



Pane E Vino

Menu Prices — August 5, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report



Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Zuppe

ITEM	PRICE
Minestrone Mixed vegetable soup.	\$7.50
Zuppa di Aragosta Vegetable, & tomato purée with lobster meat.	\$9.00

Antipasti

ITEM	PRICE
Caprese Buffalo Mozzarella, red tomatoes, & basil.	\$12.50
Frittura Calmars frits accompagnés d'une sauce tomate savoureuse.	\$12.00
Tonno Tartare Tuna marinated with capers, red onions, parsley, lemon, & garlic.	\$14.50
Prosciutto Sliced prosciutto with melon.	\$9.50
Calamari Grigliati Grilled calamari marinated in wild herbs, & served over salad.	\$13.00
Vegetali Un assortiment de légumes grillés accompagné de mozzarella fumée et grillée.	\$7.50
Polenta Polenta crémeuse garnie d'un mélange de champignons savoureux, infusée à l'ail et rehaussée d'une touche d'huile de truffe.	\$9.50
Cozze Mussels with garlic, spicy red pepper, parsley, & white wine broth.	\$11.00

Bruschetta

ITEM	PRICE
Mista One piece of each.	\$12.50
Tradizionale Tomato, basil, garlic, & olive oil.	\$3.50
Avocado Goat cheese, avocado, & olive oil.	\$5.00
Parma Tranches de prosciutto délicatement posées avec du Parmigiano râpé, agrémentées de tomates fraîches et d'une touche de pesto.	\$5.00
Gambero Grilled shrimp, avocado, & tomatoes.	\$7.00

Insalata

ITEM	PRICE
Cesare Romaine lettuce, Parmigiano cheese, & croutons served with Caesar dressing.	\$9.50
Multicolore Arugula, radicchio, cherry tomatoes, black olives, & Grana Padano cheese.	\$11.50

ITEM	PRICE
Di Portobello Portobellos grillés accompagnés de poivrons rôtis, fromage de chèvre crémeux et un mélange de légumes croquantes.	\$10.50
Cestino di Parmigiano Corbeille croquante de Parmigiano garnie de roquette, radicchio, fromage Gorgonzola, pomme et noix.	\$12.00
Di Pollo Grilled chicken. mixed greens, orange slices, cucumber, carrots, & corn.	\$9.00
Braccio de Ferro Baby spinach, red beets, cucumber, heart of palm, fennel, & Asiago cheese.	\$9.00
Nizzarda Grilled tuna, Romaine lettuce, black olives, red onions, & hard-boiled eggs.	\$13.50
Pasta & Risotto	

ITEM	PRICE
Fettuccine Alfredo Homemade fettuccine pasta with sautéed chicken, or shrimp in a cream sauce.	\$15.00
Fettuccine alla Bolognese Fettuccine accompagné d'une sauce bolognaise traditionnelle, garnie de ricotta salata pour une touche salée.	\$15.00
Gnocchi Spinach, & potato pasta with choice of Gorgonzola or pesto sauce.	\$15.50
Penne "My Choice" With your choice of sauce.	\$11.00
Ravioli di Aragosta Pasta filled with lobster meat in Cardinal vodka sauce.	\$16.00
Lasagna Lasagne maison à la viande.	\$12.00
Spaghetti con Salsiccia Saucisse juteuse, petits pois verts croquants, herbes fraîches parfumées et tomates cerises acidulées, tous enrobés d'un...	\$12.50
Risotto Porcini Arborio rice with porcini mushrooms, & a touch of truffle olive oil.	\$16.50
Ravioli di Magro Pasta filled with spinach, & fresh Ricotta in a sage butter sauce.	\$14.00
Linguine alle Vongole With clams, garlic, & crushed pepper in white wine sauce.	\$15.50
Risotto Quattro Formaggi With Gorgonzola, Asiago, Parmigiano-Reggiano, & goat cheese.	\$14.00
Linguine Neri con Mare Linguine noir maison garni de palourdes, moules, calamars, crevettes et pétoncles, le tout nappé d'une sauce aux tomates...	\$21.00

Pesce	
ITEM	PRICE
Trancio di Salmone Grilled salmon with a white wine-Dijon mustard sauce.	\$20.00
Cacciucco a Modo Nostro Spicy Tuscan stew with shrimp, 1/2 lobster tail, monkfish, mussels, scallops, & calamari in a white wine-tomato broth.	\$24.00
Tilapia al Livornese Tilapia sautéed with red onions, black olives, & marinara sauce.	\$17.50

ITEM	PRICE
Tonno al Papavero Faux filet de thon enrobé de graines de pavot, accompagné d'une sauce au vin blanc et au citron vert.	\$22.00
Grigliata Un assortiment grillé de thon, saumon, lotte, calamars et crevettes, posé sur un lit de verdure variée.	\$20.00
Pollo	
Pollo alla Parmigiana Breaded chicken cutlet topped with tomato sauce, & Mozzarella cheese.	\$16.50
Pollo all' Arrabbiata Chicken with capers, hot cherry peppers, olives, & white wine sauce.	\$16.00
Pollo Carciofini Chicken breast sautéed with artichokes, & shiitake mushrooms in a Marsala wine sauce.	\$16.50
Milanese Breaded chicken breast topped with arugula, & cherry tomatoes.	\$15.00
Pollo alla Toscana Poitrine de poulet sautée avec des asperges croquantes, des tomates séchées au soleil, des champignons shiitake savoureux...	\$16.50
Carne	
Bistecca alla Boscaiola Grilled Angus New York steak with a sautéed mixed mushroom truffle-olive oil sauce.	\$23.00
Agnello Grilled rack of lamb marinated in fresh herbs with a white wine sauce.	\$23.00
Tagliata Grilled sirloin steak marinated in fresh herbs with a balsamic-rosemary reduction sauce. Served with arugula, & cherry...	\$23.50
Costelette di Maiale Côtelettes de porc grillées, enrobées de prosciutto, épinards et fromage Fontina, le tout nappé d'une sauce au vin blanc...	\$18.00
Sides	
Side Salad false	\$4.50
Spinach with Garlic and Oil	\$4.50
Mashed Potatoes	\$4.50
Roasted Potatoes	\$4.50
French Fries	\$4.50
Polenta with Cheese Un lit doux de polenta crémeuse, mijotée lentement jusqu'à obtenir une texture soyeuse. Une généreuse poignée de fromage...	\$4.50
Kids	
Penne with Sauce	\$5.00

ITEM	PRICE
Prosciutto and Strawberries	\$4.00
Chicken Fingers Served with French fries.	\$7.00
Munchy Fries false	\$2.00

Desserts

ITEM	PRICE
Torta al Cioccolato Fondente Gâteau riche en chocolat noir.	\$6.00
Torta di Ricotta Ricotta cheesecake.	\$6.00
Tiramisu al Caffé Ristretto Espresso coffee flavor.	\$5.50
Crème Brulée Arancia Miele e Gran Marnier Crème brulée with orange, honey, & Grand Marnier.	\$6.00
Panna Cotta Albicocche e Caramello Panna cotta with apricots, & caramel.	\$5.50
Strudel alle Mele Une version traditionnelle de strudel de pommes, enveloppée dans une pâte feuilletée dorée et garnie de pommes juteuses...	\$6.00