

EST  
**PANORAMA**  
1990

**Restaurant Week Dinner Menu**

**3 Courses – \$40 pp**

**Saturday September 18 – Thursday September 30**

(Closed Monday & Tuesday)

(Menu Subject to Change)

**First Course**

**ANTIPASTI or PASTA APPETIZER**

(Choice of One)

- EGGPLANT PARMIGIANA – Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano  
SHRIMP – Grilled Shrimp, Avocado, Giant White Beans, Green Olive  
HEN OF THE WOODS MUSHROOM – Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto  
HOUSE SALAD – Baby Arugula, Shaved Fennel, Pear, Prima Donna Cheese, Black Walnut Vinaigrette  
CAESAR – Romaine, Crouton, Classic Caesar Dressing  
BURRATA – Housemade Cow’s Milk Burrata, Olive Oil-Brushed Crostini, Black Plum Mostarda  
GRILLED CALAMARI – Sweet Pepper Conserva, Arugula Sugo Verde

**PASTA MAY BE SERVED AS AN APPETIZER (1st course) OR**

**ENTRÉE (2nd course)**

(Choice of One)

- CAVATELLI – Goat’s Milk Butter, Local Asparagus, Peas, Hazelnuts, Ricotta Salata  
CLAMS & SPAGHETTI – Homemade Spaghetti, Littleneck Clams, Garlic, White Wine  
GNOCCHI AL FORNO – San Marzano Tomato, Fresh Mozzarella  
TORTELLINI – Goat’s Milk Burrata Filled Pasta, Grilled Tomato Brodo, Basil  
BUCATINI – Ragú of Braised Local Duck Leg, Shaved Parmigiano  
SPAGHETTI AL LIMONE – Lemon, Parmigiano, Black Pepper, Olive Oil  
RIGATONI – Wild Boar Bolognese, Chianti Stained Ricotta

**SECOND COURSE ENTRÉE**

(Choice of One)

- BRACIOLA – Rolled Pennsylvania Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Soft Polenta, Parmigiano  
CHICKEN MILANESE – Pan-Fried Chicken Breast, Frisée, Shaved Fennel, Grilled Orange  
Shaved Parmigiano, Chestnut, Fig & Sunchoke  
PORK – Spiced Pork Tenderloin, Olive Oil Whipped Potato, Porcini Ragú, Roasted Carrots  
DUCK – Pan Roasted Duck Leg, Vin Cotto, Grilled Baby Gem, Zucchini  
(\$5 Upcharge) N.Y. STRIP – Grilled 10oz. Strip Steak, Hen of the Woods Mushroom, Cherry Tomato & Leek Conserva  
FISH OF THE DAY

**THIRD COURSE DESSERT**

(Choice of One)

- TIRAMISU – Espresso Soaked Spongecake, Whipped Mascarpone, Dark Chocolate, Espresso Semifreddo  
RICOTTA CAKE – Apples, Brown Butter Streusel, Whipped Cream  
CHOCOLATE CAKE – Chocolate Olive Oil Cake, Hazelnut, Blueberry, Whipped Cream (GF)  
FRANKLIN FOUNTAIN ICE CREAM

**SPECIALTY COCKTAILS - 14**

\* Restaurant Week Featured Cocktail

- HEMINGWAY DAIQUIRI – Panama White Rum, Luxardo  
Grapefruit & Lime  
STRAWBERRY BASIL DAIQUIRI – White Rum, Basil,  
Lime, Balsamic, Shaken  
ARNOLD PALMER – Tito’s Vodka, Iced Black Tea, Lemon,  
Lavender Syrup  
NEGRONI BIANCO – Bluecoat Philadelphia Gin, Luxardo  
Bitter Bianco, Bianco Vermouth, Cocchi Bianco  
BEE’S KNEES – Bombay Gin, Raw Organic Wildflower  
Honey Syrup, Lemon  
\*PASSIONFRUIT MARGARITA – Hornitos, Passionfruit  
Nector Mezcal, Aperol, Lime, Combier, Salted Rim -\$16  
\*PAPER PLANE CRASH – Makers Mark, Aperol,  
Sfumato Amaro, Lemon -\$16  
ESPRESSO MARTINI – Vodka, Fresh Brewed Espresso  
Kahlua Liqueur, Crème de Cacao, Simple Syrup  
Ramazzotti Amaro \$16

**Draught Beer**

- PERONI “NASTRO AZZURO” .....8.75  
YARDS “BRAWLER” .....8.75  
EVOLUTION “LOT No 6-DOUBLE IPA ” .....9.75  
VICTORY “GOLDEN MONKEY” .....9.75  
TRÖEGS “PERPETUAL IPA” .....9.75  
2SP BREWING COMPANY  
“BABY BOB AMERICAN STOUT” .....9.75

**Bottled Beer**

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