

# PANE E VINO

## RISTORANTE ENOTECA

### Gluten Free Menu

We practice caution in preparing our gluten free items and do our best to ensure a gluten free product.

Pane e Vino is **NOT** a gluten free environment. In consuming our gluten free products, be aware that there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.

## ANTIPASTI

**Point Judith Calamari** Pan Fried with Semi Dried Tomatoes, White Balsamic, Hot Peppers **13**

**Pan Fried Misto di Mare** Gulf Shrimp, Local Scallops, Point Judith Calamari, Braised Octopus **14**

**Farm Raised Mussels Arrabbiata** with Spicy Tomato Broth, Roasted Garlic, Grilled Rustic Bread **12**

**Burrata** Mozzarella with a Creamy Curd Center, Fresh Heirloom Tomatoes, Olive Oil, Sea Salt, Pesto **14**

**Bruschetta alla Campagna** Finocchiona Salami, Heirloom Cherry Tomatoes, Narragansett Creamery Ricotta, Olive Oil, Basil over Grilled Rustic Bread **10**

**Beef Carpaccio** with Rucola, Shaved Grana Padano, Worcestershire Aioli\* **10**

**Antipasti della Casa** with Selection of Cured Meats, Cheese and Vegetable (for two or more) **24**

**Salumi e Formaggi** Two Meats Two Cheese's **14**

## INSALATE

**Mista** Mixed Greens, Ricotta Salata, Red Onions, Cherry Tomatoes, White Balsamic Vinaigrette **9**

**Rucola** with Prosciutto di Parma, Red Onions, Shaved Grana Padano, Lemon Vinaigrette **11**

**Caesar** Salad with Anchovies, Focaccia Croutons, Shaved Grana Padano, House-Made Dressing **11**

**Roasted Beets** with Rucola, Candied Walnuts, Goat Cheese Vinaigrette **10**

**Baby Spinach** with Crispy Speck, Caramelized Onions, Gorgonzola, Candied Walnuts, Balsamic Vinaigrette **11**

## PRIMI

**Penne Aglio e Olio** Anchovies, Itrani Olives, Garlic, Extra Virgin Olive Oil **18**

**Penne all' Amatriciana** with Guanchiale, Onions, Collina Tomatoes, Red Chiles, Pecorino Romano **18**

**Mushroom Ravioli** with Sweet English Peas, Speck, Roasted Garlic Cream Sauce **22**

**Penne alla Bolognese** with Braised Veal and Beef Ragu, Pecorino Romano **20**

**Penne** with Broccoli Rabe, Graziano Sausage, Pecorino Romano, Garlic, Extra Virgin Olive Oil **19**

**Risotto ai Gamberi e Zafferano** Jumbo Gulf Shrimp, Creamy Saffron and Zucchini Rice\* **18**

**Penne Fra Diavolo** with Local Shelled Lobster, Spicy Marinara **28**

**Frutti di Mare** with Shrimp, Scallops, Littleneck Clams, Mussels, Calamari, Braised Octopus, Tomato Sea Broth over Risotto **29**

## SECONDI

**Pan Seared Local Sea Scallops** with Honey Glaze, Speck Crisp, Braised Brussels Sprouts, Pine Nuts, Shallots and Grilled Polenta Cake **27**

**Local Little Neck Clams**, Penne with Little Neck Clams, Toamto Clam Broth, Baked in Clay **18**

**Carciofi** with Long Stem Artichokes, Lemon, White Wine Sauce, Roasted Fingerling Potatoes **Veal Scaloppine 25 | Chicken 21**

**Saltimbocca** with Sage and Prosciutto, Marinara, Fresh Mozzarella, Asparagus, Roasted Fingerling Potatoes **Veal Scaloppine 25 | Chicken 21**

**Funghi** with Seasonal Mushrooms, Marsala Wine Demi Glace, Asparagus, Roasted Fingerling Potatoes **Veal Scaloppine 25 | Chicken 21**

**Parmigiano** Breaded and Pan Fried, Fresh Mozzarella, Neapolitan Ragu, Penne **Bone-In Veal Chop 28 | Chicken 22**

**Milanese** Breaded and Pan Fried, Rucola, Red Onions, Cherry Tomatoes, Shaved Grana Padano, Lemon Vinaigrette **Bone-In Veal Chop 28 | Chicken 21**

## FROM THE WOOD GRILL

**Scottish Black Pearl Salmon**, Black Beluga Lentils, Heirloom Baby Carrots **27**

**16oz Veal Rib Chop** with Cipollini Demi Glaze, Roasted Fingerling Potatoes **37**

**8oz Filet Mignon** with Marsala Demi, Roasted Garlic Mashed Potatoes, Grilled Asparagus **37**

## CONTORNI

Carnaroli **Risotto 7**

Mushroom and Sweet Pea **Risotto 7**

**Spaghettoni** Marinara **6**

Roasted Garlic **Mashed Potatoes 7**

Herb Roasted **Fingerling Potatoes 6**

Sauteed Broccoli **Rabe 8**

Roasted Root **Vegetables 7**

Sautéed **Escarole** with Olives **7**

\*Consuming raw or undercooked meat can increase your risk of food borne illness. Please inform your server of any food allergies.