

Antipasti (Fredi-Cold)

Prosciutto Melon\$13.95

fresh, ripe melon with sliced prosciutto on top

Carpaccio\$15.95

thin sliced raw filet mignon with arugula, shaved parmigiana cheese

Carpaccio Mozzarella\$15.95

thin sliced raw filet mignon with arugula topped with fresh mozzarella

Bresaola\$15.95

thin sliced dry smoked filet mignon with arugula shaved parmigiana cheese

Antipasti (Caldi-Hot)

Calamari Fritti\$16.95

fried squid

Cozze alli Arabiata\$16.95

Fresh mussels with spicy marinara sauce

Cozze Luciano\$16.95

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

Vongole Posilipo\$16.95

Fresh clams with lite marinara sauce

Vongole Luciano\$16.95

Fresh clams in white wine, garlic, extra-virgin olive oil sauce

Clams Casino\$16.95

Fresh clams with italian bacon in a lemon white wine sauce

Portobello Roasted peppers\$16.95

grilled portobello, roasted peppers and balsamic vinaigrette

Insalate (Salad)

Cesare Salad\$10.95

traditional Caesar salad

Panevino Salad\$11.95

tomato, arugula, endive, and radicchio

add Feta cheese \$2.00

Spinach Salad\$12.95

with mushrooms and bacon, balsamic vinaigrette

Rugheta Salad\$13.95

arugula, tomatoes and shaved parmigiana, balsamic vinaigrette

Caprese\$14.95

homemade fresh mozzarella, tomatoes and roasted peppers

Bruschetta Pomodoro\$10.95

toasted bread with chopped tomato and basil on top

add Feta cheese \$2.00

Pasta

Spaghetti with olive oil\$19.95

extra virgin olive oil and garlic

Penne alla Arabijata\$20.95

spicy marinara sauce

Spaghetti Marinara\$20.95

marinara sauce

Penne alla Vodka\$24.95

flambe with vodka, tomato sauce and touch of cream

Penne con Sausage\$25.95

Penne with Sausage, tomato and fresh basil

Spaghetti Meat Balls\$25.95

meat balls marinara sauce

Spaghetti Carbonara\$27.95

a light cream sauce with onions & italian bacon

Spaghetti Putanesca\$24.95

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

Linguine Red Clam Sauce\$28.95

linguine with Red Clam sauce (Fresh Claims)

Linguine White Clam Sauce\$28.95

linguine with White Clam sauce (Fresh Clams)

Rigatoni Amatriciana\$26.95

with Italian bacon, onion and light marinara sauce

Penne alla San Remo\$26.95

with Italian prosciutto, mushrooms and tomato sauce

Capellini Primavera\$25.95

mix vegetable, tomato and touch of cream/ add Shrimps \$8.00

Rigatoni della Nona\$25.95

with eggplant, fresh mozzarella, basil and tomato sauce

Homemade Pasta

Gnocchi Sorrentino\$25.95

homemade gnocchi, tomato and fresh mozzarella

Gnocchi Pesto\$25.95

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

Fettuccine di Chef Alfredo\$25.95

fettuccine with Alfredo sauce add shrimp \$8.00 or chicken, \$6.95

Paglia and Fieno Trevisa\$27.95

radicchio, peas, prosciutto and a light cream sauce

Pappardelle e Funghi\$26.95

mushrooms, sauté olive oil, garlic and parmigiana cheese

Fusilli Gaeta\$27.95

tricolor fusilli with chicken, mushrooms, olives, onions, gaeta

sauté with touch of marinara sauce

Lasagna alla Panevino\$26.95

homemade lasagna, meat sauce and cheese

Cheese Ravioli\$24.95

ravioli filled with cheese, topped with pink sauce

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of food borne illness

Pollo (Chicken)

- Pollo Paillard**\$26.95
grilled chicken, paillard bed of tricolor salad
- Pollo Piccata**\$27.95
chicken scaloppine sauteed in a white wine, lemon sauce with capers
- Pollo Panevino**\$28.95
chicken scaloppine sauteed with artichoke, mushrooms and marsala wine sauce
- Pollo Marsala**\$28.95
chicken scaloppine sauteed with mushrooms, and marsala wine sauce
- Pollo Cardinale**\$28.95
chicken topped with roasted peppers, melted mozzarella and mushrooms brown sauce

- Pollo Capricciosa**\$28.95
breaded chicken topped with mix salad, chopped tomato, mozzarella, fresh squeeze lemon juice extra virgin olive oil
- Pollo Sorentino**\$28.95
chicken topped with prosciutto, eggplant, mozzarella, white wine sauce
- Pollo Francese**\$28.95
chicken scaloppine dipped in the eggs and sauteed in lemon white wine sauce
- Pollo Cacciatore**\$28.95
chunks of chicken sauteed with mushrooms, peppers, onions and lite tomato sauce

Main Courses above are served with Mixed Vegetable sauteed in Garlic and Oil
Add any order of Half pasta with Marinara or Garlic and Oil sauce for \$ 7.95

Vitello (Veal)

- Veal Piccata**\$30.95
veal scaloppine sauteed in a white wine lemon sauce and capers
- Veal Marsala**\$31.95
veal scaloppine sauteed with mushrooms, and marsala wine sauce
- Veal Quatro Stela**\$32.95
veal scaloppine sauteed with asparagus, artichokes, bell peppers, mushrooms and marsala wine sauce
- Veal Genovese**\$32.95
veal scaloppine topped with eggplant, melted fresh mozzarella, pesto sauce and touch of cream

- Veal Champagne**\$32.95
veal scaloppine, sun dried tomato, shrimp and champagne sauce
- Veal Saltimboca**\$32.95
veal scaloppine, mushrooms, prosciutto, spinach and white wine
- Veal Francese**\$32.95
veal scaloppine dipped in the eggs and sauteed with lemon white wine sauce
- Costoletta Di Vitelo Royale**\$42.95
grilled veal chop with asparagus, mushrooms and barolo wine sauce

Main Courses above are served with Mixed Vegetable sauteed in Garlic and Oil
Add any order of Half pasta with Marinara or Garlic and Oil sauce for \$ 7.95

Parmigiana

- Eggplant Parmigiana**\$26.95
breaded eggplant with tomato sauce, melted mozzarella on top, served with side pasta marinara
- Pollo Parmigiana**\$28.95
breaded chicken with tomato sauce, melted mozzarella on top served with side pasta marinara
- Pollo/Eggplant Parmigiana**\$29.95
breaded chicken topped with eggplant and pink sauce, melted mozzarella on top served with side pasta pink sauce

- Veal Parmigiana**\$31.95
breaded veal with tomato sauce, and melted mozzarella on top served with side pasta marinara
- Shrimp Parmigiana**\$32.95
breaded shrimps with tomato sauce, melted mozzarella on top served with side pasta marinara

Pesce (Seafood)

- Shrimp Scampi**\$29.95
linguine topped with shrimp sauté in garlic, white wine sauce
- Shrimp Arrabiata**\$29.95
linguine topped with shrimp and spicy marinara sauce
- Linguine con Calamari**\$29.95
calamari with marinara sauce

- Linguine Positano**\$36.95
linguine with clams, mussels, shrimp, calamari and lite tomato sauce
- Ask for
Fish of the Day**Market Price

Sharing the Main Courses (Meal) will be charged \$8.95 per plate
Parties containing 5 people or more reserves us the right to add 20% Gratuity
No separate Check's Please