

## Antipasti (Fredi-Cold)

**Prosciutto Melon** ..... \$ 10.95

*fresh, ripe melon with sliced prosciutto on top*

**Carpaccio**..... \$ 12.95

*thin sliced raw filet mignon with arugola, shaved parmigiano shezze*

**Carpaccio e Mozzarella** .....\$ 12.95

*thin sliced raw filet mignon with arugola topped with fresh mozzarella*

**Bresola**..... \$ 12.95

*thin sliced dry smoked filet mignon with arugola, shaved parmigiano chezze*

## Antipasti (Caldi-Hot)

**Calamari Friti** .....\$ 13.95

*fried squid*

**Cozze all Arabiata** .....\$ 13.95

*Fresh mussels with spicy marinara sauce*

**Cozze Luciano** ..... \$ 13.95

*Fresh mussels in white vine. garlic, extra-virgin olive oil sauce*

**Vongole Posilipo** ..... \$ 13.95

*Fresh clams with lite marinara sauce*

**Vongole Luciano** ..... \$ 13.95

*Fresh clamss in white vine, garlic, extra-virgin olive oil sauce*

**Clams Casino**..... \$ 12.95

*Fresh clams with italian bacon in a lemon white wine sauce*

**Portabello alla Katreena** ..... \$ 12.95

*grilled portobello, eggplant, tomato and fresh mozzarella*

## Insalate (Salad)

**Cesare Salad** ..... \$ 8.95

*traditional ceasar salad*

**Panevino Salad** ..... \$ 9.95

*tomato, arugola, endive, and radicchio*

**Spinach Salad** ..... \$ 9.95

*with mushrooms and bacon, balsamic vinagratte*

**Rugheta Salad** ..... \$ 10.95

*arugola, tomatoes and shaved parmigiano. balsamic vinagratte*

**Caprese** ..... \$ 12.95

*homemade fresh mozzarella, tomatoes and roasted peppers*

**Bruschetta Pomodoro** ..... \$ 8.95

*toasted bread with chopped tomato and basil on top*

**Bruschetta Formagie** ..... \$ 8.95

*toasted bread with melted gorgonzola and goat cheese on top*

## Pasta

**Spaghetti with olive oil** ..... \$ 15.95

*extra virgin olive oil and garlic*

**Penne alla Arabijata** ..... \$ 16.95

*spicy marinara sauce*

**Spaghetti Marinara** ..... \$ 16.95

*marinara sauce*

**Penne alla Vodka** ..... \$ 19.95

*flambe with vodka, tomato sauce and touch of cream*

**Penne con Sausage** ..... \$ 20.95

*Penne with Sausage, tomato and fresh basil*

**Spaghetti Meat Balls** ..... \$ 19.95

*meat balls marinara sauce*

**Spaghetti Carbonara** ..... \$ 20.95

*a light cream sauce with italian bacon*

**Spaghetti Putanesca** ..... \$ 19.95

*garlic, anchovy filets chopped, olives, basil in lite tomato sauce*

**Linguine Red Clam Sauce** ..... \$ 23.95

*linguine with Red Clam sauce (Fresh Claims)*

**Linguine White Clam Sauce** ..... \$ 23.95

*linguine with White Clam sauce (Fresh Claims)*

**Rigatoni Amatriciana** ..... \$ 20.95

*with Italian bacon, onion and light marinara sauce*

**Penne alla San Remo** ..... \$ 20.95

*with Italian prosciutto, mushrooms and tomato sauce*

**Capellini Primavera**..... \$ 20.95

*mix vegetable, tomato and touch of cream/add Shrimp \$6.00*

**Rigatoni della Nona** ..... \$ 20.95

*with eggplant, fresh mozzarella, basil and tomato sauce*

## Homemade Pasta

**Gnocchi Sorentina** ..... \$ 19.95

*homemade gnocchi, tomato and fresh mozzarella*

**Gnocchi Pesto** ..... \$ 19.95

*homemade gnocchi, basil, garlic, olive oil, pine nuts*

**Fettuccine di Chef Alfredo** ..... \$ 19.95

*fettuccine with Alfredo sauce add shrimp \$6.00 or chicken, \$3.95*

**Paglia and Fieno Trevisa**..... \$ 20.95

*radicchio, peas, prosciutto and a light cream sauce*

**Fettuccine e Funghi** ..... \$ 21.95

*mushrooms, saute olive oil, garlic and parmigiano cheese*

**Fussili Gaeta** ..... \$ 22.95

*tricolor fussili with chicken, mushrooms, olives onion gaeta saute with touch of marinara sauce*

