



OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

722 5th Avenue • San Diego, CA 92101  
Call (800) 774-3663, Press 2, then ext. 161  
or Phone: 619-595-7959

Make Online Reservations or email a menu at:  
[www.YourRestaurantConnection.com](http://www.YourRestaurantConnection.com)







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## ANTIPASTI

**SALUMIE FORMAGI** \$ 14.95  
*Assorted cheese and cured meat*

**BURRATA** \$ 14.95  
*Fresh "Buttermilk" Mozzarella Cheese, filled with Mascarpone, served over a bed of Arugula, cherry tomatoes in an olive oil balsamic vinaigrette*

**MOZZARELLA CAMPAGNOLA** \$ 13.95  
*Fresh Homemade Mozzarella with Wild Mushrooms, Roasted Peppers, Artichokes and Olive Oil*

**ANTIPASTO ASSORTITO (FOR TWO)** \$ 19.95  
*Assorted Marinated Vegetables, Prosciutto, Fresh Mozzarella, Sliced Tomatoes and Cured Meats*

**CARPACCIO TRADIZIONALE** \$ 15.95  
*Thinly Sliced Raw Filet Mignon, Arugula and Capers, and Shaves of Parmesan Cheese. Drizzled with Olive Oil*

**CARPACCIO CON PALMITO** \$ 14.95  
*Thinly Sliced Filet Mignon Topped with Hearts of Palm, Avocado, Goat Cheese and Olive Oil*

**BRESAOLA DELLA VALTELLINA** \$ 14.50  
*Imported Cured Beef topped with Arugula, Goat Cheese, Olive Oil and Lemon*

**FRITTO MISTO** \$ 16.50  
*Fried Calamari, Shrimp, Zucchini, Artichokes and Arugula, over a Creamy Mustard Peppercorn Sauce*

**MELANZANE FARCITE** \$ 14.95  
*Slices of Eggplant Wrapped and Stuffed with Ricotta and Parmesan Cheeses. Then topped with Fresh Tomato Sauce and Mozzarella Cheese and Baked*

**POLENTINA PIEMONTESE** \$ 14.95  
*Grilled Herb Polenta topped with Sauteed Wild Mushrooms over a bed of Gorgonzola Sauce*

**COZZE IN UMIDO** \$ 14.50  
*New Zealand Mussels Sauteed with Garlic, White Wine and a Touch of Fresh Tomato Sauce*

**TORTINE DI GRANCHIO** \$ 16.95  
*Dungeness Crab Cakes served with Baby Mixed Greens and a Honey Mustard Sauce*

**FUNGHI RIPIENI** \$ 16.50  
*Mushroom Caps Stuffed with Crabmeat, Roasted Peppers, Onions, Bread Crumbs and Cheese. Then Baked with Fresh Herbs*

**CARPACCIO DI POLIPO** \$ 16.95  
*Thinly sliced sushi grated Octopus topped with Olive Oil, Lemon and Capers*

**SHRIMP COCKTAIL** \$ 15.95

## MINESTRE

**PASTA E FAGIOLI** \$ 7.95  
*Tuscan Style Cannellini Beans and Pasta Soup*

**MINISTRONE** \$ 6.95  
*Fresh Vegetable Soup*

## LEGUMI

**SPINACI ALL' AGLIO** \$ 7.95  
*Spinach Sauteed in Garlic and Olive Oil*

**MISTO DI FUNGHI** \$ 9.50  
*Assortment of Wild Mushrooms Sauteed with Garlic and Olive Oil*

**GARLIC MASHED POTATOES** \$ 6.95

**BROCCOLI OREGANATI** \$ 7.95  
*Broccoli Florets Baked with Parmesan Cheese, Bread Crumbs, Garlic and Olive Oil.*

**ASPARAGI GRATINATI** \$ 8.95  
*Asparagus with Cream Sauce served in a Gratin Dish. Topped with Mozzarella and Parmesan Cheeses, then Baked*

## INSALATE

**CESARE** \$ 8.50  
*Traditional Caesar Salad*

**CESARE CON POLLO** \$ 11.50  
*Traditional Caesar Salad With Grilled Chicken*

**PANZANELLA** \$ 8.50  
*Arugula, Roasted Peppers, Onions, Capers, Topped with a Parmesan Balsamic Vinaigrette*

**INSALATA DI STAGIONE** \$ 6.95  
*Baby Mixed Greens with Extra Virgin Olive Oil and Balsamic Vinegar*



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**INSALATA TROPICA** \$ 8.95

