



# Panevino

Specializing in

# Historante

Northern Italian Cuisine

Panevinonaples.com | 239-514-8655



8853 North Tamiami Trail  
Naples, Florida 34108



OPEN TUE - SUN  
5:00 PM - 9:30 PM

Neapolitans applauded Panevino when it opened in early 1994. Finally, serious Italian food had come to North Naples. Panevino (the name translates to bread and wine) is a minuscule, Northern Italian neighborhood charmer, most everything made from scratch with the finest ingredients in a word, Bellissimo. "Like a fine wine Panevino just gets better with the years." Although the Naples area suffers from a dearth of experienced, dedicated service personnel, Panevino always manages to find charming, knowledgeable professionals who enhance the dining experience. "This is an easy restaurant to love." By L.G. Gordon, Staff Writer. Panevino was

twice given 3 1/2 stars and mentioned in Best of the Best year after year by the Naples Daily News. It has been written up by Dining & Doing. Chef offers nightly specials and invites all to enjoy appetizers such as seafood salad with octopus, Baby shrimp with sun-dried tomato, roasted peppers, Spedini Romano, Shrimp scampi with lemon sauce, as well as entrées such as pasta plimontese, lobster raviolis, chicken scarpariello with sausage, potatoes in white wine, Veal shank ossobucco with homemade gnocci, mushrooms and brown gravy sauce, Dover sole filleted tableside, 7-bone baby veal chop contadina country style, Fresh Chilean sea bass, Bronzine, Veal chop Jony Milanese topped with asparagus, melted fresh mozzarella, white wine sauce, Fresh Salmon, Red Snapper and many more.



A PLACE TO WINE



A PLACE TO DINE



## Antipasti Fritti

- Prosciutto Melon 11.95  
fresh, ripe melon with sliced prosciutto on top
- Carpaccio 10.95  
thin sliced raw filet mignon with arugola, shaved parmesano spezzato
- Carpaccio e Mozzarella 10.95  
thin sliced raw filet mignon with arugola topped with fresh mozzarella
- Bresaola 10.95  
thin sliced dry smoked filet mignon with arugola, shaved parmesano cheese
- Cocktail di Gamberi 12.95  
shrimp cocktail

## Antipasti Caldi

- Calamari Fritti 11.95  
fried squid
- Cozze alla Arrobiolata 10.95  
mussels with spicy marinara sauce
- Cozze Luciano 11.95  
mussels in white wine, garlic, extra-virgin olive oil sauce
- Clams Casino 10.95  
clams with italian bacon in a lemon white wine sauce
- Vongole Posilipo 10.95  
clams with the marinara sauce
- Vongole Luciano 11.95  
clams in white wine, garlic, extra-virgin olive oil sauce
- Portabella alla bello alla 11.95  
Kaitreano
- grilled portabella, eggplant, tomato and fresh mozzarella



## Insalate

- Cesare Salad 7.95  
traditional caesar salad
- Panewino Salad 8.95  
tomato, arugola, endive, and radicchio
- Spinach Salad 8.95  
with mushrooms and bacon, balsamic vinaigrette
- Rugheta Salad 9.95  
arugola, tomatoes and shaved parmesano, balsamic caprese
- Caprese 10.95  
homemade fresh mozzarella, tomatoes and roasted peppers
- Bruschetta Pomodoro 7.95  
toasted bread with chopped tomato and basil on top
- Bruschetta Formagie 7.95  
toasted bread with melted gorgonzola and goat cheese on top

## Stomemate Pasta

- Gnocchi Sorentino 17.95  
homemade gnocchi, tomato and fresh mozzarella
- Gnocchi Pesto 17.95  
homemade gnocchi, basil, garlic, olive oil, pine nuts
- Fettucine di Chef Alfredo 17.95  
fettucine with Alfredo sauce
- Paglio and Fieno Trevisano 8.95  
radicchio, peas, prosciutto and a light cream sauce
- Paparotelle e Funghi 18.95  
mushrooms, saute olive oil, garlic and parmesano cheese
- Fussili Goeta 18.95  
tricolor fusilli with chicken, mushrooms, olives, onion, gaeta saute with touch of marinara sauce
- Losogna alla Panevino 19.95  
homemade lasagna, meat, sauce and cheese
- Cheese Ravoli 17.95  
ravoli filled with cheese, topped with pink sauce



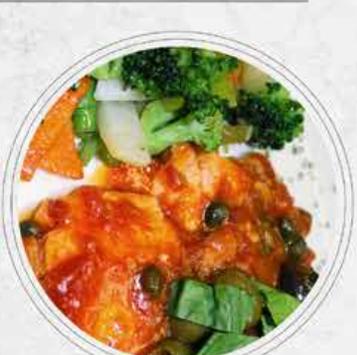
## Pasta

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



## Entree

- Pollo Paillarde 16.95  
grilled chicken, poillarde bed of tricolor salad
- Pollo Piccata 17.95  
chicken scalopini, sauteed in a white wine, lemon sauce with capers
- Pollo Panevino 18.95  
chicken scalopini sauteed with artichoke, mushrooms and marsala wine sauce
- Pollo Marsala 18.95  
chicken scalopini sauteed with mushrooms, and marsala wine sauce
- Pollo Cardinale 19.95  
chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce
- Pollo Capriccioso 19.95  
breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juice extra virgin olive oil
- Pollo Sorentino 20.95  
chicken topped with prosciutto, eggplant, mozzarella, white wine sauce
- Pollo Franciese 19.95  
chicken scalopini, dipped in the eggs and sauteed in lemon white wine sauce
- Pollo Cacciadore 20.95  
dunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce
- Veal Piccata 19.95  
veal scalopini sauteed in a white wine lemon sauce and capers
- Veal Marsala 20.95  
veal scalopini sauteed with mushrooms, and marsala wine sauce
- Veal Quattro Stela 22.95  
veal scalopini sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce
- Veal Genovese 21.95  
veal scalopini topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream
- Veal Champogne 21.95  
veal scalopini, sun dried tomato, shrimp and champagne sauce



## Entree

- Veal Saltimbocca 22.95  
veal scalopini, mushrooms, prosciutto, spinach and white wine
- Veal Francese 21.95  
veal scalopini, dipped in the eggs and sauteed with lemon white wine sauce
- Costoletta Di Vitello Royale 34.95  
grilled veal chop with asparagus, mushrooms and barolo wine sauce
- Filetto Di Bue 29.95  
grilled filet mignon with mushrooms and barolo wine sauce
- Eggplant Parmigiana 17.95  
breaded eggplant with tomato sauce, melted mozzarella on top, served with side pasta marinara
- Pollo Parmigiana 19.95  
breaded chicken with tomato sauce, melted mozzarella on top served with side pasta marinara
- Veal Parmigiana 20.95  
breaded veal with tomato sauce, and melted mozzarella on top served with side pasta marinara
- Shrimp Parmigiana 22.95  
breaded shrimp's with tomato sauce, melted mozzarella on top served with side pasta marinara
- Shrimp Scampi 19.95  
lingune topped with shrimp saute in garlic white wine/sauce
- Shrimp Arrobiato 19.95  
lingune topped with shrimp and spicy marinara sauce
- Lingune con Calamari 19.95  
calamari with marinara sauce
- Sea Sclops Vodka Sauce 26.95  
lingune topped with Sea Sclops, flambe with vodka, tomato sauce and touch of cream
- Lingune Postlano 26.95  
lingune with clams, mussels, shrimp, calamari and lite tomato sauce
- Fish of the Day M.P.