

Antipasti (Fredi-Cold)

Prosciutto Melon \$ 11.95

fresh, ripe melon with sliced prosciutto on top

Carpaccio..... \$ 13.95

thin sliced raw filet mignon with arugola, shaved parmigiano shezze

Carpaccio e Mozzarella\$ 13.95

thin sliced raw filet mignon with arugola topped with fresh mozzarella

Bresola..... \$ 13.95

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

Antipasti (Caldi-Hot)

Calamari Friti\$ 14.95

fried squid

Cozze all'Arabiata\$ 14.95

Fresh mussels with spicy marinara sauce

Cozze Luciano \$ 14.95

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

Vongole Posilipo \$ 14.95

Fresh clams with lite marinara sauce

Vongole Luciano \$ 14.95

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

Clams Casino..... \$ 14.95

Fresh clams with italian bacon in a lemon white wine sauce

Portabello Roasted peppers \$14.95

grilled portobello, roasted peppers and balsamic vinegratte

Insalate (Salad)

Cesare Salad \$ 8.95

traditional ceasar salad

Panevino Salad \$ 9.95

tomato, arugola, endive, and radicchio /add Feta cheese \$2.00

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 \$9.95

toasted bread with chopped tomato and basil on top/ add Feta cheese \$2.00

Pasta

Spaghetti with olive oil \$ 17.95

extra virgin olive oil and garlic

Penne alla Arabijata \$ 18.95

spicy marinara sauce

Spaghetti Marinara \$ 18.95

marinara sauce

Penne alla Vodka \$ 20.95

flambe with vodka, tomato sauce and touch of cream

Penne con Sausage \$ 22.95

Penne with Sausage, tomato and fresh basil

Spaghetti Meat Balls \$ 21.95

meat balls marinara sauce

Spaghetti Carbonara \$ 22.95

a light cream sauce with italian bacon

Spaghetti Putanesca \$ 20.95

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

Linguine Red Clam Sauce \$ 24.95

linguine with Red Clam sauce (Fresh Claims)

Linguine White Clam Sauce \$ 24.95

linguine with White Clam sauce (Fresh Claims)

Rigatoni Amatriciana \$ 22.95

with Italian bacon, onion and light marinara sauce

Penne alla San Remo \$ 22.95

with Italian proosciutto, mushrooms and tomato sauce

Capellini Primavera..... \$ 22.95

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

Rigatoni della Nona \$ 22.95

with eggplant, fresh mozzarella, basil and tomato sauce

Homemade Pasta

Gnocchi Sorentina \$ 20.95

homemade gnocchi, tomato and fresh mozzarella

Gnocchi Pesto \$ 20.95

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

Fettuccine di Chef Alfredo \$ 20.95

fettuccine with Alfredo sauce

add shrimp \$6.00 or chicken, \$4.95

Paglia and Fieno Trevisa..... \$ 22.95

radicchio, peas, prosciutto and a light cream sauce

Pappardelle e Funghi \$ 23.95

mushrooms, saute olive oil, garlic and parmigiano cheese

Fussili Gaeta \$ 24.95

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

Lasagna alla Panevino\$ 23.95

homemade lasagna, meat sauce and cheese

Cheese Ravioli \$ 20.95

ravioli filled with cheese, topped with pink souce

Pollo (Chicken)

Pollo Paillard \$ 20.95

grilled chicken, paillard bed of tricolor salad

Pollo Piccata \$ 22.95

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

Pollo Panevino \$ 24.95

chicken scalopini sauteed with artichoke, mushrooms and marsala wine sauce

Pollo Marsala \$ 24.95

chicken scalopini sauteed with mushrooms, and marsala wine sauce

Pollo Cardinale \$ 25.95

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

Pollo Capricciosa \$ 23.95

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

Pollo Sorentino \$ 25.95

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

Pollo Franciese \$ 24.95

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

Pollo Cacciatore \$ 25.95

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 \$ 25.95

veal scalopini sauteed in a white wine lemon sauce and capers

Veal Marsala \$ 26.95

veal scalopini sauteed with mushrooms, and marsala wine sauce

Veal Quatro Stela \$ 27.95

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

Veal Genovese \$ 28.95

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

Veal Champagne \$ 28.95

veal scalopini, sun dried tomato, shrimp and champagne sauce

Veal Saltimboca \$ 28.95

veal scalopini, mushrooms, prosciutto, spinach and white wine

Veal Francesse 28.95

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

Costoletta Di Vitelo Royale \$ 38.95

grilled veal chop with asparagus, mushrooms and barolo wine sauce

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

Parmigiana

Eggplant Parmigiana \$ 22.95

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

Pollo Parmigiana \$ 23.95

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

Pollo/Eggplant Parmigiana ... \$ 25.95

breaded chicken topped with eggplant and pink sauce, melted mozzarella on top served with side pasta pink sauce

Veal Parmigiana \$ 27.95

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

Shrimp Parmigiana \$ 28.95

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

Pesce (Seafood)

Shrimp Scampi \$ 26.95

linguine topped with shrimp saute in garlic, white winesauce

Shrimp Arrabiata \$ 26.95

linguine topped with shrimp and spicy marinara sauce

Linguine con Calamari \$ 25.95

calamari with marinara sauce

Linguine Positano \$ 31.95

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