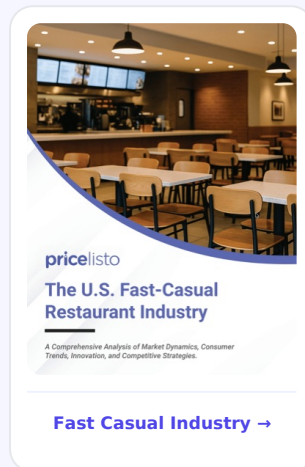




Osteria Panevino

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Picked for you

ITEM	PRICE
Chicken Fettuccine Alfredo Creamy garlic alfredo sauce and Parmesan cheese, with chicken	\$25.00
Pizza Margherita Dinner Fresh tomato sauce, mozzarella, and basil.	\$14.95
Pappardelle Ragu e Porcini Pasta Housemade fettuccine with veal beef ragu, porcini mushrooms, and shaved Parmesan.	\$25.00
Pollo Parmigiana Dinner Chicken breast, topped with fresh mozzarella and marinara sauce. Served with spaghetti marinara.	\$24.95
Cavatelli House-made short pasta, sun dried tomatoes, broccoli, chicken, garlic olive oil	\$27.00

Dinner Insalate

ITEM	PRICE
Insalata di Stagione Baby mixed greens, extra-virgin olive oil, and balsamic vinegar.	\$9.00
Caesar Salad The way it's meant to be.	\$10.00
Insalata Capricciosa Organic greens, walnuts, goat cheese, corn, sliced pears, cranberries, and blood orange vinaigrette.	\$11.00
Insalata Di Barbabietole Arugula, shaved fennel, goat cheese, beets, and pomegranate vinaigrette.	\$11.00

Dinner Antipasti

ITEM	PRICE
Burrata Caprese Imported buffalo mozzarella, sliced tomatoes, fresh basil, and extra-virgin olive oil.	\$17.00
Frittura di Calamari Dinner Fried calamari and shrimp. Served with spicy marinara and garlic aioli.	\$19.00
Tagliere Formaggi e Salumi Chef's selection of assorted cheese, cured meats, sliced pears, candied walnuts, and honey. For 2.	\$21.00
Portobello Origanato Mushroom cap, stuffed with Parmigiano, bread crumbs, and fresh herbs.	\$19.00
Millefoglie di Vegetali Grilled zucchini, roasted peppers, grilled eggplant, sliced tomatoes, fresh mozzarella, and basil pesto sauce.	\$16.95
Funghi Ripieni Mushroom caps stuffed with lump crab, peppers, shallots, and bread crumbs.	\$18.95
Melenzane Farcite Baked eggplant, stuffed with ricotta cheese, topped with marinara sauce and fresh mozzarella.	\$15.95
Fior di Zucca Ripieni Zucchini blossom, stuffed with spinach, ricotta cheese, and mozzarella over apricot glaze.	\$18.95

Dinner Risotti

ITEM	PRICE
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Risotto Ai Porcini	\$29.00
Creamy arborio rice, porcini mushrooms, truffle butter cream sauce, and Parmesan cheese.	
Risotto Alla Pescatora	\$32.95
Arborio rice, mussels, clams, calamari, shrimp, and lightly spiced tomato sauce.	
Dinner Pasta & Basta	
ITEM	PRICE
Chicken Fettuccine Alfredo (Dinner Pasta & Basta)	\$25.00
Creamy garlic alfredo sauce and Parmesan cheese, with chicken	
Penne Al Cinghiale Pasta	\$24.00
Penne pasta, wild boar sausage, peas, and vodka cream sauce.	
Pappardelle Ragu e Porcini Pasta (Dinner Pasta & Basta)	\$25.00
Housemade fettuccine with veal beef ragu, porcini mushrooms, and shaved Parmesan.	
Malfatti Al Pesto	\$24.00
Housemade spinach ravioli stuffed with ricotta cheese and spinach in a basil pesto sauce.	
Lasagna Bolognese Pasta	\$25.00
Housemade lasagna with beef ragu, mozzarella cheese, bechamel, and tomato sauce.	
Gnocchi Cacio e Pepe	\$25.00
Housemade potatoes dumplings, black pepper, butter emulsion, pecorino, and black truffle shavings.	
Ravioli Di Aragosta Pasta	\$29.95
House-made ravioli filled with lobster meat, creamy butter sage emulsion, diced asparagus, and aged Parmigiano.	
Tagliolini Granseola Pasta	\$29.00
Squid ink pasta, crab meat, and light spicy creamy tomato sauce.	
Cavatelli (Dinner Pasta & Basta)	\$27.00
House-made short pasta, sun dried tomatoes, broccoli, chicken, garlic olive oil	
Tortellini Tricolore Pasta	\$27.00
Cheese tortellini, prosciutto, peas, mushrooms cream sauce, and parmigiano.	
Dinner Le Pizze	
ITEM	PRICE
Pizza San Daniele	\$19.95
Fresh tomato sauce, prosciutto san daniele, mozzarella, arugula, and truffle oil.	
Pizza Vegetariana	\$15.95
Fresh tomato sauce, mozzarella zucchini, mushrooms, onions, and eggplant.	
Pizza Margherita Dinner (Dinner Le Pizze)	\$14.95
Fresh tomato sauce, mozzarella, and basil.	
Pizza Ai Salumi	\$19.95
Sausage, pancetta, salami, marinara sauce, and mozzarella cheese.	
Dinner Piatti Principali	
ITEM	PRICE
Ossobuco Milanese	\$39.00
Veal shank slowly braised with red wine and diced vegetables over saffron risotto.	
Pollo Parmigiana Dinner (Dinner Piatti Principali)	\$24.95
Chicken breast, topped with fresh mozzarella and marinara sauce. Served with spaghetti marinara.	
Salmone Veneziano	\$29.95
Pistachio crusted mustard chardonnay cream sauce and served over spinach.	

ITEM	PRICE
Pollo Toscano Free-range chicken, marinated in garlic, olive oil, and rosemary, finished in a white wine sauce with cipollini, and che...	\$26.00
Sogliola Mugnaia Fresh fillet of sole, sauteed in garlic and olive oil, white and wine butter sauce. Served over spinach.	\$32.95
Filet Mignon reduction sauce served with spinach and mashed potatoes	\$44.50
Chilean Seabass pan seared, cherry tomatoes sauce served with lobster mashed potatoes	\$42.95

Dinner Contorni

ITEM	PRICE
Spinaci All'aglio Sauteed spinach, garlic, and extra-virgin olive oil.	\$9.00
Parmesan Truffle Fries	\$9.00
Cavolfiore Al Forno Baked cauliflower, cheese, panko-crusted, and garlic butter.	\$11.00
Broccoli Origanati Baked broccoli florets, garlic, butter, Parmigiano, and bread crumbs.	\$11.00

Kids Menu

ITEM	PRICE
Kids Spaghetti Con Polpette Spaghetti with meatballs in a tomato sauce.	\$10.00
Kids Fettuccine Alfredo Comes with chicken breast.	\$10.00
Kids Grilled Chicken Breast Comes with vegetables or French fries.	\$10.00
Kids Cheese Ravioli Comes with marinara sauce.	\$9.00
Kids Chicken Strips Comes with French fries.	\$9.00
Kids Traditional Italian Cheese Pizza Fresh tomato sauce and mozzarella cheese.	\$9.00
Kids Grilled Chicken Breast Dinner Comes with chocolate mousse or limoncello cake.	\$10.00