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Osteria Panevino

Menu Prices — October 25, 2026

Osteria Panevino menu with prices in United States, updated October 2021:
51 items across 9 categories, prices from $9.00 to $44.50.

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Osteria Panevino Menu with Prices (United States)

Osteria Panevino menu with prices in United States, updated October 2021: 51 items across 9 categories, prices from $9.00 to $44.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/osteria-panevino

Menu categories: Picked for you · Dinner Insalate · Dinner Antipasti · Dinner Risotti · Dinner Pasta & Basta · Dinner Le Pizze · Dinner Piatti Principali · Dinner Contorni · Kids Menu

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**

ITEM	PRICE
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
Risotto Ai Porcini Creamy arborio rice, porcini mushrooms, truffle butter cream sauce, and Parmesan cheese.	**$29.00**
Risotto Alla Pescatora Arborio rice, mussels, clams, calamari, shrimp, and lightly spiced tomato sauce.	**$32.95**

Dinner Pasta & Basta

ITEM	PRICE
Chicken Fettuccine Alfredo (Dinner Pasta & Basta) Creamy garlic alfredo sauce and Parmesan cheese, with chicken	**$25.00**
Penne Al Cinghiale Pasta Penne pasta, wild boar sausage, peas, and vodka cream sauce.	**$24.00**
Pappardelle Ragu e Porcini Pasta (Dinner Pasta & Basta) Housemade fettuccine with veal beef ragu, porcini mushrooms, and shaved Parmesan.	**$25.00**
Malfatti Al Pesto Housemade spinach ravioli stuffed with ricotta cheese and spinach in a basil pesto sauce.	**$24.00**
Lasagna Bolognese Pasta Housemade lasagna with beef ragu, mozzarella cheese, bechamel, and tomato sauce.	**$25.00**
Gnocchi Cacio e Pepe Housemade potatoes dumplings, black pepper, butter emulsion, pecorino, and black truffle shavings.	**$25.00**
Ravioli Di Aragosta Pasta House-made ravioli filled with lobster meat, creamy butter sage emulsion, diced asparagus, and aged Parmigiano.	**$29.95**
Tagliolini Granseola Pasta Squid ink pasta, crab meat, and light spicy creamy tomato sauce.	**$29.00**
Cavatelli (Dinner Pasta & Basta) House-made short pasta, sun dried tomatoes, broccoli, chicken, garlic olive oil	**$27.00**
Tortellini Tricolore Pasta Cheese tortellini, prosciutto, peas, mushrooms cream sauce, and parmigiano.	**$27.00**

Dinner Le Pizze

ITEM	PRICE
Pizza San Daniele Fresh tomato sauce, prosciutto san daniele, mozzarella, arugula, and truffle oil.	**$19.95**
Pizza Vegetariana Fresh tomato sauce, mozzarella zucchini, mushrooms, onions, and eggplant.	**$15.95**
Pizza Margherita Dinner (Dinner Le Pizze) Fresh tomato sauce, mozzarella, and basil.	**$14.95**
Pizza Ai Salumi Sausage, pancetta, salami, marinara sauce, and mozzarella cheese.	**$19.95**

Dinner Piatti Principali

ITEM	PRICE
Ossobuco Milanese Veal shank slowly braised with red wine and diced vegetables over saffron risotto.	**$39.00**
Pollo Parmigiana Dinner (Dinner Piatti Principali) Chicken breast, topped with fresh mozzarella and marinara sauce. Served with spaghetti marinara.	**$24.95**
Salmone Veneziano Pistacchio crusted mustard chardonnay cream sauce and served over spinach.	**$29.95**
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**