

# EST PANORAMA 1990

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

## ANTIPASTI

LOBSTER BISQUE.....	15
Parsley Oil, Butter Poached Lobster, Sweet Pepper Conserva	
POLPETTA .....	16
Wagyu Beef Meatball, Grilled Focaccia Bread, Amatriciana	
EGGPLANT PARMIGIANA .....	15
Eggplant, Mozzarella, San Marzano Pomodoro Basil, Parmigiano	
SCALLOPS.....	19
Sautéed Bay Scallops, Truffle Butter, Breadcrumbs, Potato	
ESCARGOTS.....	18
Sautéed Garlic, Tomato, Red Pepper Flake, Parsley White Wine, Garlic Focaccia Crostino	
SHRIMP SCAMPI.....	19
Shrimp, Heirloom Cherry Tomato, Garlic Butter & White Wine	
HEN OF THE WOODS MUSHROOM.....	19
Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto	
PEAR SALAD.....	16
Field Greens, Poached Pear, Italian Goat's Cheese Black Walnuts, Pear-Moscato Vinaigrette	
CAESAR .....	16
Romaine, Crouton, Classic Caesar Dressing	
BURRATA.....	16
Cow's Milk Burrata, Pistachio, Roasted Beet, Blood Orange	

## SHARE

ANTIPASTI MISTI.....	23
Prosciutto, Fresh Mozzarella, Aged Provolone Roasted Peppers, Sopressata Calabrese, Capicola Olives, Giardiniera	
CALAMARI FRITTI.....	16
San Marzano Marinara	
BRUSCHETTA .....	15
Tomato & Heirloom Onion, Parsnip & Gaeta Olive Cannellini Beans with Whipped Burrata	

## PASTA

CAVATELLI .....	27
Porcini Mushroom, Cultured Italian Butter, Shaved Parmigiano	
LOBSTER RAVIOLI.....	34
Homemade Ravioli Filled with Lobster & Ricotta in a Lobster Reduction with a Touch of Cream	
GNOCCHI TARTUFO.....	29
Homemade Pillows of Potato & Ricotta Gnocchi Truffle Cheese, Local Cream	
TORTELLINI .....	27
Homemade Spinach & Ricotta Filled Pasta Buffalo Milk & Piennolo Tomato	
ORECCHIETTE.....	29
"Little Ears" of Pasta, Diced Calamari & Tiger Shrimp Sautéed with Olive Oil, Herbs and a Dash of Tomato Sauce	
PAPPARDELLE.....	27
Homemade Wide Noodles, Local Duck Ragù, Parmigiano	
RIGATONI .....	27
Beef & Veal Bolognese, Smoked Mozzarella	

*Gluten Free alternatives of select pastas\_\_surcharge + \$3*

## ENTREES

BRACIOLA .....	36
Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù, w/Ricotta Gnocchi	
VEAL ALLA PIZZAIOLA.....	34
Milk-Fed Veal Loin, San Marzano Pomodoro, Garlic Confit, Oregano, Olive Oil, Broccoli Rabe	
CHICKEN .....	28
Organic Roasted Chicken, Olive Oil Whipped Potato, Rosemary, Grilled Orange	
N.Y. STRIP.....	45
Grilled 10 Oz Black Angus Steak, Hen of the Woods Mushroom, Cherry Tomato & Cipollini Onion	
PORK TENDERLOIN.....	32
Pan-Seared Pork Loin, Vinegar-Cured Peppers, Provolone Fonduta, Broccoli Rabe	
BRANZINO .....	38
Braised Cauliflower, White Wine, Touch of Cream, Parsley & Caper	
PESCE.....	m.p.
Fresh Fish of the Day	

## SIDES – \$12

WHIPPED POTATOES – Olive Oil

BROCCOLI RABE – Olive Oil, Garlic, Grilled Lemon

GRILLED ASPARAGUS – Caramelized Shallot, Lemon Zest

ROASTED CAULIFLOWER – Parmigiano, Black Pepper

\* 20% Gratuity will be added to parties of 5 or more

\*\*pay with cash and save 3.25% supplement fee added to all credit card transactions

\*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.

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