

Antipasti (Fred-Cold)

Prosciutto Melon \$ 9.95 <i>fresh, ripe melon with sliced prosciutto on top</i>	Bresola \$ 10.95 <i>thin sliced dry smoked filet mignon with arugola, shaved parmigiano cheese</i>
Carpaccio \$ 10.95 <i>thin sliced raw filet mignon with arugola, shaved parmigiano cheese</i>	Coctail di Gamberi \$ 12.95 <i>shrimp cocktail</i>
Carpaccio e Mozzarella \$10.95 <i>thin sliced raw filet mignon with arugola topped with fresh mozzarella</i>	

Antipasti (Caldi-Hot)

Calamari Friti\$ 11.95 <i>fried squid</i>	Vongole Posilipo \$ 10.95 <i>clams with lite marinara sauce</i>
Cozze all Arabiata\$ 10.95 <i>mussels with spicy marinara sauce</i>	Vongole Luciano \$ 11.95 <i>clams in white wine, garlic, extra-virgin olive oil sauce</i>
Cozze Luciano \$ 11.95 <i>mussels in white wine, garlic, extra-virgin olive oil sauce</i>	Portabello alla Katreena \$ 11.95 <i>grilled portobello, eggplant, tomato and fresh mozzarella</i>
Clams Casino \$ 10.95 <i>clams with italian bacon in a lemon white wine sauce</i>	

Insalate (Salad)

Cesare Salad \$ 7.95 <i>traditional ceasar salad</i>	Caprese \$ 10.95 <i>homemade fresh mozzarella, tomatoes and roasted peppers</i>
Panevino Salad \$ 8.95 <i>tomato, arugola, endive, and radicchio</i>	Bruschetta Pomodoro \$ 7.95 <i>toasted bread with chopped tomato and basil on top</i>
Spinach Salad \$ 8.95 <i>with mushrooms and bacon, balsamic vinagratte</i>	Bruschetta Formagie \$ 7.95 <i>toasted bread with melted gorgonzola and goat cheese on top</i>
Rugheta Salad \$ 9.95 <i>arugola, tomatoes and shaved parmigiano, balsamic</i>	

Pasta

Spaghetti with olive oil \$ 13.95 <i>extra virgin olive oil and garlic</i>	Penne con Sausage \$ 17.95 <i>Penne with Sausage, tomato and fresh basil</i>
Penne alla Arabiata \$ 14.95 <i>spicy marinara sauce</i>	Linguine Red Clam Sauce \$ 18.95 <i>linguine with Red Clam sauce</i>
Spaghetti Marinara \$ 14.95 <i>marinara sauce</i>	Linguine White Clam Sauce \$ 18.95 <i>linguine with White Clam sauce</i>
Penne alla Vodka \$ 16.95 <i>flambe with vodka, tomato sauce and touch of cream</i>	Rigatoni Amatriciana \$ 17.95 <i>with Italian bacon, onion and light marinara sauce</i>
Spaghetti Meat Balls \$ 16.95 <i>meat balls marinara sauce</i>	Penne alla San Remo \$ 17.95 <i>with Italian prosciutto, mushrooms and tomato sauce</i>
Spaghetti Carbonara \$ 18.95 <i>a light cream sauce with italian bacon</i>	Capellini Primavera \$ 17.95 <i>mix vegetable, tomato and touch of cream/ add Shrimp \$5.00</i>
Rigatoni della Nona \$ 18.95 <i>with eggplant, fresh mozzarella, basil and tomato sauce</i>	

Homemade Pasta

Gnocchi Sorentina \$ 17.95 <i>homemade gnocchi, tomato and fresh mozzarella</i>	Papardelle e Funghi \$ 18.95 <i>mushrooms, saute olive oil, garlic and parmigiano cheese</i>
Gnocchi Pesto \$ 17.95 <i>homemade gnocchi, basil, garlic, olive oil, pine nuts</i>	Fussili Gaeta \$ 18.95 <i>tricolor fussili with chicken, mushrooms, olives, onion, gaeta saute with touch of marinara sauce</i>
Fettuccine di Chef Alfredo \$ 17.95 <i>fettuccine with Alfredo sauce/ add shrimp \$5.00 or chicken, \$3.00</i>	Lasagna alla Panevino \$ 19.95 <i>homemade lasagna, meat sauce and cheese</i>
Paglia and Fieno Trevisana \$ 18.95 <i>radicchio, peas, prosciutto and a light cream sauce</i>	Cheese Ravioli \$ 17.95 <i>ravioli filled with cheese, topped with pink sauce</i>

