	
CHICKEN MAISON	20.95
Chicken breast boneless and skinless topped with ricotta cheese, broccoli, prosciutto and glazed with mozzarella in a white creamy sauce	
CHICKEN ALLA PANE E VINO	20.95
Fresh chicken breast sautéed in olive oil, topped with prosciutto, eggplant, mozzarella cheese, in a sherry wine sauce	
CHICKEN ROLLATINE	18.95
Baked boneless chicken breast stuffed with Ricotta, parmigiano, Romano, and topped with tomato sauce and Mozzarella	
CHICKEN SORRENTINO	21.95
Boneless breast of chicken layered with prosciutto, eggplant, fire roasted red peppers, mushroom and topped with mozzarella cheese, touch of tomato sauce and finished with a sherry wine	

POLLO - CHICKEN

CHICKEN PARMIGIANA	16.95
Breaded chicken breast topped with tomato sauce and mozzarella cheese, baked to perfection	
CHICKEN SCARPARELLO	19.95
Sautéed chicken breast, sausage roasted peppers, artichoke with capers and Kalamata olives in white wine sauce with touch of lemon	
CHICKEN MARSALA	17.95
Chicken breast sautéed in olive oil, Marsala wine and topped with mushrooms	
CHICKEN FRANCESE	17.95
Chicken breast sautéed in olive oil, and finished in white wine lemon sauce	
CHICKEN PICCATA	17.95
Chicken breast sautéed with Italian herbs in white wine lemon sauce with capers	
CHICKEN & EGGPLANT PARMIGIANA	19.95
Chicken breast topped with eggplant baked and smothered in fresh tomato sauce and mozzarella cheese	

PESCE - FISH

LINGUINE ALLA PUTTANESCA	16.95
Capers, onions, peppers, anchovies, sautéed in olive oil, fresh garlic and finished in a peeled plum tomato	
LINGUINE WITH CLAMS	17.95
Clams sautéed in olive oil with fresh garlic. Italian herbs finished in a white or red clam sauce	
CALAMARI MARINARA OR FRA' DIAVOLO	17.95
Calamari served over linguine with marinara sauce	
MUSSELS MARINARA OR FRA' DIAVOLO	16.95
SCUNGILLI MARINARA OR FRA' DIAVOLO	19.95
SHRIMP MARINARA OR FRA' DIAVOLO	19.95
Shrimps served over linguine with marinara sauce	
SEAFOOD CANNELLONI	21.95
Spinach pasta filled with a blend of ricotta cheese. Shrimp, scallops and crabmeat. Served with a choice of marinara sauce or lobster cream sauce	
CHEF ROMANO SPECIAL	25.95
Sautéed shrimps, clams, mussels, scungilli, artichokes. & eggplant rollatine finished in a butter garlic wine sauce	
ZUPPA DI PESCE	27.95
A combination of shellfish and fish of the day simmered in a marinara sauce served over linguine	
ZUPPA DI PESCE FOR TWO	49.00
With Rock Lobster Tail	

VEGETABLES DISHES

EGGPLANT PARMIGIANA	15.95
Eggplant battered. topped with tomato sauce and baked with mozzarella cheese	
EGGPLANT ROLLATINI	16.95
Baked eggplant rolled and stuffed with ricotta and mozzarella cheese, Italian herbs, topped with tomato sauce and mozzarella	
EGGPLANT FLORENTINE	17.95
Eggplant battered, rolled and stuffed with ricotta cheese, Romano cheese, fresh mozzarella, spinach, Italian herbs. topped with tomato sauce, mozzarella and baked to perfection	
CAVATELLI & BROCCOLI	14.95
Broccoli sautéed in olive oil with fresh garlic, Italian herbs and finished in white wine sauce	
PENNE AL PORTABELLO	14.95
Portobello mushrooms sautéed in Italian herbs finished in a pomodoro sauce	
PENNE PRIMAVERA	15.95
Sautéed in olive oil. Italian blend vegetables, fresh garlic and finished in a pomodoro or creamy sauce with fresh basil	
CAVATELLI PANE E VINO	16.95
Sautéed in olive oil, fresh garlic, portobello mushrooms, eggplant. Broccoli, Italian vegetables (cauliflower, carrots, yellow zucchini, beans, red bell peppers and artichoke)	

