

## COLD BEVERAGES

Soda	3.25
Iced Tea	3.25
Chinotto	4.75
Aranciata	4.75
Red Bitter	4.75
Limonata	4.75
Mineral / Natural Water	3.75
Mineral / Natural Water large	5.50
Coffee Soda Large (Manhattan special)	5.50

## DOMESTIC BEER

Bud	3.45
Bud Light	3.45
Coors Lite	3.45
Miller Lite	3.45
Michelob Ultra	3.45
Non - Alcoholic	3.45
Yuengling	4.45
Sam Adams	4.45

## HOT BEVERAGES

Espresso	3.25
Double Espresso	4.25
Espresso Decaf	3.25
Cappuccino	4.25
Decaf Cappuccino	4.25
Latte Macchiato	4.25
Latte Macchiato with flavor	4.75
American Coffee	3.25
American Decaf	3.25
Hot Tea	3.25

## IMPORTED BEER

Blue Moon44bn	4.45
Birra Italia '/;	4.45
Corona f f cf 5654	4.45
Heineken	4.45
La Rossa	4.45
Moretti	4.45
Stella Artois	4.45
Grolsch	4.45
Italian Craft Beers (Ask server)	4.45

## SIGNATURE COCKTAILS

<b>Negroni</b> Campari, Sweet Vermouth, Dry Gin	10.95
<b>Campari Orange</b> Campari, Orange Juice	10.95
<b>Berry Sangria</b> Mixed berries, fruit, and red Sangria	\$9.95
<b>Spritzers</b> Watermelon Spritzer, Prosecco, Midori , Splash grenadine	12.95
<b>Aperol Spritz</b> Prosecco, Aperol, Sprite	12.95
<b>Cosmopolitan</b> Grey goose Vodka, Cranberry Juice, Cointreau	12.95
<b>Lemon Drop</b> Tito's Vodka, Arvero Limoncello, Sugar rim	12.95
<b>Rum Chata Martini</b> Rum Chata, Absolute Vodka, Fabbri Vanilla	12.95



Espresso Martini  
Double espresso, Tito's Vodka, Rum Chata, Kahlua, Chocolate

12.95

**HAPPY HOUR EVERYDAY 2 P.M. TO 6 P.M.**

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



Pane E Vino



# Pane E Vino

## ANTIPASTI - APPETIZERS

<b>ANTIPASTO ITALIANO</b> Mixed imported cold cuts, mozzarella table cheese, roast peppers, eggplant, mushrooms, artichokes, olives and sundried tomatoes on a bed of lettuce	14.95
<b>PROSCIUTTO E MELONE (for two)</b> Sweet and delicious slices of cantaloupe or honeydew rolled with imported prosciutto di Parma	11.95
<b>MOZZARELLA CAPRESE</b> Fresh mozzarella & tomatoes with olive oil, fresh basil & balsamic	9.95
<b>STUFFED MUSHROOMS</b> Stuffed with fresh garlic, Italian herbs and parmigiana cheese	9.95
<b>FRIED CALAMARI</b> Fried Calamari served with Marinara sauce	14.95
<b>CRAB CAKES (2 )</b> Sautéed crab cakes	16.95
<b>BRUSCHETTA</b> Warm grilled ciabatta bread topped with fresh tomatoes, fresh garlic, extra virgin olive oil, capers, fresh Italian herbs & onion	6.95
<b>MUSSELS OR CLAMS</b> Sautéed in white wine, fresh garlic or fresh delicious marinara sauce	10.95
<b>SCUNGILLI SALAD</b> Served over lettuce with our house dressing, Carciofi, black olives & roasted peppers	<b>Mark et Price</b>
<b>ESCARGOT BORGIGNON</b> Escargot in a garlic, butter and herbs sauce served with crostini	14.95
<b>MOZZARELLA STICKS</b>	7.95
<b>GARLIC BREAD</b>	4.25
<b>GARLIC BREAD WITH CHEESE</b>	4.95
<b>DIPPING OLIVE OIL</b>	3.95

## ZUPPE - SOUPS - BOWL

<b>PASTA E FAGIOLI</b> Cannellini Beans with Pasta, prosciutto, onion, celery and garlic	8.95
<b>STRACCIATELLA</b> Egg drop soup with spinach and tortellini	8.95

