EST
PANORAMA
1990

Restaurant Week

Sun. September 10 – Tues. September 19

LUNCH MENU

(Monday – Friday)

Offering Full Menu

Menu Subject to Change

First Course ANTIPASTI
Choice of one

SOUP - Chilled Soup of the Day, Finished with Chef's Selected Crudo

EGGPLANT - Mozzarella, Parmigiano, Basil, San Marzano Tomato

SHRIMP - Grilled Shrimp, Giant White Bean, Grilled Romaine Preserved Lemon

HEN OF THE WOODS MUSHROOM- Cast Iron-Roasted Maitake & Oyster Mushroom, Black Garlic Pesto

CAESAR - Romaine, Parmigiano Fonduta, Black Pepper Crouton

HOMEMAD E BURRATA - Melon, Fig, Balsamic Pearls, Nasturtium

POLPETTA - Wagyu Beef Meatball, Ragú, Ricotta Pie

BEET SALAD - Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta

SECOND COURSE ENTRÉE
Choice of one

PAPPARDELLE CINGHIALE - Wild Boar Bolognese, Grated Scamorza Cheese

RAVIOLI DI MANZO - Beef Shank & Fontina Filled Pasta, Wild Mushroom

CRESPELLE - Lobster & Crab Filled Crepe, Lobster Sugo, Basil Hollandaise

SPAGHETTI CACIO e PEPE - Black Pepper Pasta, Whipped Pecorino Romano

GNOCCHI POMODORO - D.O.P. Vesuvius Tomato, Crispy Aged Provolone

AGNOLOTTI CON BURRATA - Burrata Filled Pasta, San Marzano Tomato

RIGATONI ALL' AMATRICIANA - Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese

CHITARRA - Clams, Lump Crab, White Wine, Parsley

PORK PAILLARD - Pork Loin, Homemade Burrata, Summer Squash, Frisée, Pork Belly Salmoriglio

CHICKEN - Free Range Lancaster Chicken, Fennel, Sweet Peppers, Figs, Green Peppercorn Sugo

DUCK BREAST - Goat Ricotta Polenta, Salt-Roasted Beets, Huckleberry Mostarda

VEAL SCALLOPI NI - Semolina Dusted Veal Medallions, Chantrelle Mushroom, Capers, Sweet Corn Sugo

PETITE STRIP - Black Angus Steak, Cacio e Pepe Potatoes, Hen of the Woods Mushroom, Aged Balsamic

BRACIOLA - Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese

FISH OF THE DAY

THIRD COURSE DESSERT
Choice of one

PERA AL VINO - Anjou Pear, Moscato, Hazelnut-Sweetened Mascarpone

RHUM BABA - Neapolitan Rum Cake, Lemon Curd, White Chocolate Mousse

“TIRAMISU AFFOGATO” - Mascarpone, Spongecake, Espresso Semifreddo, Warm Espresso Caramel

TORTA CIOCCOLATO - Layered Flourless Chocolate Cake, Mousse & Shaved Chocolate, Brandied Cherry

BOMBOLONI - Basil Glazed Donuts, Peach Dulce de Leche

ICE CREAM & SORBET - Daily Selection from Franklin Fountain