

PANE E VINO

PROVIDENCE RESTAURANT WEEKS DINNER MENU

January 13th - 26th // \$34.95 per guest

Primi

Pasta e Fagioli

Traditional Neapolitan Minestra with Pasta Mista, Cannellini Beans, Tomato, Pecorino

Peperoni Arrostiti

Roasted Red Pepper Stuffed with Sausage and Risotto

Bietole

Roasted Beets, Wild Baby Arugula, Goat Cheese, Candied Walnuts, Blood Orange Vinaigrette

Calamari in Padella

Pan Fried Point Judith Calamari, Cherry Tomatoes, Spicy Pepper Rings, White Balsamic

Secondi

Fettuccine al Funghi

Porcini Mushrooms, English Peas, Speck, Fettuccine, Garlic Cream Sauce

Salsicce alla Griglia Peperonata

Grilled Italian Sausage, Creamy Polenta, Braised Peppers

Filetto di Vitello

Grilled Veal Tenderloins, Seasonal Mushrooms, Mashed Sweet Potato, Asparagus

Pollo al Mattone

Marinated Chicken Breast, "cooked under a brick", Brussels Sprouts, Fontina Potato Cake, Lemon Pepper Demi Glaze

Bistecca di Manzo

Marinated Skirt Steak, Chimichurri Sauce, Roasted Fingerling Potatoes, Grilled Asparagus

Dolci

Cannoli | Traditional Cannoli, Housemade Cream, Crushed Pistachio

Affogato | Caramel Gelato Drowned in Espresso, Crushed Amaretti

WINE MONDAYS 1/2 off our all Italian Wine List

Please let us know if you have any food allergies or dietary restrictions (not all ingredients are listed). *A reminder that consuming raw or undercooked oysters, meats, fish, eggs, etc. can increase your risk of foodborne illness.