## INSALATE - SALADS

<b>CAESAR SALAD</b>	10.95
<b>add Chicken 7.95    add Shrimp (5) 8.95</b>	
<b>add to your salad imported Gorgonzola 2.95</b>	

**Add a soup or salad to entrée 3.95**

## PERSONAL PIZZA

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

<b>WITH MOZZARELLA AND TOMATO SAUCE</b>	8.95
<b>Choice of 3 Toppings</b>	11.95



**Ham, Pepperoni, Italian Sausage, Red and Green Peppers,  
Mushrooms, Eggplant, Artichoke, Olives, Onions, Spinach,  
Sundried Tomatoes**

**BAMBINI – KIDS MENU**

**Under 12 years old**

<b>Lasagna</b>	<b>8.95</b>
<b>Ravioli</b>	<b>8.95</b>
<b>Manicotti</b>	<b>8.95</b>
<b>Spaghetti with Meatballs</b>	<b>8.95</b>
<b>Chicken Tender &amp; Fries</b>	<b>8.95</b>
<b>Pasta Alfredo</b>	<b>8.95</b>

**PASTA**

Choice of pasta with tomato sauce

<b>Linguine - Spaghetti - Capellini - Penne - Rigatoni</b>	12.95
<b>meatballs, sausages, or garlic &amp; oil</b>	14.95
<b>add anchovies</b>	2.95

**Gluten Free or Wheat Pasta Available add 4.25**

<b>PENNE AL POMODORO</b>	14.95
Pasta, sautéed in fresh onion, garlic, basil and peeled plum tomatoes	
<b>SPAGHETTI MARINARA</b>	14.95
Sautéed in olive oil, fresh garlic, Italian herbs and peeled plum tomatoes	
<b>SPAGHETTI ALLA BOLOGNESE</b>	18.95
Meat sauce cooked with Italian herbs and spices	
<b>PENNE ALL' ARRABIATA</b>	15.95
Short hollow pasta in a spicy pink creamy sauce	
<b>GNOCCHI ALLA ROMANA</b>	15.95
Pasta sautéed in fresh onion, basil, plum tomatoes & parmesan	
<b>SPAGHETTI ALLA CARBONARA</b>	16.95
Sautéed onions and pancetta in a creamy sauce	
<b>TORTELLINI ALLA PANNA</b>	16.95
Sautéed onions and prosciutto in a creamy sauce finished with parmesan cheese and sweet peas.	
<b>FETTUCCINE ALFREDO</b>	15.95
Egg noodles with a light creamy sauce	
<b>with Chicken</b> \$ 7.95 <b>with Shrimp</b> \$ 8.95	

**PASTA AL FORNO - BAKED PASTA**

<b>BAKED ZITI</b>	14.95
Short hollow pasta with ricotta cheese, fresh Roma tomatoes. topped with mozzarella cheese and baked to perfection	
<b>LASAGNA</b>	17.95
Fresh layered noodles, ground meat, ricotta cheese, mozzarella cheese, parmigiana cheese, Italian herbs topped with mozzarella and baked to perfection	
<b>MANICOTTI</b>	15.95
Rolled pasta stuffed with fresh ricotta cheese and Italian herbs, topped with mozzarella cheese and baked	
<b>RAVIOLI JUMBO CHEESE</b>	15.95
Pasta stuffed with fresh ricotta cheese, Italian herbs, topped with sauce and mozzarella cheese and baked	
<b>STUFFED SHELLS</b>	15.95
Pasta shells stuffed with fresh ricotta cheese. Italian herbs and topped with sauce and mozzarella cheese and baked	
<b>COMBINATION PLATTER</b>	17.95
Manicotti, Ravioli, Stuffed Shells and Lasagna topped with sauce and mozzarella cheese and baked	



**“On all orders with baked items. Please allow 20 minutes  
“**

**Substitute Pasta 4.25**

**Gnocchi – Fettuccine – Cavatelli**

**CONTORNI – SIDE DISHES**

<b>Broccoli Rabe ( Rapini )</b>	10.95
<b>Italian Blend Vegetables</b>	7.95
<b>Broccoli with Garlic and Oil</b>	7.95
<b>Spinach with Garlic and Oil</b>	7.95
<b>Meatball or Sausage</b>	7.95

