

EST
PANORAMA
1990
ITALY ON YOUR PLATE...
THE WORLD IN YOUR GLASS
CHEF MATT GENTILE

ANTIPASTI

POLPETTA	15
Wagyu Beef Meatball, Charred Shishito Peppers Grilled Sesame Sourdough, Chianti Beef Ragù	
EGGPLANT PARMIGIANA	14
Local Eggplant, Sweet Pepper Ragù House Smoked Mozzarella, Basil, Parmigiano	
SHRIMP.....	16
Grilled Shrimp, Avocado, Giant White Beans, Green Olive	
HEN OF THE WOODS MUSHROOM	16
Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto	
HOUSE SALAD.....	13
Baby Arugula, Shaved Fennel, Pear Prima Donna Cheese, Black Walnut Vinaigrette	
CAESAR	14
Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing	
BURRATA.....	14
Cow's Milk Burrata, Grilled Persimmon, Almond Honey	

ENTREES

BRACIOLA	32
Rolled Pennsylvania Veal Skirt Steak, Genovese, Parsley Broccoli Rabe, Soft Polenta, Parmigiano	
CHICKEN	27
Organic Roasted Chicken, Olive Oil Whipped Potato Heirloom Onions, Grilled Lemon, Chicken Sugo	
DUCK LEG.....	31
Goat Cheese Whipped Polenta, Vin Cotto Autumn Squash, Grilled Baby Gem Lettuce	
N.Y. STRIP.....	38
Grilled 10 Oz Ny Strip, Buffalo Milk Ricotta Potato Terrine Hens of the Woods Mushroom	
SALMON.....	32
Grilled Salmon, Local Greens, Red Pepper Sugo, Almond Butter	

SPECIALTY COCKTAILS - 16

APEROL HIBISCUS SPRITZ – Prosecco, Hibiscus Bitters, Lillet, Aperol, Club	
ANTICA NEGRONI – Bluecoat Philadelphia Gin, Carpano “Antica Formula” Vermouth & Campari, On The Rocks with Orange Twist	
GINGER RUMMY – Fresh Ginger Agave Syrup, Panama White Rum Over Ice with Lemon & Orange Juices, Bitters	
NAKED & FAMOUS & ITALIAN – Mezcal, Aperol, Strega, Lime, Chilled Up	
HOT TODDY – Kinsey PA Whiskey, Star Anise, Clove, Lemon Honey Syrup	
POMEGRANATE MARGARITA – Bribon Blanco Tequila, Pomegranate Nectar Lime, Cointreau, Salted Rim	
PAPER PLANE CRASH – Makers Mark, Aperol, Sfumato Amaro, Lemon	
ESPRESSO MARTINI – Vodka, Fresh Brewed Espresso, Kahlua Liqueur Crème de Cacao, Simple Syrup, Ramazzotti Amaro	

SHARE

ANTIPASTI MISTI.....	19
Prosciutto, Fresh Mozzarella, Aged Provolone Roasted Peppers, Sopressata Calabrese, Capicola Olives, Grilled Eggplant Caponata	
FORMAGGIO	21
Five Artisan Cheeses, Wine Infused Preserves, Truffle Honey	
GRILLED CALAMARI	16
Sugo Verde, Calabrian Chili Gremolata	
BRUSCHETTA	15
Tomato & Heirloom Onion Conserva, Parsnip & Gaeta Olive Cannellini Beans with Buffalo Milk Whipped Burrata	
RISOTTO.....	19
Honeynut Squash, Grilled Radicchio, Chestnut, Fig	

PASTA

HALF/FULL

CAVATELLI	17/26
Porcini Ragù, Cultured Italian Butter, Shaved Parmigiano	
GNOCCHI AL FORNO	17/26
San Marzano Tomato, Fresh Mozzarella	
TORTELLINI *.....	17/26
Goat's Milk Burrata Filled Pasta, Kabocha Squash & Sage Brown Butter Brodo	
GNOCCHETTI.....	17/26
Semolina Pasta, Lamb Shoulder Ragù, Sicilian Harissa, Locatelli	
BUCATINI.....	17/26
Ragù of Braised Local Duck Leg, Shaved Parmigiano	
RIGATONI *.....	17/27
Veal Bolognese, Imported Buffalo Milk	

* *Gluten Free alternatives of select pastas available*

SIDES – \$12

POTATO TERRINE – Buffalo Milk Ricotta

BLACK TRUFFLE POLENTA – Shaved Parmigiano

BROCCOLI RABE – Olive Oil, Garlic, Grilled Lemon

VENETIAN SPICED CAULIFLOWER – Grated Locatelli

Draught Beer

PERONI “NASTRO AZZURO”	8.75
TRÖEGS “PERPETUAL IPA”.....	9.75
YARDS “BRAWLER”	8.75
EVOLUTION “LOT No 6~DOUBLE IPA ”.....	9.75
VICTORY “MERRY MONKEY” BELGIAN ALE.....	9.75
2SP BREWING COMPANY	
“BABY BOB AMERICAN STOUT”	9.75

Bottled Beer

MORETTI	8
YUENGLING	6
YUENGLING LIGHT	6
KALIBER Non-Alcoholic.....	7
VICTORY Prima Pils	7
TRÖEGS Haze Charmer.....	7

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR RAW EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
OUR KITCHEN PREPARES PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, GARLIC, ONION & WHEAT. WHILE WE OFFER GLUTEN FREE PASTA, AND TAKE ALL STEPS
TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE ABSOLUTELY THAT ANY PRODUCTS ARE ENTIRELY SAFE TO CONSUME FOR GUESTS WITH ALLERGIES.