EST
PANORAMA
1990

ITALY ON YOUR PLATE…
THE WORLD IN YOUR GLASS

CHEF MATT GENTILE

ANTIPASTI

POLPETTA 14
Wagyu Beef Meatball, Charred Shisheto Peppers
Grilled Rosemary Sourdough, Chianti Beef Ragú

EGGPLANT PARMIGIANA 13
Local Eggplant, Sweet Pepper Ragú
House Smoked Mozzarella, Basil, Parmigiano

SHRIMP.....14
Grilled Shrimp, Avocado, Lupini Beans, Green Olive

❤ HEN OF THE WOODS MUSHROOM 15
Cast Iron-Roasted Maitake & Oyster Mushroom
Black Garlic Pesto

ANTIPASTI MISTO.....19
Prosciutto, Fresh Mozzarella, Aged Provolone
Roasted Peppers, Sopressata Calabrese, Capicola
Olives, Grilled Eggplant Caponata

FORMAGGIO 21
Five Italian Cheeses, Wine Infused Preserves, Truffle Honey

CALAMARI FRITTI 16
San Marzano Tomato, Calabrian Chili Aioli

BRUSCHETTA 15
Heirloom Tomato, Seafood Crudo with Saffron & Black Olive
Sweet Peppers & Whipped Burrata

ENTREES

BRACIOLA 29
Pennsylvania Veal Skirt Steak, Genovese, Parsley
Broccoli Rabe, Soft Polenta, Parmigiano

CHICKEN MILANESE 23
Pan-Fried Chicken Breast, Frisée, Shaved Fennel
Grilled Orange, Shaved Parmigiano, Chestnut, Fig & Sunchoke

N.Y. STRIP.....38
Grilled 10oz. Strip Steak, Hen of the Woods Mushroom
Cacio e Pepe Potato Terrina

❤ SALMON.....28
Grilled Salmon, Swiss Chard, Caper Salmoriglio

❤ *Heart Healthy Options #OurHearts healthier together*

SPECIALTY COCKTAILS-14

MELOGRANO SPRITZ * – Pomegranate Syrup, Rosemary, Aperol, Prosecco

SHERRY SPIKED WARM CIDER * – Spiced Local Apple Cider, Dry Sherry

PEAR SIDECAR – Pear Brandy, Calvados Brandy, Boardroom (PA) Triple Sec
Lemon, Chilled Up, Sugared Rim

BLOOD ORANGE MARGARITA * – Cazadores Blanco Tequila, Blood Orange Juice
Mezcal, Aperol, Lime, Cointreau, Salted Rim

BLACK WALNUT MANHATTAN – Kinsey (No. Liberties) Rye
Dram Black Walnut Bitters, Berto Sweet Vermouth, Amarena Cherry

** Mocktail versions of select specialty cocktails are available – 7*

SOUP & SALAD

ITALIAN ONION SOUP 11
Caramelized Onion, Veal Brodo, Marsala Wine
Focaccia Crostini, Fontina al Forno

❤ HOUSE SALAD.....13
Seasonal Greens, Shaved Fennel, Candied Cashews
Blueberries, Shaved Parmigiano, Herb Vinaigrette

CAESAR 14
Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing

BURRATA 16
Housemade Cow's Milk Burrata, Olive Oil-Brushed Crostini
Arugula, Honey & Almond Poached Pear

PASTA

HALF/FULL

CAVATELLI 15/25
Ricotta Pasta, Kabocha Squash, Cipollini Onion
Sage Walnut Pesto

CHITARRA 15/25
Littleneck Clams, Garlic, White Wine

GNOCCHI AL FORNO 15/25
San Marzano Tomato, Fresh Mozzarella

TORTELLINI *.....15/25
Goat Milk Burrata Filled Pasta
Grilled Tomato Brodo, Basil

SPAGHETTI CACIO e PEPE *.....15/25
Black Pepper and Locatelli Cheese

❤ RIGATONI.....15/25
Wild Boar Bolognese, Chianti Stained Ricotta

LASAGNA 15/25
Braised Short Rib Ragú, Mozzarella, Ricotta
Bone Marrow Gremolata

** Gluten Free alternatives of select pastas available*

DESSERT – $10

TIRAMISU – Warm Espresso Soaked Spongecake
Whipped Mascarpone, Dark Chocolate, Toasted Hazelnuts

RICOTTA CAKE – Warm Apples, Brown Butter Streusel
Pumpkin, Autumn Spiced Crema, Vanilla Ice Cream

FRANKLIN FOUNTAIN ICE CREAM

Draught Beer

PERONI "NASTRO AZZURO" 8.75
YARDS "BRAWLER" 8.75
EVOLUTION "LOT No 6~DOUBLE IPA ".....9.75
VICTORY "GOLDEN MONKEY" 9.75
2SP BREWING COMPANY
"BABY BOB AMERICAN STOUT" 9.75

Bottled Beer

MORETTI 8
MORETTI "La ROSSA".....9
YUENGLING 6
YUENGLING LIGHT 6
KALIBER Non-Alcoholic.....7
VICTORY Prima Pils 7
TRÖEGS HopBack Amber 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.