VITELLO - VEAL

SALTIMBOCCA ALLA ROMANA	21.95
Tender veal medallions with prosciutto in a light Marsala butter sauce served on a bed of spinach	
VEAL MARSALA	20.95
Fresh veal medallions sautéed in Marsala wine sauce with mushrooms	
VEAL SORRENTINO	23.95
Scaloppini of veal layered with prosciutto, eggplant, fire-roasted red peppers. mozzarella cheese and finished with a sherry wine and mushroom sauce with a touch of tomato	
VEAL PARMIGIANA	20.95
Lightly breaded fresh veal, topped with tomato sauce and mozzarella cheese and baked	
VEAL PIZZAIOLO	20.95
Fresh veal medallions in a spicy marinara sauce	
VEAL ALLA PANE E VINO	22.95
Fresh veal sautéed in fresh olive oil, topped with prosciutto, eggplant, mozzarella cheese in sherry wine sauce	
VEAL FRANCESE	20.95
Egg battered veal in lemon wine sauce	

CARNE - STEAK

STEAK WITH PEPPERS AND ONIONS	Market price
Cooked in a marinara sauce	
STEAK ALLA PIZZAIOLA	Market price
New York strip steak cooked in a spicy pomodoro sauce with onions and mushrooms	
To all our guests, if there is something you prefer that is not in the menu, our chefs will be happy to make it for you.	

“ Check with our server for daily specials ”

DOLCI - DESSERT

**ASSORTED ITALIAN PASTRIES & CAKES
ASK YOUR SERVER FOR AVAILABILITY**

**“ At Pane e Vino, we are proud to say that our outstanding entrees are cooked to order using the finest and freshest of ingredients. Under the expertise of our chefs you can be assured of the authenticity in preparation of your selected entrée. It is our wish that our friendly and pleasurable atmosphere will make your visit a remarkable one.
Each and every meal is prepared to order.
Please be patient !Sit back, relax and enjoy our unique and remarkable Italian cuisine “**

Buon Appetito!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



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COLD BEVERAGES

Soda	2.95
Iced Tea	2.95
Chinotto	2.95
Aranciata	2.95
Red Bitter	2.95
Limonata	2.95
Mineral Water	2.95
Mineral Water large	4.75
Coffee Soda Large (Manhattan special)	4.75

DOMESTIC BEER

Bud	3.45
Bud Light	3.45
Coors Lite	3.45
Miller Lite	3.45
Michelob Ultra	3.45
O' Douls (non-alcoholic)	3.45
Yuengling	4.45
Sam Adams	4.45

HOT BEVERAGES

Espresso	2.75
Double Espresso	3.95
Espresso Decaf	2.95
Cappuccino	3.95
Decaf Cappuccino	4.25
Latte Macchiato	3.95
Latte Macchiato with flavor	4.50
American Coffee	2.75
American Decaf	2.95
Hot Tea	2.75

IMPORTED BEER

Blue Moon	4.45
Stella Artois	4.45
Corona Lite	4.45
Heineken	4.45
La Rossa	4.45
Moretti	4.45
Peroni	4.45
Grolsch	4.45
St. Pauli (non-alcoholic)	4.45

SIGNATURE COCKTAILS

Negroni Campari, Sweet Vermouth, Timpleton Dry Gin	10.95
Campari Orange Campari, Orange Juice	10.95
Old Pal Campari, Timplethon Rye Whiskey, dry Vermouth	10.95
Spritzers Prosecco, Watermelon Spritzer, Fabbri watermelon	10.95
Aperol Spritz Prosecco, Aperol, Sprite	10.95
Cosmopolitan Grey goose Vodka, Cranberry Juice, Cointreau	10.95
Lemon Drop Tito's Vodka, Arvero Limoncello, sugar rim	10.95
Rum Chata Martini Rum Chata, Absolute Vodka, Fabbri Vanilla	10.95
Espresso Martini Double espresso, Tito's Vodka, Rum Chata, Kahlua, Chocolate	10.95

We have a large selection of fine Spirits and liqueurs, ask your server for details