Sharing the Main Courses will be charged \$ 5.95 per plate
Parties containing 5 people or more reserves us the right to add 18% Gratuity

Pollo (Chicken)

Pollo Paillard	\$ 16.95	Pollo Capricciosa	\$ 19.95
<i>grilled chicken, paillard bed of tricolor salad</i>		<i>breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juice extra virgen olive oil</i>	
Pollo Piccata	\$ 17.95	Pollo Sorentino	\$ 20.95
<i>chicken scalopini sauteed in a white wine, lemon sauce with capers</i>		<i>chicken topped with prosciutto, eggplant, mozzarella, white wine sauce</i>	
Pollo Panevino	\$ 18.95	Pollo Franciese	\$ 19.95
<i>chicken scalopini sauteed with artichoke, mushrooms and marsala wine sauce</i>		<i>chicken scalopini dipped in the eggs and sauteed in lemon white wine sauce</i>	
Pollo Marsala	\$ 18.95	Pollo Cacciatore	\$ 20.95
<i>chicken scalopini sauteed with mushrooms, and marsala wine sauce</i>		<i>chunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce</i>	
Pollo Cardinale	\$ 19.95		
<i>chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce</i>			

Above Main Courses served with Mixed Vegetable sauteed in Garlic and Oil

Vitello (Veal)

Veal Piccata	\$ 19.95	Veal Saltimboca	\$ 22.95
<i>veal scalopini sauteed in a white wine lemon sauce and capers</i>		<i>veal scalopini, mushrooms, prosciutto, spinach and white wine</i>	
Veal Marsala	\$ 20.95	Veal Francesse	\$ 21.95
<i>veal scalopini sauteed with mushrooms, and marsala wine sauce</i>		<i>veal scalopini dipped in the eggs and sauteed with lemon white wine sauce</i>	
Veal Quatro Stela	\$ 22.95	Costoletta Di Vitelo Royale	\$ 34.95
<i>veal scalopini sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce</i>		<i>grilled veal chop with asparagus, mushrooms and barolo wine sauce</i>	
Veal Genovese	\$ 21.95	Filetto Di Bue	\$ 29.95
<i>veal scalopini topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream</i>		<i>grilled filet mignon with mushrooms and barolo wine sauce</i>	
Veal Champagne	\$ 21.95		
<i>veal scalopini, sun dried tomato, shrimp and champagne sauce</i>			

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Parmigiana

Eggplant Parmigiana	\$ 17.95	Veal Parmigiana	\$ 20.95
<i>breaded eggplant with tomato sauce, melted mozzarella on top, served with side pasta marinara</i>		<i>breaded veal with tomato sauce, and melted mozzarella on top served with side pasta marinara</i>	
Pollo Parmigiana	\$ 19.95	Shrimp Parmigiana	\$ 22.95
<i>breaded chicken with tomato sauce, melted mozzarella on top served with side pasta marinara</i>		<i>breaded shrimp's with tomato sauce, melted mozzarella on top served with side pasta marinara</i>	

Pesce (Seafood)

Shrimp Scampi	\$ 19.95	Sea Scalops Vodka Sauce	\$ 26.95
<i>linguine topped with shrimp saute in garlic, white wine sauce</i>		<i>linguine topped with Sea Scalops, flambe with vodka, tomato sauce and touch of cream</i>	
Shrimp Arrabiata	\$ 19.95	Linguine Positano	\$ 26.95
<i>linguine topped with shrimp and spicy marinara sauce</i>		<i>linguine with clams, mussels, shrimp, calamari and lite tomato sauce</i>	
Linguine con Calamari	\$ 19.95	Fish of the Day	Market Price
<i>calamari with marinara sauce</i>			

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