

EST
PANORAMA

1990

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

CHEF MATT GENTILE

“BEFORE” “PASTA”
ANTIPASTI

ZUPPA	11
Caramelized Onion Soup, Marsala Wine, Fontina Crostino	
EGGPLANT	13
Mozzarella, Parmigiano, Basil, San Marzano Tomato	
SHRIMP	14
Grilled Shrimp, Giant White Bean, Grilled Romaine Preserved Lemon	
HEN OF THE WOODS MUSHROOM.....	15
Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto	
HOUSE SALAD	12
Local Greens, Black Walnut Vinaigrette, Pecorino Panna Cotta	
CAESAR	14
Romaine, Parmigiano Fonduta, Black Pepper Crouton	
HOMEMADE BURRATA.....	15
Pear, Golden Raisin, Frisée, Locally Sourced Raw Honey 	
POLPETTA	14
Wagyu Beef Meatball, Ragú, Ricotta Pie	
BEET SALAD	14
Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta	
OCTOPUS.....	16
Kabocha Squash, Fennel, Caramelized Local Honey  Calabrian Chili Agliata	

 LOCALLY SOURCED RAW HONEY FROM BURKE BROTHERS
IMPORTED ITALIAN QUEEN BEE, EXCLUSIVELY @PANORAMA

No. 2 *Secondi* “AFTER PASTA”

BRACIOLA	29
Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese	
PORK LOIN.....	28
Roasted Pork Loin, Sweet Potato Crostata, Treviso, Apple & 'Nduja Sugo	
CHICKEN	25
Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio	
DUCK BREAST.....	32
Roasted Fingerlings, Fermented Broccoli Rabe, Foie Gras Marsala	
VEAL TENDERLOIN.....	34
Parsnip alla Parmigiana, Veal Sugo, Charred Broccolini	
N.Y. STRIP.....	34
Black Angus 10oz Steak, Cacio e Pepe Potatoes, Hen of the Woods Mushroom, Aged Balsamic	
SALMON.....	29
Norwegian Salmon, Gaeta Olive-Braised Black Lentils, Carrot Crema, Roasted Turnip	
SCALLOPS.....	31
Pan Seared Scallops, Butternut Squash, Swiss Chard, Blood Orange, Brown Butter-Hazelnut Zabaglione	

SMASHED FINGERLINGS
Parmigiano, Garlic & Olive Oil

SAUTÉED SPINACH
Goat Ricotta, Olive Oil

CONTORNI - SIDES
10 each

BROCCOLI RABE
Long Hots, Slow-Roasted Garlic

CAULIFLOWER
Roasted Cauliflower, Salmoriglio

S H A R E

ANTIPASTI MISTO	19
Prosciutto, Fresh Mozzarella, Aged Provolone, Olives Roasted Peppers, Sopressata Calabrese, Giardiniera	
FORMAGGIO	21
Five Italian Cheeses, Wine Infused Preserves, Truffle Honey 	
CALAMARI FRITTI	16
San Marzano Tomato, Broccoli Rabe Pesto	
STEAMED CLAMS.....	19
Shrimp & Scallop Sausage, Parsley, Garlic, White Wine Homemade Olive Oil Brioche	
ARANCINI	18
Pecorino & Egg Yolk Arancini, Black Pepper Pork Belly, Aioli	
TUNA CARPACCIO.....	19
Yellow Fin Tuna, Caper Vinaigrette, Sesame Semolina Bread	

No. 1 *Primi*

“PASTA”
HALF/ FULL

PAPPARDELLE CINGHIALE.....	15/25
Wild Boar Bolognese, Grated Scamorza Cheese	
RAVIOLI	15/25
Roast Pork, Oyster Mushroom, Shaved Fennel, Sopressata Sugo	
CREPELLE	15/25
Lobster & Crab Filled Crepe, Lobster Sugo, Basil Hollandaise	
SPAGHETTI CACIO e PEPE	14/23
Black Pepper Pasta, Whipped Pecorino Romano	
GNOCCHI	15/25
Roasted Local Mushrooms, Chestnut Pesto, Raw Honey 	
AGNOLOTTI CON BURRATA	15/25
Burrata Filled Pasta, San Marzano Tomato	
RIGATONI	14/23
Beef Shank & Short Rib Ragú, Chianti Stained Ricotta	
CHITARRA	15/25
Blue Crab Sugo, Lump Crabmeat, Clams	
TORTELLINI DI AGNELLO.....	15/25
Lamb Shoulder Agrodolce, Sunchoke, Black Garlic Pesto	

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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.