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Pane E Vino

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Menu Prices — October 24, 2026

Pane E Vino menu with prices in United States, updated January 2020: 64 items across 11 categories, prices from $2.00 to $24.00.

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Pane E Vino Menu with Prices (United States)

Pane E Vino menu with prices in United States, updated January 2020: 64 items across 11 categories, prices from $2.00 to $24.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/pane-e-vino

Menu categories: Zuppe · Antipasti · Bruschetta · Insalata · Pasta & Risotto · Pesce · Pollo · Carne · Sides · Kids · Desserts

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 truf...	**$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 p...	**$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**
Di Portobello Portobellos grillés accompagnés de poivrons rôtis, fromage de chèvre crémeux et un mélange de verdures 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 **$20.00**
Grilled salmon with a white wine-Dijon mustard sauce.

Cacciucco a Modo Nostro **$24.00**
Spicy Tuscan stew with shrimp, 1/2 lobster tail, monkfish, mussels, scallops, & calamari in a white wine-tomato broth.

Tilapia al Livornese **$17.50**
Tilapia sautéed with red onions, black olives, & marinara sauce.

Tonno al Papavero **$22.00**
Faux filet de thon enrobé de graines de pavot, accompagné d'une sauce au vin blanc et au citron vert.

Grigliata **$20.00**
Un assortiment grillé de thon, saumon, lotte, calamars et crevettes, posé sur un lit de verdure variée.

Pollo

ITEM	PRICE
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 savoureu...	**$16.50**

Carne

ITEM	PRICE
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

ITEM	PRICE
Side Salad	**$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

ITEM	PRICE
Penne with Sauce	**$5.00**
Prosciutto and Strawberries	**$4.00**
Chicken Fingers Served with French fries.	**$7.00**
Munchy Fries	**$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**