

**EAT
LAUGH
SHARE**

RESTAURANT WEEK



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

RESTAURANT WEEK
\$40 PER PERSON

Appetizers

Choice of:

Fior di zucca ripieni

zucchini blossom stuffed with ricotta - mozzarella -
spinach - shallots - over apricot jelly glaze

Mille foglie di vegetali

grilled zucchini - eggplant roasted peppers -
tomatoes - cheese - pesto vinaigrette

Avocado toast

avocado puree - cherry tomatoes - sliced
parmigiano - watercress - balsamic glaze

Entrees

Choice of:

Paccheri alla genovese

large tube pasta - creamy pesto sauce
diced cubes of eggplants - goat cheese

Sogliola alla mugnaia

fresh fillet of sole sauteed in garlic - white wine -
butter - lemon - over steamed spinach

Costoletta Milanese

pork chop - thinly pounded - breaded - pan fried
with arugula - cherry tomatoes - lemon vinaigrette

Dessert

Choice of:

Limoncello cake

Tiramisu

Cannoli

Wine pairing additional \$15

Prosecco

House Pinot Grigio or Chianti

Limoncello

No sharing plates. 18% gratuity added. 3.75% surcharge will be added to all checks