

HOUSE SPECIALTIES 27.95

CHICKEN CACCIATORE

Chicken breast boneless and skinless, simmered in onions, roasted peppers, mushrooms, olives & artichokes, in a marinara sauce

CHICKEN ALLA PANE E VINO

Fresh chicken breast sautéed in olive oil, topped with prosciutto, eggplant, mozzarella cheese, in a sherry wine sauce

CHICKEN ROLLATINE

Baked boneless chicken breast stuffed with Ricotta, parmigiano, Romano, and topped with tomato sauce and Mozzarella

CHICKEN SORRENTINO

Boneless breast of chicken layered with prosciutto, eggplant, fire roasted red peppers, mushroom and topped with mozzarella cheese, touch of tomato sauce and finished with a sherry wine

POLLO – CHICKEN 25.95

CHICKEN PARMIGIANA

22.95

Breaded chicken breast topped with tomato sauce and mozzarella cheese, baked to perfection

CHICKEN SCARPARIELLO

Sautéed chicken breast, sausage roasted peppers, artichoke with capers and Kalamata olives in white wine sauce with touch of lemon

CHICKEN MARSALA

Chicken breast sautéed in olive oil, Marsala wine and topped with mushrooms

CHICKEN FRANCESE

Chicken breast sautéed in olive oil, and finished in white wine lemon sauce

CHICKEN PICCATA

Chicken breast sautéed with Italian herbs in white wine lemon sauce with capers

CHICKEN & EGGPLANT PARMIGIANA

Chicken breast topped with eggplant baked and smothered in fresh tomato sauce and mozzarella cheese

PESCE - FISH

LINGUINE ALLA PUTTANESCA

Capers, onions, peppers, anchovies, sautéed in olive oil, fresh garlic and finished in a peeled plum tomato

20.95

LINGUINE WITH CLAMS

Clams sautéed in olive oil with fresh garlic, Italian herbs finished in a white or red clam sauce

21.95

CALAMARI MARINARA OR FRA' DIAVOLO

Calamari served over linguine with marinara sauce

23.95

MUSSELS MARINARA OR FRA' DIAVOLO

Mussels served over linguine with marinara sauce

21.95

SCUNGILLI MARINARA OR FRA' DIAVOLO

Scungilli served over linguine with marinara sauce

market price

SHRIMP MARINARA OR FRA' DIAVOLO

Shrimps served over linguine with marinara sauce

25.95

SEAFOOD CANNELLONI

Spinach pasta filled with a blend of ricotta cheese, Shrimp, scallops and crabmeat. Served with a choice of marinara sauce or lobster cream sauce

25.95

ZUPPA DI PESCE

A combination of shellfish and fish of the day simmered in a marinara sauce served over linguine

market price

FISH OF THE DAY SERVED WITH VEGETABLE

market price

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE SPLIT CHARGE \$7.95

PANE e VINO ITALIAN Restaurant – Deli - Bakery

Carry Out 321-676 –5499 ASK ABOUT CATERING

VEGETABLES DISHES

EGGPLANT PARMIGIANA

Eggplant battered, topped with tomato sauce and baked with mozzarella cheese

18.95

EGGPLANT ROLLATINI

Baked eggplant rolled and stuffed with ricotta and mozzarella cheese, Italian herbs, topped with tomato sauce and mozzarella

19.95

EGGPLANT FLORENTINE

Eggplant battered, rolled and stuffed with ricotta cheese, Romano cheese, fresh mozzarella, spinach, Italian herbs, topped with tomato sauce, mozzarella and baked to perfection

20.95

CAVATELLI & BROCCOLI

Broccoli sautéed in olive oil with fresh garlic, Italian herbs and finished in white wine sauce

17.95

PENNE PRIMAVERA

Sautéed in olive oil, Italian blend vegetables, fresh garlic and finished in a pomodoro sauce alfredo sauce add 3.95

18.95

CAVATELLI PANE E VINO

Sautéed in olive oil, fresh garlic, eggplant, broccoli, Italian vegetables (cauliflower, carrots, yellow zucchini, roasted red peppers and artichoke)

19.95

VITELLO – VEAL 26.95

SALTIMBOCCA ALLA ROMANA

Tender veal medallions with prosciutto in a light Marsala and butter sauce served on a bed of spinach

VEAL MARSALA

Fresh veal medallions sautéed in Marsala wine sauce with mushrooms

VEAL SORRENTINO

Scaloppini of veal layered with prosciutto, eggplant, fire-roasted red peppers, mozzarella cheese and finished with a sherry wine and mushroom sauce with a touch of tomato

VEAL PARMIGIANA

Lightly breaded fresh veal, topped with tomato sauce and mozzarella cheese and baked

24.95

VEAL ALLA PANE E VINO

Fresh veal sautéed in fresh olive oil, topped with prosciutto, eggplant, mozzarella cheese in sherry wine sauce

VEAL FRANCESE

Egg battered veal in lemon wine sauce

VEAL PICCATA

Veal sautéed with Italian herbs in white wine lemon sauce with capers

CARNE – STEAK /LAMB CHOPS

STEAK WITH PEPPERS AND ONIONS

Cooked in a marinara sauce

Market price

STEAK ALLA PIZZAIOLA

New York strip steak cooked in a spicy pomodoro sauce with onions and mushrooms

Market price

GRILLED LAMB CHOPS

Chef's choice on the side

Market price

To all our guests, if there is something you prefer that is not in the menu, our chefs will be happy to make it for you.

