

EST
PANORAMA
1990

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

CHEF MATT GENTILE

LUNCH MENU

Served Monday - Friday 12 - 2:30pm

ANTIPASTI

EGGPLANT	8
Mozzarella, Parmigiano, Basil, San Marzano Tomato	
SHRIMP.....	9
Grilled Shrimp, Giant White Bean, Grilled Romaine Preserved Lemon	
HEN OF THE WOODS MUSHROOM.....	9
Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto	
HOUSE SALAD.....	7
Local Greens, Tomato, Shaved Provolone Cheese Sweet Pepper & Fennel Vinaigrette	
CAESAR	8
Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing	
POLPETTA	9
Wagyu Beef Meatball, Padrón Pepper, Peperonata	
BEET SALAD.....	9
Locally Grown Italian Chioggia Beets, Celtuce, Frisée Brown Butter Hazelnut Pesto, Blood Orange	
Add: Chicken - 5 / Shrimp - 6 / Fish - 8 / Beef - 9	

ENTREES

BRACIOLA.....	21
Pennsylvania Veal Skirt Steak, Genovese, Parsley Broccoli Rabe, Parmigiano	
DUCK.....	21
Duck Breast, Saffron Polenta, Fava Beans Oyster Mushroom, Vin Cotto	
CHICKEN.....	18
Free Range Lancaster Chicken, Nebrodini Mushroom Padrón Pepper, Cacciatore Sugo	
VEAL LOIN.....	21
Pan-Roasted Tenderloin of Veal, Zucchini alla Parmigiana Capers, Citrus Vinaigrette	
PESCE.....	21
Fresh Fish of the Day	

SHARE

ANTIPASTI MISTO	17
Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers Sopressata Calabrese, Olives, Grilled Eggplant Caponata	
FORMAGGIO.....	19
Five Italian Cheeses, Wine Infused Preserves, Truffle Honey	
CALAMARI FRITTI.....	14
San Marzano Tomato, Calabrian Chili Aioli	
BRUSCHETTA.....	12
Tiers of Assorted Seasonal Olive Oil-Brushed Crostini	
TUNA CARPACCIO.....	14
Yellow Fin Tuna, Capers Vinaigrette, Sesame Semolina Bread	

PASTA - \$18

FUSILLI.....	
Lamb Pancetta, Arugula Pesto, Heirloom Sweet Peppers	
CAVATELLI	
Heirloom Tomato Pomodoro, Mozzarella al Forno	
CHITARRA.....	
Littleneck Clams, Garlic, White Wine	
GNOCCHI	
Sunflower Seed Pesto, Saffron Ricotta	
TORTELLINI CON BURRATA	
Burrata Filled Pasta, Sungold Tomato Brodo	
RIGATONI	
Wild Boar Bolognese, Chianti Stained Ricotta	

SIDES - \$6

FINGERLINGS - Pecorino Toscana Cheese
BROCCOLI RABE - Long Hot Pesto
CAULIFLOWER - Garlic, Parmigiano
SAUTÉED SPINACH - Smoked Ricotta, Olive Oil

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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.