

365 Atwells Avenue Providence, RI 02903

401.223.2230

Appetizers

Prices are listed for each: half tray / full tray
Half trays will serve approx. 10
Full trays will serve approx. 20

Insalata Mista \$36 (half order only)

Mixed Greens, Sweet Onions, Cherry Tomatoes, Ricotta Salata

Insalata di Cesare \$40/add Chicken \$56

Romaine, Housemade Dressing, Anchovies, Croutons, Grana Padano

(half order only)

Insalata Caprese \$56 (half order only)

Narragansett Creamery Mozzarella, Vine Ripened Tomatoes, Basil Pesto, Olive Oil

Calamari Fritti \$55 / \$105

Crispy Point Judith Calamari, Lemon, Sun Dried Tomatoes with a side of San Marzano Marinara

Rollatini \$36 (half order only)

Baked Sliced Eggplant, Stuffed with Fresh Ricotta, San Marzano Marinara, Basil

Antipasto Platter \$55 (half order only)

Assortment of Cured Meats, Roasted Vegetables, Artisan Cheeses

Cheeses

Grana Padano \$18 / lb
Pecorino Stagionato \$22 / lb

Pastas

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Pasta Selections: Penne & Whole Wheat Penne

San Marzano (vegetarian) Housemade San Marzano Marinara	\$35 / \$65
Ragu Slow Cooked Neapolitan Ragu	\$35 / \$65
Bolognese Traditional Veal & Beef Ragu, Pecorino Cheese	\$40 / \$75
Amatriciana San Marzano Marinara, Guanciale, Vidalia Onions, Chiles, Pecorino	\$40 / \$75
Puttanesca San Marzano Marinara, Capers, Anchovies, Olives, Garlic	\$40 / \$75
Cardinale San Marzano Cream Sauce, Graziano Sausage, Pecorino	\$50 / \$95
Pesto (vegetarian) Housemade Basil Pesto, Garlic, Pine Nuts	\$35 / \$65
Rabe Aglio Eolio (vegetarian) Broccoli Rabe, Extra Virgin Olive Oil, Garlic, Red Pepper Flakes	\$35 / \$65
Pollo al Pesto Housemade Basil Pesto, Garlic, Pine Nuts, Baffoni's Chicken	\$65 / \$125

Substitutions:

Fresh Pasta & Gluten Free Penne Fusilli, Wagon Wheel Rigatoni, Gnocchi

Gluten Free Penne

Please add \$5 for half / add \$10 for full

Entrées

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Baffoni's Farm Chicken Veal

\$65 / \$125

\$120 / \$235

Prepared in any of the following styles:

Parmigiana

San Marzano Marinara, Narragansett Creamery Fresh Mozzarella

Piccata

Capers, Lemon, White Wine Sauce

Marsala

Roasted Mushrooms, Sweet Marsala Demi-Glace

Carciofi

Artichoke Hearts, Lemon-White Wine Sauce

Salmone \$80 / \$155

Scottish Black Pearl Salmon, Lemon-Caper Butter

Lasagna Napoletano

\$55 / \$105

Fresh Pasta Sheets, San Marzano Marinara, Braised Ground Beef, Narragansett Creamery Mozzarella & Ricotta

Melanzane alla Parmigiana

\$45 / \$85

Baked Eggplant, Narragansett Creamery Mozzarella, San Marzano Marinara

Salciccia e Peperoni

\$60 / \$115

Local Graziano Sausage, Fire Roasted Peppers, Onions

Filetto di Maiale

\$85

Roasted Pork Tenderloin, Sliced and Served with Port Wine Reduction (Serves approx. 10)

Filetto di Manzo

\$180

Roasted Beef Tenderloin, Sliced and Served with Mushroom Demi-Glace (Serves approx. 15)

Sides & Sauces

Roasted Garlic Mashed Potatoes	\$20 / \$35
Herb Roasted Potatoes	\$20 / \$35
Grilled Asparagus	\$26 / \$47
Baby Carrots w/Tops	\$26 / \$47
Sautéed Rabe with Garlic & Olive Oil	\$35 / \$65
Haricot Vert	\$35 / \$65
Fontina Potato Cakes	\$12 / dozen
Housemade Kobe Beef Meatballs	\$24 / dozen
Graziano's Sausage	\$12 / dozen
Artisan Durum Bread	\$5 each
Sauces:	
Marinara	\$9 / quart
Ragu	\$9 / quart
Bolognese	\$12 / quart

Desserts

Housemade Tiramisu	\$35 / \$65
Golden Raisin Bread Pudding	\$40 / \$75
Nutella Cheesecake	\$50 / \$95
Gluten Free Cheesecake	\$60 / \$115
Specialty Cakes Available Upon Request	

Extras

Silverware & Napkin Set: \$1 each

Serving Spoons, Forks & Tongs: \$1 each

Black Plastic Plates: \$4 / dozen

Hot Buffet Set-Up: \$15 each (each set includes a disposable tray holder & heating element)

This menu is updated seasonally and prices are subject to change.

Email us at: gm@panevino.net