

Panvelino

ON THE RIVER

ITALIAN-AMERICAN FINE DINING

Antipasti

CLAMS POSSILPO

Sautéed with onions, scallions, garlic and fresh herbs in a sherry wine clam broth

LAMB LOLLIPOPS

House-marinated, mixed field greens, shaved parmesan, olive oil, and lemon

ARANCINI

Ground beef, peas, mozzarella, risotto, breadcrumbs, red sauce, and basil

ARTICHOKES FLORENTINE

French-style with feta, spinach, and roasted red peppers in sherry, lemon, and butter

FRESH OYSTERS

Served on the half shell with a tomato cucumber mignonette sauce

SHRIMP COCKTAIL

With fresh lemon and house-made cocktail sauce

SAUTÉED GREENS

- Traditional
Sausage, white beans, garlic, butter, parmesan
- Utica-style
Red peppers, banana peppers, prosciutto, olives, garlic, crushed red pepper and breadcrumbs

CALAMARI

- Fried
Marinara sauce and chipotle aioli
- Spicy Sicilian
Fried calamari, red peppers, banana peppers, olives, garlic and asiago cheese
- Sautéed (Ron & Sara-style)
Sautéed with garlic, onions, basil, madeira wine, tomatoes, olives and parmesan

Insalata

CAESAR SALAD

Crisp romaine, parmesan, fresh baked croutons, asiago cheese, house-made caesar dressing
Add anchovies

ARUGULA SALAD

Baby home-grown arugula, cherry tomatoes, shaved parmesan, and lemon vinaigrette

PEAR & GORGONZOLA SALAD

Mixed greens, pears, walnuts, gorgonzola cheese, honey, and balsamic vinaigrette

ANTIPASTI MISTO SALAD

Mixed greens, marinated artichokes, mushrooms, peppers, fresh tomatoes, mozzarella, cantaloupe, salami, grilled baguette, olive oil, and balsamic vinaigrette

THE WEDGE

Crisp iceberg lettuce, crumbly blue cheese, chopped bacon, grape tomatoes, fried onion frills, house-made blue cheese dressing, balsamic reduction

A 20% GRATUITY WILL BE ADDED TO PARTIES LARGER THAN 5.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

**IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION IS AVAILABLE.

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Entrées

CREPE MANICOTTI

Ricotta, parmesan, asiago, alfredo & marinara sauces

ITALIAN STYLE BAKED RIGGIES & CHEESE

Italian cheeses, cream, butter, breadcrumbs

PAPPARDELLE ALFREDO

*Parmesan & asiago cream
Add crispy bacon and fresh peas*

GNOCCHI BOLOGNESE

Beef, pork & veal simmered in tomato sauce, tossed with hand-made potato gnocchi, topped with fresh ricotta

RAVIOLI ALLA VODKA

Ricotta-stuffed, tomato vodka cream sauce, basil, parmesan & asiago cheeses

FRENCH

Egg batter-dipped cutlets, sherry wine lemon butter sauce, spinach, and house-made linguine

CHICKEN SHRIMP LOBSTER (8 OZ)

PARMESAN

Breaded cutlets, tomato sauce, mozzarella cheese, house-made spaghetti

CHICKEN VEAL EGGPLANT

PORTOBELLO

Sautéed portobello mushrooms, sun-dried tomatoes, spinach, marsala wine, and demi-glace over mashed potatoes

CHICKEN VEAL

PAN-FRIED CHICKEN CUTLETS

Topped with arugula, lemon, shaved parmesan, cherry tomatoes and lemon vinaigrette

PORK CHOP OREGENATO

Breaded & grilled with mashed potatoes, garlicky green beans, olive oil, shaved parmesan, and lemon

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Steak & Seafood

SEAFOOD PASTA

Shrimp, scallops, clams, garlic, and onions in a white wine lemon butter sauce over house-made linguine

LOBSTER FRA DIAVOLO

Lobster tail, calamari, mussels, garlic, tomatoes, and cherry peppers in a spicy tomato broth over house-made spaghetti

BLACKENED SHRIMP TORTELLINI

Cherry tomatoes and scallions in a light cajun cream sauce with parmesan & asiago cheeses

GRILLED SEAFOOD SKEWERS

Shrimp, scallops, mahi mahi, peppers, onions, and italian-style farro with melted butter and lemon

PAN-SEARED SALMON

Pesto cream, tomatoes, asparagus, and roasted garlic butter over pappardelle pasta

VENETIAN-STYLE BAKED SCALLOPS

Garlic, herbs, butter, breadcrumbs, asparagus & parmesan risotto

GRILLED RIBEYE STEAK

Fried onions, grilled vegetables and mashed potatoes topped with balsamic glaze and roasted garlic butter

FILET MIGNON

Asparagus, mashed potatoes, and truffle cream

Contorni

GRILLED VEGETABLES
GRILLED ASPARAGUS
MUSHROOM RISOTTO
MACARONI & CHEESE
MEATBALLS

Le Aggiunta

CHICKEN CUTLET
GRILLED CHICKEN
COLOSSAL SHRIMP (3)
LOBSTER TAIL (7 OZ)

WE WILL BE HAPPY TO ACCOMMODATE ANY SPECIAL REQUESTS, PAST MENU
ITEMS OR ALLERGIES IF WE HAVE THE PRODUCT AVAILABLE!

THANK YOU,

Richard Alloco