

EST
PANORAMA

1990

ITALY ON YOUR PLATE...
THE WORLD IN YOUR GLASS

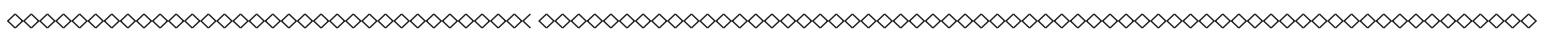
CHEF MATT GENTILE

“BEFORE” “PASTA”
ANTIPASTI

SOUP.....	8
“Questo Cambia Spesso”	
EGGPLANT.....	13
Mozzarella, Parmigiano, Basil, San Marzano Tomato	
SHRIMP.....	13
Grilled Shrimp, White Bean Croquette, Grilled Romaine Preserved Lemon	
HEN OF THE WOODS MUSHROOM.....	14
Roasted Maitake, Black Garlic Pesto	
ARUGULA.....	10
Shaved Pecorino Romano, Grilled Lemon Vinaigrette	
CAESAR.....	12
Romaine, Parmigiano Fonduta, Black Pepper Crouton	
BURRATA.....	15
Shaved Butternut Squash, Fig, Chestnut, Balsamic	
POLPETTA.....	14
Wagyu Beef Meatball, Polenta Crouton Brown Butter Sage Genovese	
BEET SALAD.....	11
Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta	
OCTOPUS.....	16
Baby Arugula, Roasted Pepper Oreganato	

No. 2 *Secondi* “AFTER PASTA”

VEAL.....	29
Roasted Carrot, Foie Gras & Abalone Mushroom Marsala	
CHICKEN.....	24
Free Range Lancaster Chicken, Spaghetti Squash, Golden Raisins, Brown Butter-Almond Sugo	
DUCK BREAST.....	32
Goat Ricotta Polenta, Salt-Roasted Beets, Huckleberry Mostarda	
PORK SHOULDER.....	27
Borlotti Beans, Escarole, Long Hots	
FLANK STEAK.....	28
Crushed Fingerlings, Hen Of The Woods Mushroom Conserva	
MEDITERRRANEAN SEA BASS.....	29
Crispy Skin Pan Seared Bass, Vegetable Minestrone, Giant White Bean, Black Olive	
SCALLOPS.....	29
Pan Seared Scallops, Swiss Chard, Orange-Braised Turnip, Caper Zabaglione	
BRACIOLA.....	29
Veal Skirt Steak, Parsley, Garlic, Parmigiano, Soft Polenta, Beef/Pork/Veal Ragu, Broccoli Rabe	



VEGETABLE MISTO
Conserva and Roasted

CONTORNI - SIDES
8 each

BROCCOLI RABE
Long Hots, Slow-Roasted Garlic

CRUSHED FINGERLING POTATO
Parmigiano, Parsley, Olive Oil

SPAGHETTI SQUASH
Basil Brown Butter



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

S H A R E

ANTIPASTI MISTO.....	17
Prosciutto, Fresh Mozzarella, Aged Provolone, Olives Roasted Peppers, Giardiniera	
FORMAGGIO.....	21
Assortment Of Five Italian Cheeses, Truffle Honey Wine Infused Preserves	
CALAMARI FRITTI.....	14
San Marzano Tomato, Broccoli Rabe Pesto	
BEEF CARPACCIO.....	18
Beef Tenderloin, Arugula Arancini, Bone Marrow, Black Pepper	
ZEPPOLE.....	13
Buffalo Mozzarella, Mortadella, Aged Balsamic	
RISOTTO.....	12
Cauliflower, Parmigiano, Persimmon	

No. 1 *Primi*

“PASTA”
HALF/ FULL

PAPPARDELLE CINGHIALE.....	14/25
Wild Boar Bolognese, Grated Scamorza Cheese	
RAVIOLI DI MANZO.....	13/22
Beef Shank & Fontina Filled Pasta, Wild Mushroom	
CRESPELLE.....	14/25
Lobster & Crab Filled Crepe, Lobster Sugo, Basil Hollandaise	
FETTUCINE CARBONARA VEGETALE.....	12/19
Smoked Portobello, Duck Egg, Parmigiano	
SPAGHETTI POMODORO.....	12/19
D.O.P. Vesuvius Tomato, Parmigiano	
GNOCCHI GORGONZOLA.....	13/22
Gorgonzola Dolce, Anjou Pear, Black Walnut	
AGNOLOTTI CON BURRATA.....	12/19
Burrata Filled Pasta, San Marzano Tomato	
PACCHERI ALL'AMATRICIANA.....	13/22
Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese	
CHITARRA.....	13/22
Clams, Lump Crab, White Wine, Parsley	
TORTELLINI DI AGNELLO.....	13/22
Lamb Shoulder Agrodolce, Sunchoke, Black Garlic Pesto	