

EST
PANORAMA

1990

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

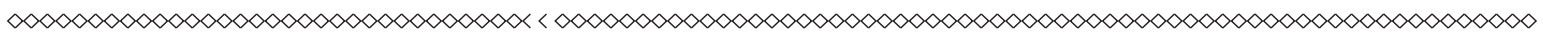
CHEF MATT GENTILE

“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.....	15
Roasted Maitake, Asparagus, Duck Egg Pesto	
ARUGULA.....	13
Local Wild Arugula, Zucchini, Pecorino, Rhubarb Vinaigrette	
CAESAR.....	14
Romaine, Parmigiano Fonduta, Black Pepper Crouton	
HOMEMADE BURRATA.....	15
Balsamic Shallot, Grilled Pesto Focaccia	
POLPETTA.....	14
Wagyu Beef Meatball, Ragú, Ricotta Pie	
BEET SALAD.....	13
Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta	
OCTOPUS.....	16
Baby Arugula, Pannelle, Spring Onion Crema	

No. 2 *Secondi* “AFTER PASTA”

VEAL PAILLARD.....	29
Homemade Burrata, Abalone Mushroom, Romanesco, Local Spinach, Green Almond, Aged Balsamic	
CHICKEN.....	25
Free Range Lancaster Chicken, Fennel, Sweet Peppers, Figs, Green Peppercorn Sugo	
DUCK BREAST.....	32
Goat Ricotta Polenta, Salt-Roasted Beets, Huckleberry Mostarda	
LAMB LOIN & SHOULDER.....	29
Carrots, Fava Beans, Saffron, Mint Salmoriglio	
N.Y. STRIP.....	34
Black Angus 10oz Steak, Asparagus Fritti, Hen Of The Woods Mushroom, Roasted Pearl Onion Sugo	
PESCE del GIORNO.....	MP
Pan Seared Fish of The Day, Roma and Wax Beans, Spring Garlic, Apricot, Parsley Brodo	
SCALLOPS.....	29
Pan Seared Scallops, Swiss Chard, Orange-Braised Turnip, Caper Zabaglione	
BRACIOLA.....	29
Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese	



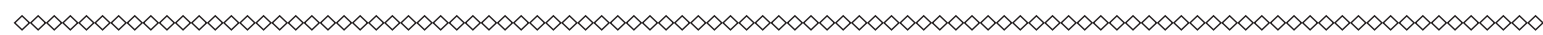
VEGETABLE MISTO
Conserva and Roasted

SOFT POLENTA
Goat Ricotta, Olive Oil

CONTORNI - SIDES
8 each

BROCCOLI RABE
Long Hots, Slow-Roasted Garlic

ASPARAGUS FRITTI
Anchovy Pesto



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	
TUNA CARPACCIO.....	18
Yellow Fin Tuna, Gaeta Olive Vinaigrette, Sesame Semolina Bread	

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	
CREPELLE.....	14/25
Lobster & Crab Filled Crepe, Lobster Sugo, Basil Hollandaise	
SPAGHETTI CACIO e PEPE.....	12/19
Black Pepper Pasta, Whipped Pecorino Romano	
GNOCCHI POMODORO.....	13/22
D.O.P. Vesuvius Tomato, Crispy Aged Provolone	
AGNOLOTTI CON BURRATA.....	12/19
Burrata Filled Pasta, San Marzano Tomato	
RIGATONI ALL'AMATRICIANA.....	13/22
Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese	
CHITARRA.....	13/22
Clams, Lump Crab, White Wine, Parsley	