

# PANE E VINO RISTORANTE

## Select Party Menu's

365 Atwells Ave  
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The function menu is designed to ensure timeliness for large parties and enhance the overall experience of our guests. While there is already a large selection, we are very accommodating to additional requests.

The menu is designed so that the host may pre-select a salad as a first course and a pasta dish as a second course, both of which are individually served. If you would prefer to have family style appetizers in substitution for the salad and pasta courses, that can be accommodated. The main course includes up to four entree choices, depending on what menu you select. Each of the entrée items are pre-selected for guests to choose from on the date of the event.

Hosts are charged based on the pre-selected price point menu. Additions to the menu are available and priced accordingly. Passed hors d'oeuvres are priced per piece and/or dozen. Desserts are priced inclusive with American coffee and tea. Please do not hesitate to inquire with your party planner regarding any questions or concerns.

# PANE E VINO RISTORANTE

## Hors D'oeuvre Menu

(all hors d'oeuvre must be ordered in advance)

Mini Crabcakes	\$20 per dozen
Smoked Salmon & Mascarpone Crostini	\$20 per dozen
Scallops wrapped in Bacon	\$24 per dozen
Braised Duck Tartlets, Brie, Fruit Compote	\$24.00 per dozen
Eggplant Caponata Tartlets	\$14.00 per dozen
Jumbo Shrimp with Cocktail Sauce	\$3.25 per piece
Stuffed Mushrooms	\$15 per dozen
Mushroom & Fontina Cheese Tartlets	\$14 per dozen
Chicken Saltimbocca Bundles	\$14 per dozen
Braised Beef Tartlets	\$16 per dozen
Housemade Calzone Slices Various Ingredients Available	\$16 per dozen
Housemade Calzone Slices Eggplant with Mozzarella and a Light Tomato Sauce (vegetarian)	\$16 per dozen

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## Family Style Platters Menu

(All platters serves approximately 5 guests, must be ordered in advance)

### Calamari in Padella

Pan Sautéed Calamari, San Marzano Tomato Sauce, Hot Pepper Rings and Lemon Wedges  
\$27 per platter

### Antipasto Misto

Chef's Selection of Cured Meats, Wood Roasted Vegetables and Imported Cheeses served with  
Housemade Focaccia  
\$28 per platter

### La Caprese

Fresh Sliced Mozzarella, Plum Tomatoes, Basil, Olive Oil, Drizzled with Balsamic  
\$32 per platter

### Eggplant Rolatini

Thinly Sliced Eggplant, Ricotta Cheese Stuffing, Topped with Marinara Sauce  
\$19 per platter

# PANE E VINO RISTORANTE

## *Menu I*

*\$29 per person*

***First Course: (please select one)***

**Insalata di Cesare** - *Fresh Romaine Hearts and Croutons tossed in Housemade Caesar Dressing*

*~or~*

**Insalata Mista** - *Mixed Greens, Sweet Onions, Ricotta Salata Cheese and White Balsamic Vinaigrette*

***Second Course:***

**Pennoni con Sugo di Pomodoro** - *Tube Pasta in a San Marzano Plum Tomato Sauce*

***Entrée: (please select three entrée choices total)***

**Salmon alla Griglia** - *Grilled Salmon with Capers, served with a Lemon-Butter Sauce*

**Chicken, pan sautéed and served with your pre-selected choice of preparation:**

... **Piccata** ~ *Tart Sauce of Lemon, White Wine and Capers*

... **Parmigiano** ~ *Breaded, Sautéed and Topped with Mozzarella and San Marzano Tomato Sauce*

... **Marsala** ~ *Roasted, Seasonal Mixed Mushrooms in a Sweet Marsala Demi Glace*

