



OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

722 5th Avenue • San Diego, CA 92101

Call (800) 774-3663, Press 2, then ext. 135  
or Phone: 619-595-7959

Make Online Reservations or Email a Menu at:  
[YourRestaurantConnection.Com](http://YourRestaurantConnection.Com)

## 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 Sautéed Wild Mushrooms over a bed of Gorgonzola Sauce*
- COZZE IN UMIDO** \$ 14.50  
*New Zealand Mussels Sautéed 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 Sautéed in Garlic and Olive Oil*
- MISTO DI FUNGHI** \$ 9.50  
*Assortment of Wild Mushrooms Sautéed 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*
- FETTUCCHINE 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 PIEMONTESE** \$ 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*