

Pane e Vino

Gluten Free Menu

From Farm to Table ... Pane e Vino Ristorante is committed to using local, sustainable and all natural produce and proteins whenever possible, with simple straightforward presentations. It is our ambition to provide warm, superior service and together build a connection between you, the diner and our local farmers & fishermen.

Buon Appetito! ~Joseph DeQuattro, Proprietor

ANTIPASTI

Gamberi con Polenta

Pan Seared Florida Coast Shrimp, San Marzano Tomato Sauce, Grilled Polenta Cake, Baked in Clay...12

Calamari Fritti

Pan Fried Point Judith Calamari, Sun Dried Tomatoes, Hot Peppers, White Balsamic & Lemon Aioli...11

Calamari alla Griglia

Marinated, Wood Fired Point Judith Calamari, Watercress, White Balsamic Vinaigrette...10

Cozze in Brodo

Prince Edward Island Mussels, Fennel, Brodo di Mare, White Wine, Roasted Garlic, Sea Salt...10

Carpaccio

Thinly Sliced Raw Beef Tenderloin, Baby Arugula, Grana Padano, Worcestershire Aioli...10

Antipasto Misto

Dry Aged Cured Meats, Roasted Vegetables, Artisan Cheeses...24 (serves two to four)

Caprese

Imported Campanian Buffalo Mozzarella, Roasted Cherry Tomatoes on the Vine, Basil Infused Olive Oil...16

Insalata Mista

Mixed Field Greens, Radishes, Sweet Onions, Cherry Tomatoes, Ricotta Salata, White Balsamic Vinaigrette...8

Insalata di Cesare

Crisp Romaine, White Anchovies, Gluten Free Croutons, Grana Padano, Housemade Caesar Dressing...9

Insalata di Barbabietole

Farm Fresh Red & Gold Beets, Candied Walnuts, Goat Cheese, Watercress, Shallot & Walnut Vinaigrette...9

FARINACEI

**All of the following pasta dishes are served with Gluten Free Penne pasta*

Penne Bolognese

Traditional Veal & Beef Ragu, Pecorino Romano...18

Penne alla Puttanesca

Anchovies, Capers, Scallions, Collina Tomatoes, Roasted Garlic, Itrani Olives...18

Penne all' Amatriciana

Guanciale, Vidalia Onions, Arbol Chilies, Collina Tomatoes, Pecorino Romano...18

Penne con Cime di Rapa

Broccoli Rabe, Graziano Handmade Sausage, Pecorino Romano...19

Penne alla Cardinale

Graziano Sausage in a Pink San Marzano Tomato Cream Sauce...19

Penne alla Sorrentina

San Marzano Tomato Sauce, Narragansett Creamery Fresh Mozzarella, Torn Basil...19

Penne Primavera

Garlic & White Wine Sauce, Rabe, Cherry Tomatoes, Pattypan Squash, Romanesco Broccoli ...19

Penne alla Fra' Diavolo

1 ¼ lb. Fresh Native Lobster, Spicy San Marzano Tomatoes...30

Risotto ai Frutti di Mare

Carnaroli Risotto, Tomato Sea Broth, Prince Edward Island Mussels, Day Boat Sea Scallops, Local Little Necks, Point Judith Calamari, Florida Coast Shrimp, Baby Octopus...27

Consuming raw or undercooked meat can increase your risk of food borne illness. Although Pane e Vino does not have a Gluten Free kitchen, we will make every attempt to meet your Gluten Free needs. To ensure that your meal is prepared gluten free, the Chef will prepare the meal on clean food contact surfaces.

SECONDI

Anatra

House Cured Duck Confit, Duck Infused Caramel, Grilled Scallions, Seared Fingerling Potatoes...29

Pollo alla Piccata

Baffoni's Farm All Natural Chicken Breast, Lemon, Capers, White Wine, Braised Swiss Chard, Herb Roasted Fingerling Potatoes...19

Cotoletta alla Parmigiana

Veal Chop, Breaded with Gluten Free Bread Crumbs & Pan Fried, Traditional Ragu Sauce, Narragansett Creamery Fresh Mozzarella, over Penne Pasta...25

Vitello ai Carciofi

Sautéed Veal Scaloppini, White Wine, Lemon, Long Stem Artichokes, Herb Roasted Fingerling Potatoes...24

Vitello ai Funghi

Sautéed Veal Scaloppini, Sweet Marsala Wine Demi Glace, Seasonal Mushrooms, Haricot Vert, Herb Roasted Fingerling Potatoes...24

Capesante con Risotto alle Fave

Pan Seared Local, Day Boat Sea Scallops, Carnaroli Risotto, Mascarpone, Crispy Prosciutto, Fava Beans...26

Pesce all'Acqua Pazza

Fresh Fish of the Day, Poached in a Tomato Sea Broth with Braised Swiss Chard, Side Carnaroli Risotto...MKT

From the Wood Burning Grill

Bistecca alla Griglia

14oz. All Natural Wolfe's Neck Farm Boneless Ribeye, Sea Salt, Oregano & Roasted Garlic Rub, Grilled Romanesco Broccoli & Herb Roasted Fingerling Potatoes...34

Filetto alla Griglia

8oz. All Natural, Center Cut Beef Tenderloin, Amarone Demi Glace, Roasted Pattypan Squash & Herb Roasted Fingerling Potatoes...34

Costoletta alla Griglia

14oz. Milk Fed Veal Chop, Roasted Mushroom Demi Glace, Roasted Pattypan Squash, Yukon Potato Hash with Speck & Onions...35

Salmone alla Griglia

Grilled Scottish Black Pearl Salmon, Chive Aioli, Roasted Baby Carrots, Herb Roasted Fingerling Potatoes...25

Carne di Maiale

12oz Hampshire Pork Chop, Apricot & Fig Compote, Brown Butter, Romanesco Broccoli & Herb Roasted Fingerling Potatoes...28

Available Monday – Friday

5:00pm-7:00pm

Sunday - All Day

**GLUTEN FREE
TRATTORIA MENU**
\$19.95 PER PERSON PRE-FIXE

NOT AVAILABLE ON
SATURDAYS OR HOLIDAYS

ANTIPASTI

Insalata della Casa

Mixed Field Greens, Tomatoes, Onions, Ricotta Salata,
White Balsamic Vinaigrette

Insalata di Cesare

Crisp Romaine, Shaved Grana Padano Cheese, House
Made Cesare Dressing, White Anchovy,
Gluten Free Croutons

ENTRÉE

Pollo alla Parmigiana

G.F. Bread Crumbs, Baffoni Chicken Cutlet,
Fresh Mozzarella, Penne Pasta,
San Marzano Tomato Sauce
Vitello Parmigiana... add \$3.00

Pollo ai Funghi con Marsala

Pan-Seared Chicken Breast, Mushrooms,
Marsala Wine Sauce, Potatoes & Vegetables

Filetto di Maiale con Peperoni

Pork Tenderloin with Roasted Peppers & Potatoes

IL DOLCE

Gluten Free Cheesecake

Served with Coffee or Tea

\$5 charge will be added for sharing/splitting Trattoria Menu

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