*Avocado, Spinach, Hearts of Palm, Mozzarella and Vinaigrette*

**INSALATA DI GRANTURCO** \$ 8.95

*Spinach, Arugula, Corn and Shaves of Parmesan Cheese with a Lemon Mustard Vinaigrette*

**INSALATA ESOTICA** \$ 8.95

*Mixed Greens, Avocado, Hearts of Palm and Oranges in a Light Vinaigrette*

**INSALATA CAPRICCIOSA** \$ 8.95

*Organic Greens, Walnuts, Goat Cheese, Corn and Sliced Pears with Mustard Vinaigrette*

**INSALATA DI BARBABIETOLE** \$ 8.95

*Roasted beet, served with frisee, goat cheese and toasted Hazelnut in a mustard vinaigrette*

## PASTA E BASTA

**FARFALLINE GENOVESI** \$ 18.50

*Bow-tie Shaped Pasta with Diced Chicken Breast in a Creamy Pesto Basil Sauce*

**PENNETTE CASARECCIA** \$ 19.95

*Pen Shaped Pasta with Garlic, Olive Oil, Chopped Tomatoes, Sausage, Arugula and a Touch of Cream*

**CONCHIGLIE AL FORNO** \$ 19.95

*Half-shell shaped Pasta baked with beef ragu, Eggplant and Provolone cheese*

**FETTUCCINE MICHELANGELO** \$ 18.95

*Housemade Pasta with Artichokes, Prosciutto and Shitake Mushrooms*

**LINGUINE ALLO SCOGLIO** \$ 26.95

*Linguine Pasta tossed with Clams, Mussels, Calamari and Shrimp in a Light garlic and basil tomato sauce*

**ORECCHIETTE BARESI** \$ 19.95

*Ear-shaped Pasta with Broccoli, Sun-dried Tomatoes and Shrimp in a Garlic and White Wine Sauce with a Touch of Tomato*

**GNOCCHETTI SORRENTINO** \$ 20.95

*Housemade Potato Dumplings tossed with fresh tomato sauce, Mozzarella and basil*

**PAPPARDELLE SICILIANE** \$ 19.95

*Housemade Wide Fettuccine with Fresh Tomato Sauce, Eggplant and Dry Shaved Ricotta Cheese*

**MALFATTI AL FUNGHETTO** \$ 20.95

*Housemade Spinach Ravioli Stuffed with Ricotta and Spinach in a Creamy Wild Mushroom Sauce*

**MEZZELUNE DI MELENZANE** \$ 20.95

*Housemade Half Moon Shaped Ravioli filled with Eggplant in a Light Tomato Sauce and Mascarpone Cheese*

**RAVIOLI MEDITERRANEO** \$ 27.95

*Housemade Ravioli Filled with Lobster, Shrimp, and Zucchini with a Fresh Creamy Tomato Sauce*

**RAVIOLI D'AGNELLO** \$ 23.95

*Housemade Ravioli Filled with Lamb. Topped with a Wild Mushroom Sauce and Fresh Rosemary*

**RAVIOLI CON CODA DI BUE** \$ 24.95

*House made Ravioli filled with braised Oxtail, with a Cabernet Bordelaise sauce, SHitake mushrooms and Sun dried tomatoes*

**LASAGNA BOLOGNESE** \$ 19.95

*Layers of Housemade White Pasta with a Fresh Veal Ragù, Besciamella and Tomato Sauce*

**FAZZOLETTI DI ANITRA** \$ 22.95

*Housemade Ravioli filled with Duck and topped with Butter, Sage, Black Truffles and Parmesan Cheese*

## RISOTTO

**RISOTTO GAMBERI** \$ 29.95

*Creamy Arborio Rice slowly cooked. Served with a Light Tomato Sauce with Shrimp and Shitake Mushrooms*

**RISOTTO AI PORCINI** \$ 23.95

*Creamy Arborio Rice slowly cooked with Vegetable Stock, Shallots, Porcini Mushrooms and infused with Truffle Butter*