**Lasagna alla Panevino** .....\$ 21.95

*homemade lasagna, meat sauce and cheese*

**Cheese Ravioli** ..... \$ 19.95

*ravioli filled with cheese, topped with pink souce*

## Pollo (Chicken)

**Pollo Paillarde ..... \$ 19.95**

*grilled chicken, paillard bed of tricolor salad*

**Pollo Piccata ..... \$ 21.95**

*chicken scalopini sauteed in a white wine, lemon sauce with capers*

**Pollo Panevino ..... \$ 22.95**

*chicken scalopini sauteed with artichoke, mushrooms and marsala wine sauce*

**Pollo Marsala ..... \$ 21.95**

*chicken scalopini sauteed with mushrooms, and marsala wine sauce*

**Pollo Cardinale ..... \$ 23.95**

*chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce*

**Pollo Capricciosa ..... \$ 21.95**

*breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juce extra virgen olive oil*

**Pollo Sorentino ..... \$ 23.95**

*chicken topped with prosciutto, eggplant, mozzarella, white wine sauce*

**Pollo Franciese ..... \$ 23.95**

*chicken scalopini dipped in the eggs and sauteed in lemon white wine sauce*

**Pollo Cacciatore ..... \$ 22.95**

*chunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce*

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

## Vitello (Veal)

**Veal Piccata ..... \$ 23.95**

*veal scalopini sauteed in a white wine lemon sauce and capers*

**Veal Marsala ..... \$ 24.95**

*veal scalopini sauteed with mushrooms, and marsala wine sauce*

**Veal Quatro Stela ..... \$ 25.95**

*veal scalopini sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce*

**Veal Genovese ..... \$ 25.95**

*veal scalopini topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream*

**Veal Champagne ..... \$ 26.95**

*veal scalopini, sun dried tomato, shrimp and champagne sauce*

**Veal Saltimboca ..... \$ 26.95**

*veal scalopini, mushrooms, prosciutto, spinach and white wine*

**Veal Francesse ..... 25.95**

*veal scalopini dipped in the eggs and sauteed with lemon white wine sauce*

**Costoletta Di Vitelo Royale ..... \$ 36.95**

*grilled veal chop with asparagus, mushrooms and barolo wine sauce*

**Filetto Di Bue ..... \$ 36.95**

*grilled filet mignon with mushrooms and barolo wine sauce*

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

## Parmigiana

**Eggplant Parmigiana ..... \$ 20.95**

*breaded eggplant with tomato sauce, melted mozzarella on top, served with side pasta marinara*

**Pollo Parmigiana ..... \$ 21.95**

*breaded chicken with tomato sauce, melted mozzarella on top served with side pasta marinara*

**Veal Parmigiana ..... \$ 24.95**

*breaded veal with tomato sauce, and melted mozzarella on top served with side pasta marinara*

**Shrimp Parmigiana ..... \$ 26.95**

*breaded shrimp's with tomato sauce, melted mozzarella on top served with side pasta marinara*

## Pesce (Seafood)

**Shrimp Scampi ..... \$ 23.95**

*linguine topped with shrimp saute in garlic, white winesauce*

**Shrimp Arrabiata ..... \$ 23.95**

*linguine topped with shrimp and spicy marinara sauce*

**Linguine con Calamari ..... \$ 23.95**

*calamari with marinara sauce*

**Sea Scalops Vodka Sauce ..... \$ 28.95**

*linguine topped with Sea Scalops, flambe with vodka, tomato sauce and touch of cream*

**Linguine Positano ..... \$ 29.95**

*linguine with clams, mussels, shrimp, calamari and lite tomato sauce*

**Fish of the Day ..... Market Price**

Sharing the Main Courses will be charged \$ 6.95 per plate

Parties containing 5 people or more reserves us the right to add 18% Gratuity

No separate Check's Please