**“Vegetables not a substitute for pasta “  
Vegetables can be substitute for \$3.95**

**HOUSE SPECIALTIES**

<b>BRACIOLA (INVOLTINI DI MANZO)</b> Beef rollatini stuffed with pancetta, Italian herbs, pine nuts, cooked in fresh tomato sauce served over pasta	23.95
<b>CHICKEN CACCIATORE</b> Chicken breast boneless and skinless, simmered in onions, roasted peppers, mushrooms, olives & artichokes, in a marinara sauce	22.95
<b>CHICKEN MAISON</b> Chicken breast boneless and skinless topped with ricotta cheese, broccoli, prosciutto and glazed with mozzarella in a white creamy sauce	23.95
<b>CHICKEN ALLA PANE E VINO</b> Fresh chicken breast sautéed in olive oil, topped with prosciutto, eggplant, mozzarella cheese, in a sherry wine sauce	23.95
<b>CHICKEN ROLLATINE</b> Baked boneless chicken breast stuffed with Ricotta, Pecorino Romano, and topped with tomato sauce and Mozzarella	21.95
<b>CHICKEN SORRENTINO</b> 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	24.95

**POLLO - CHICKEN**

<b>CHICKEN PARMIGIANA</b> Breaded chicken breast topped with tomato sauce and mozzarella cheese, baked to perfection	19.95
<b>CHICKEN SCARPARELLO</b> Sautéed chicken breast, sausage roasted peppers, artichoke with capers and Kalamata olives in white wine sauce with touch of lemon	22.95
<b>CHICKEN MARSALA</b> Chicken breast sautéed in olive oil, Marsala wine and topped with mushrooms	20.95
<b>CHICKEN FRANCESE</b> Chicken breast sautéed in olive oil, and finished in white wine lemon sauce	20.95
<b>CHICKEN PICCATA</b> Chicken breast sautéed with Italian herbs in white wine lemon sauce with capers	20.95



**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



**CHICKEN & EGGPLANT PARMIGIANA** 21.95  
Chicken breast topped with eggplant baked and smothered in fresh tomato sauce and mozzarella cheese

### **PESCE - FISH**

**LINGUINE ALLA PUTTANESCA** 18.95  
Capers, onions, peppers, anchovies, sautéed in olive oil. fresh garlic and finished in a peeled plum tomato

**LINGUINE WITH CLAMS** 19.95  
Clams sautéed in olive oil with fresh garlic. Italian herbs finished in a white or red clam sauce

**CALAMARI MARINARA OR FRA' DIAVOLO** 22.95  
Calamari served over linguine with marinara sauce

**MUSSELS MARINARA OR FRA' DIAVOLO** 19.95

**SCUNGILLI MARINARA OR FRA' DIAVOLO** Market

**SHRIMP MARINARA OR FRA' DIAVOLO** 22.95  
Shrimps served over linguine with marinara sauce

**SEAFOOD CANNELLONI** 23.95  
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** 27.95  
Sautéed shrimps, clams, mussels, scungilli, artichokes. & eggplant rollatine finished in a butter garlic wine sauce

**ZUPPA DI PESCE** 31.95  
A combination of shellfish and fish of the day simmered in a marinara sauce served over linguine

**ZUPPA DI PESCE FOR TWO** 62.00  
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



<b>VEAL SORRENTINO</b>	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	
<b>VEAL PARMIGIANA</b>	20.95
Lightly breaded fresh veal, topped with tomato sauce and mozzarella cheese and baked	
<b>VEAL PIZZAIOLO</b>	20.95
Fresh veal medallions in a spicy marinara sauce	
<b>VEAL ALLA PANE E VINO</b>	22.95
Fresh veal sautéed in fresh olive oil, topped with prosciutto, eggplant, mozzarella cheese in sherry wine sauce	
<b>VEAL FRANCESE</b>	20.95
Egg battered veal in lemon wine sauce	

#### CARNE - STEAK

<b>STEAK WITH PEPPERS AND ONIONS</b>	Market price
Cooked in a marinara sauce	
<b>STEAK ALLA PIZZAIOLA</b>	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 entreés 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.**



**Pane E Vino**

