

# PANE E VINO

## ANTIPASTI

### Calamari in Padella | 14

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

### Polpo | 14

Charred Mediterranean Octopus, Ceci Bean Puree, Frisee Salad, Toasted Ceci Beans

### La Provola con Funghi | 12

Baked Caciocavallo Cheese, Seasonal Mushrooms, Marinara Sauce, Balsamic Reduction

### Cozze all' Arrabbiata | 14

Farm Raised P.E.I. Mussels, 'Nduja Sausage, Calabrian Chilies, Roasted Garlic, Tomato Sea Broth

### Burrata con Prosciutto | 19

Local Narragansett Creamery Burrata Cheese, Prosciutto di Parma, Fire-Roasted Peppers

### Scarola e Fagioli | 12

Braised Escarole, Cannellini Beans, Guanciale, Grilled Gluten-Free Rustic Bread

### Carpaccio di Manzo\* | 12

Thinly Sliced Raw Beef Tenderloin, Arugula, Grana Padano, Horseradish & Preserved Lemon

### Antipasto Della Casa:

Small 18 · Large 32

Chef's Selection of Cured Meats, Artisanal Cheeses, Marinated Vegetables

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 foods, be aware that there may be a chance of cross-contamination. Please consider this information in light of your individual requirements and needs.

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 shellfish, meats, fish, eggs, etc. can increase your risk of foodborne illness.

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## INSALATA

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### Mista | 10

Mixed Greens, Ricotta Salata, Pickled Red Onions, Radish Slices, Cherry Tomatoes, White Balsamic Vinaigrette

### Rucola | 12

Baby Arugula, Prosciutto di Parma, Pickled Red Onions, Shaved Grana Padano, Lemon Vinaigrette

### Cesare | 12

Artisanal Romaine, Gluten-Free Croutons, Shaved Grana Padano, White Anchovy

### Bietole | 11

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

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## CONTORNI

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### Potato Puree | 7

Buttery Mashed Potato

### Escarola | 7

Sautéed Escarole, Itrani Olives, EVOO

### Cime di Rape | 8

Broccoli Rabe, Garlic, EVOO

### Cavolfiori al Erbe e Parmesane | 7

Roasted Cauliflower, Parmesan & Thyme

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## PRIMI

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### Pomodoro del Vesuvio | 19

Piennolo Grape Tomatoes from Mount Vesuvius, Toasted Garlic, Fresh Basil

### Puttanesca | 20

Piennolo Tomatoes, Mediterranean Anchovies, Capers, Itrani Olives

### Amatriciana | 20

San Marzano Marinara, Guanciale, Spicy Chilies, Pecorino Romano

### Gnocchi al Ragù Napoletano | 22

Slow Simmered Sunday Gravy, Local Graziano Sausage, Narragansett Creamery Ricotta

### Bolognese | 23

Slow Braised Veal, Pork and Beef Ragu, Grated Grana Padano

### Cardinale | 22

Local Graziano Sausage, San Marzano Marinara, Cream

### Gnocchi ai Quattro Formaggi | 23

Four Cheeses, San Marzano Tomatoes, Cream, Baked in Clay

### Salsiccia con Cime di Rapa | 22

Broccoli Rabe, Local Graziano Sausage, Pecorino Romano

### Gamberi Pesto | 26

House Made Creamy Basil Pesto, Gulf Shrimp, Pecorino Romano

### Ravioli ai Funghi e Formaggio di Capra | 23

Gluten Free Mushroom and Goat Cheese Ravioli, Peas, Roasted Garlic

### Frutti di Mare \* | 30

Scallops, Littleneck Clams, Calamari, PEI Mussels, Octopus and Gulf Shrimp, simmered in a tomato sea broth

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## SECONDI

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### **Pesce all' Acqua Pazza\* | 34**

North Atlantic Halibut, Sardinian Couscous, Cherry Tomatoes, Sea Salt

### **Capesante\* | 28**

Pan Seared Local Sea Scallops, Creamy Fava Bean Risotto, Blood Orange Reduction

### **Salmone alla Griglia\* | 26**

Faroe Islands Salmon, Cauliflower Puree, Black Beluga Lentils, Rainbow Swiss Chard, Pomegranate Glaze

### **Carciofi:**

#### **Chicken | 22 · Veal Chop | 28**

Long Stem Artichokes, Lemon, White Wine, Roasted Fingerling Potatoes

### **Saltimbocca:**

#### **Chicken | 22 · Veal Chop | 28**

Prosciutto, Sage, Mozzarella, Asparagus, Roasted Fingerling Potatoes

### **Funghi:**

#### **Chicken | 22 · Veal Chop | 28**

Roasted Mushrooms, Marsala Demi-Glace, Roasted Fingerling Potatoes

### **Parmigiano:**

#### **Chicken | 22 · Veal Chop | 28**

Mozzarella, San Marzano Tomato Sauce, Penne

### **Braciola di Maiale\* | 26**

Wood Grilled Pork Chop, Spicy Caramelized Figs, Gluten-free Gnocchi, Wilted Swiss Chard, Apple Cider Reduction

### **Filetto di Manzo\* | 37**

8 oz Filet Mignon, Potato Puree, Asparagus, Demi Glaze

### **Cotoletta di Vitello\* | 38**

Grilled 16 Ounce Bone-in Veal Chop, Wilted Swiss Chard, Potato Puree, Mushroom Demi Glaze

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