**RISOTTO ALLA PESCATORE** \$ 28.95

*Creamy Arborio Rice slowly cooked in Fish Stock with Shrimp, Clams, Mussels, Calamari, Fresh Fish and Garlic in a Light Spicy Tomato Sauce*

**RISOTTO PAESANA** \$ 21.95

*Creamy Arborio Rice slowly cooked with Chicken Stock, Shallots, Hot and Sweet Sausage and Peas*



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## FISH AND SEAFOOD

**TONNO AL SOIA** \$ 32.95

*Seared Ahi Tuna Rare with Sesame Seeds and Black Peppercorn over a bed of Lobster Mashed Potatoes, Baby Carrots and Spinach*

**SALMONE ALLE MANDORLE** \$ 28.95

*Pan Seared Fresh Filet of Salmon topped with Crushed Almonds and a White Wine Sauce. Served over a bed of Sauteed Spinach*

**PESCE SPADA** \$ 32.50

*Fresh Swordfish Pan-Seared and topped with a Tomato Concasse and Shrimp. Served over a bed of Puree of Eggplant with Roasted Pepper*

**SPIGOLA IN CROSTA** \$ 30.95

*Fresh Filet of Sea Bass with Grilled Zucchini, Fresh Herbs and Cherry Tomatoes. Topped with a Lemon White Wine Sauce.*

**SOGLIOLA FLORENTINA** \$ 29.95

*Fresh Petrole Sole pan fried with egg butter, served with Spinach and Lemon butter sauce*

**GAMBERONI RIPIENI** \$ 31.95

*Jumbo Shrimp Stuffed with Crab Meat, Scallops and Rock Shrimp. Served over Asparagus Risotto*

**CIOPPINO LIVORNESE** \$ 36.95

*Clams, Mussels, Calamari, Half Lobster and Fresh Assorted Fish Sauteed with Garlic, Olives and Fresh Tomato Sauce. Served with Crostini*

**KING CRAB and SHRIMP SCAMPI** \$ 32.95

*With garlic, Olive Oil and a White wine butter and Lemon sauce*

## MEATS AND POULTRY

**POLLO PARMIGIANA** \$ 23.95

*Breaded Boneless Chicken Breast topped with Fresh Tomato Sauce, Mozzarella Cheese and Sliced Eggplant*

**POLLO TOSCANO** \$ 23.95

*Grilled Boneless Chicken Breast marinated in Olive Oil, Garlic, Crushed Red Pepper and Rosemary. Served with Roasted Potatoes Pancake*

**POLLO FARCITO** \$ 24.95

*Boneless Beast of Chicken Stuffed with Artichokes, Broccoli and Fontina Cheese. Sauteed with White Wine and Fresh Herbs*

**ARROSTO DI VITELLO** \$ 32.95

*Veal roasted, served with vegetable mashed potatoes, in a Veal demi-glace sauce*

**TAGLIATA** \$ 31.95

*Medallions of Filet Mignon, Grilled and Topped with a Cabernet-Roasted Portobello Mushroom Sauce. Served with Mashed Potatoes*

**SALTIMBOCCA** \$ 31.95

*Veal Medallions Topped with Prosciutto, Mozzarella, Sage and a Sherry Wine Sauce. Served over a Bed of Spinach*

**SCALOPPINE PIEMONTESI** \$ 31.95

*Veal medallions sauteed with Procini Mushrooms and Asparagus, served with herb mashed potatoes in a light creamy Brandy sauce.*

**AGNELLO AROMATICO** \$ 34.95

*Grilled Lamb Chops Topped with a Six-Peppercorn-Merlot Reduction Sauce. Served over a bed of Garlic Herb Mashed Potatoes*

**ARROSTO DI MAIALE** \$ 26.95

*Roasted Pork Loin, topped with an Apricot Demi-Glace and served with Garlic Mashed Potatoes*

**OSSOBUCO MILANESE** \$ 34.95

*Veal Shank Slowly Braised with Red Wine and Diced Vegetables. Served over a bed of Saffron Risotto*

**BISTECCA FIORENTINA** \$ 32.95

*Tuscan Style Grilled 24 oz. Boneless Rib Eye Steak. Served with Roasted Potatoes and Assorted Sauteed Vegetables*