

EST
PANORAMA

1990

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

CHEF MATT GENTILE

“BEFORE” “PASTA”

ANTIPASTI

SOUP.....

Chilled Zucchini-Horseradish Soup, Green Olive, Octopus

EGGPLANT.....

Mozzarella, Parmigiano, Basil, San Marzano Tomato

SHRIMP.....

Grilled Shrimp, White Bean Croquette, Grilled Romaine,
Preserved Lemon

MUSHROOM.....

Hen Of The Woods, Cauliflower, Calabrian Chilies, Black Olive

ARUGULA.....

Shaved Pecorino Romano, Grilled Lemon Vinaigrette

CAESAR.....

Baby Romaine, Bagna Cauda, Artichoke Fritti

BURRATA.....

Peach, Heirloom Tomato, Basil

BABY GREENS.....

Extra Virgin Olive Oil & Vinegar

BEET SALAD.....

Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta

No. 2 Secondi “AFTER PASTA”

VEAL LOIN.....

Grilled Treviso, Crushed Fingerlings, Caper Zabaglione, Lemon Herbs

CHICKEN.....

Free Range Lancaster Chicken, Fennel, Sweet Peppers, Figs, Almond Sugo

PAILLARD.....

Grilled Veal, Spring Onions, Frisée, Abalone Mushroom, Green Beans

GRILLED LAMB LOIN.....

Asparagus, Pistachio, Mint

FLANK STEAK.....

Broccoli Rabe, Long Hots, Gorgonzola Dolce

BRACIOLA.....

Veal Skirt Steak, Parsley, Garlic, Parmigiano, Porcini Genovese, Broccolini

PESCE.....

Fish Of The Day

ANTIPASTI

ANTIPASTI MISTO.....

Prosciutto, Fresh Mozzarella, Aged Provolone, Olives,
Roasted Peppers, Giardiniera

CALAMARI FRITTI.....

San Marzano Tomato, Broccoli Rabe Pesto

ZUCCHINI TARTE.....

Whipped Goat Cheese, Sundried Tomato

VEAL POLPETTINE.....

Veal Meatballs, Provolone Polenta, Pork Ragu,
Long Hot-Sourdough

BEEF CARPACCIO.....

Beef Tenderloin, Arugula Arancini, Bone Marrow, Black Pepper

No. 1 Primi

“PASTA”

HALF/FULL

RAVIOLI DI MANZO.....

Beef Shank & Fontina Filled Pasta, Wild Mushroom

STROZZAPRETI CON CINGHIALE.....

Wild Boar Ragu, Herbs, Aged Provolone

FETTUCINE CARBONARA VEGETALE.....

Smoked Portobello, Duck Egg, Parmigiano

SPAGHETTI POMODORO.....

D.O.P. San Marzano Tomato, Parmigiano, Basil

RICOTTA GNOCCHI PESTO.....

Broccoli Rabe Pesto, Scamorza Cheese

AGNOLOTTI CON BURRATA.....

Burrata Filled Pasta, San Marzano Tomato

PACCHERI ALL'AMATRICIANA.....

Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese

CHITARRA.....

Clams, Lump Crab, White Wine, Parsley

BROCCOLI RABE

Long Hots, Slow Roasted Garlic

CRUSHED FINGERLING POTATO

Parmigiano, Parsley, Olive Oil

CONTORNI-SIDES

8 each

GRILLED ASPARAGUS

Sundried Tomato-Pinenut Pesto

SUMMER SQUASH

Salsa Verde