“ Check with our server for daily specials ”

DOLCI - DESSERT

ASSORTED ITALIAN PASTRIES & CAKES ASK YOUR SERVER FOR AVAILABILITY

“ At Pane e Vino, we are proud to say that our outstanding entrees are cooked to order using the finest and freshest of ingredients. Under the expertise of our Chef Mario Traina, you can be assured of the authenticity in preparation of your selected entree. It is our wish that our friendly and pleasurable atmosphere will make your visit a remarkable one.

Each and every meal is prepared to order. Please be patient! Sit back, relax and enjoy our unique and remarkable Italian cuisine.”

Buon Appetito!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

APPETIZERS

ANTIPASTO ITALIANO Mixed imported cold cuts, mozzarella table cheese, roast peppers, eggplant, mushrooms, artichokes, olives and sundried tomatoes on a bed of lettuce	16.95
PROSCIUTTO E MELONE (for two) Sweet and delicious slices of cantaloupe or honeydew rolled with imported prosciutto di Parma	12.95
MOZZARELLA CAPRESE Fresh mozzarella & tomatoes with olive oil, fresh basil & balsamic	12.95
STUFFED MUSHROOMS Stuffed with fresh garlic, Italian herbs and parmigiana cheese	12.95
FRIED CALAMARI Fried Calamari served with Marinara sauce	16.95
CRAB CAKES (2) Sautéed crab cakes	18.95
BRUSCHETTA Warm grilled ciabatta bread topped with fresh tomatoes, fresh garlic, extra virgin olive oil, capers, fresh Italian herbs & onion	7.95
MUSSELS OR CLAMS Sautéed in white wine, fresh garlic or fresh delicious marinara sauce	12.95
SCUNGILLI SALAD Served over lettuce with our house dressing, carciofini, black olives & roasted peppers	Market Price
ESCARGOT BORGIGNON Escargot in a garlic, butter and herbs sauce served with crostini	17.95
MOZZARELLA STICKS	8.95
GARLIC BREAD	4.95
GARLIC BREAD WITH CHEESE	5.95
Dipping oil	3.95

SOUPS – BOWL 9.95

PASTA E FAGIOLI Cannellini Beans with Pasta, prosciutto, onion, celery and garlic	
STRACCIATELLA Egg drop soup with spinach and tortellini	
SOUP OF THE DAY	

INSALATE – SALADS

CAESAR SALAD add Chicken 7.95 add Shrimp (5) 8.95 add to your salad imported Gorgonzola 3.95	11.95
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PERSONAL PIZZA

Gluten Free available \$ 12.95 with 3 toppings \$ 15.95

CHEESE PIZZA Choice of 3 Topping additional topping Ham, Pepperoni, Italian Sausage, Red and Green Peppers, Mushrooms, Eggplant, Artichoke, Olives, Onions, Spinach, Sundried Tomatoes	11.95 14.95
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BAMBJNJ – KJDS MENU Under 10 years old

Lasagna	9.95
Ravioli	9.95
Manicotti	9.95
Spaghetti with Meatball	9.95
Chicken Tender and Fries	9.95

PASTA

Choice of pasta with tomato sauce

Linguine - Spaghetti - Cappellini - Penne meatballs, sausages add anchovies or garlic and oil	14.95 22.50 5.95
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Gluten Free or Wheat Pasta Available add 5.95

PENNE AL POMODORO Pasta, sautéed in fresh onion, garlic, basil and peeled plum tomatoes	16.95
SPAGHETTI MARINARA Sautéed in olive oil, fresh garlic, Italian herbs and peeled plum tomatoes	16.95
SPAGHETTI ALLA BOLOGNESE Meat sauce cooked with Italian herbs and spices	20.95
PENNE ALL' ARRABIATA Short hollow pasta in a spicy pink creamy sauce	19.95
GNOCCHI ALLA ROMANA Pasta sautéed in fresh onion, basil, plum tomatoes & parmesan	19.95
SPAGHETTI ALLA CARBONARA Sautéed onions and pancetta in a creamy sauce	19.95
TORTELLINI ALLA PANNA Sautéed onions and prosciutto in a creamy sauce finished with parmesan cheese and sweet peas.	19.95
FETTUCCINE ALFREDO Egg noodles with a light creamy sauce with Chicken \$ 7.95 with Shrimp \$ 8.95	19.95

PASTA AL FORNO - BAKED PASTA

BAKED ZITI Short hollow pasta with ricotta cheese, fresh Roma tomatoes. topped with mozzarella cheese and baked to perfection	16.95
LASAGNA Fresh layered noodles, ground meat, ricotta cheese, mozzarella cheese, parmigiana cheese, Italian herbs topped with mozzarella and baked to perfection	18.95
MANICOTTI Rolled pasta stuffed with fresh ricotta cheese and Italian herbs, topped with mozzarella cheese and baked	18.95
RAVIOLI JUMBO CHEESE Pasta stuffed with fresh ricotta cheese, Italian herbs, topped with sauce and mozzarella cheese and baked	18.95
STUFFED SHELLS Pasta shells stuffed with fresh ricotta cheese. Italian herbs and topped with sauce and mozzarella cheese and baked	18.95
COMBINATION PLATTER Manicotti, Lasagna topped with sauce and mozzarella cheese baked with fettuccini alfredo	19.95

Substitute Pasta 6.95

Gnocchi – Fettuccine – Cavatelli

CONTORNI – SIDE DISHES

Broccoli Rabe (Rapini)	10.95
Italian Blend Vegetables	8.95
Broccoli with Garlic and Oil	8.95
Spinach with Garlic and Oil	8.95
Meatball or Sausage	8.50

“ Vegetables not a substitute for pasta “
Vegetables can be substitute for \$5.95

SOUP OR HOUSE SALAD.....add 4.95.....CAESAR add 5.95