... **ai Limone con Carciofi** ~ *Artichoke Hearts, Lemon-White Wine Sauce*

**Carne di Maiale** ~ *Wood Grilled Pork Tenderloin with Fire Roasted Vegetables*

*All entrées are served with potato and seasonal vegetables*

***Dessert: (please select one)***

**Housemade Tiramisu**

**Nutella Cheesecake**

**Coppa Gelato**

*Dessert is served with coffee and tea*

# PANE E VINO RISTORANTE

## *Menu II*

*\$39 per person*

### ***First Course: (please select one)***

**Insalata di Cesare** ~ Fresh Romaine Hearts and Croutons tossed in Housemade Caesar Dressing

~or~

**Insalata Mista** ~ Mixed Greens, Sweet Onions, Ricotta Salata Cheese and White Balsamic Vinaigrette

### ***Second Course: (please select one)***

**Pennoni con Sugo di Pomodoro** - Tube Pasta in a San Marzano Plum Tomato Sauce

~or~

**Pennoni del Cardinale** ~ Tube Pasta in a Tomato Cream "Pink" Sauce

~or~

**Pennoni alla Bolognese** ~ Traditional Veal & Beef Sauce, Pecorino Romano Cheese

### ***Entrée: (please select three entrée choices total)***

**Salmon alla Griglia** ~ Grilled Salmon with Capers, served with a Lemon-Butter Sauce

**Chicken ~ or ~ Veal Pan Sautéed and served with your pre-selected choice of preparation:**

... **Piccata** ~ Tart Sauce of Lemon, White Wine and Capers

... **Parmigiano** ~ Breaded, Sautéed and Topped with Mozzarella and San Marzano Tomato Sauce

... **Marsala** ~ Roasted, Seasonal Mixed Mushrooms in a Sweet Marsala Demi Glace

... **ai Limone con Carciofi** ~ Artichoke Hearts, Lemon-White Wine Sauce

**Carne di Maiale** ~ Wood Grilled Pork Tenderloin with Fire Roasted Vegetables

**Flat Iron Steak** ~ 8oz. Flat Iron Steak with a Roasted Shallot Demi Glace

*all entrees are served with potato and seasonal vegetables*

### ***Dessert: (please select one)***

**Housemade Tiramisu**

**Housemade Golden Raisin Bread Pudding**

**Nutella Cheesecake**

**Coppa Gelato**

*Dessert is served with coffee and tea*

# PANE E VINO RISTORANTE

## *Menu III*

*\$49 per person*

### ***First Course: (please select one)***

**Insalata di Cesare** ~ Fresh Romaine Hearts and Croutons tossed in Housemade Caesar Dressing

~or~

**Insalata Mista** ~ Mixed Greens, Sweet Onions, Ricotta Salata Cheese and White Balsamic Vinaigrette

### ***Second Course: (please select one)***

**Pennoni con Sugo di Pomodoro** ~ Tube Pasta in a San Marzano Plum Tomato Sauce

~or~

**Pennoni del Cardinale** ~ Tube Pasta in a Tomato Cream "Pink" Sauce

~or~

**Pennoni alla Bolognese** ~ Traditional Veal & Beef Sauce, Pecorino Romano Cheese

### ***Entrée: (please select four entrée choices total)***

**Salmon alla Griglia** ~ Grilled Salmon with Capers, served with a Lemon-Butter Sauce

**Chicken ~ or ~ Veal Pan Sautéed and served with your pre-selected choice of preparation:**

... **Piccata** ~ Tart Sauce of Lemon, White Wine and Capers

... **Parmigiano** ~ Breaded, Sautéed and Topped with Mozzarella and San Marzano Tomato Sauce

... **Marsala** ~ Roasted, Seasonal Mixed Mushrooms in a Sweet Marsala Demi Glace

... **ai Limone con Carciofi** ~ Artichoke Hearts, Lemon-White Wine Sauce

**Costoletta alla Griglia** ~ 16oz. Marcho Farm Milk Fed Veal Chop, Roasted Mushroom Demi Glace

**Filetto di Manzo** ~ Grilled 8 ounce Beef Tenderloin with a Veal Demi Glace

**Flat Iron Steak** ~ 8oz. Flat Iron Steak with a Roasted Shallot Demi Glace

*all entrees are served with potato and seasonal vegetables*

### ***Dessert: (please select one)***

**Housemade Tiramisu**

**Housemade Golden Raisin Bread Pudding**

**Nutella Cheesecake**

**Chocolate Tortina**

*Dessert is served with coffee and tea*