



ANTIPASTI

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| BRUSCHETTA | 6 |
| Toasted rustic bread topped with tomatoes, basil, fresh mozzarella, roasted peppers and olive oil | |
| GRIGLIATA DI PESCE | 12 |
| Grilled marinated shrimp and calamari served over rapini and Tuscan beans | |
| CALAMARI FRITTI | 9 |
| Fried calamari with marinara sauce and lemons With 2 Pieces Fried Shrimp Add 3 | |
| MELANZANE ALLA PARMIGIANA | 7 |
| Egg battered eggplant baked with ricotta, baby spinach and parmesan cheese, topped with marinara sauce and fresh mozzarella | |
| RAPINI & SALSICCIA | 7 |
| Sautéed broccoli rabe with fennel sausage and cherry tomatoes, topped with crushed croutons, olive oil and parsley | |
| MOZZARELLA FRITTA | 6 |
| Sliced fiore di latte fresh mozzarella, breaded and pan fried with olive oil, served with marinara sauce | |
| ANTIPASTO MISTO | 11 |
| Fiore di latte fresh mozzarella, prosciutto di Parma, sopressata, "Grana" parmesan, grilled zucchini, artichokes, roasted red peppers, Kalamata and Castelvetrano olives | |
| BOSCO STIX | 6 |
| Four 7" stix stuffed with 100% mozzarella cheese served with side of marinara sauce | |

ZUPPA

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| CREMA DI POLLO Cream of Chicken | 4 |
| MINISTRONE Vegetable | 4 |
| ZUPPA DI GIORNO Soup of the Day | 4 |

INSALATE

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| CAPRESE | 8 |
| Fresh mozzarella, tomatoes and basil served on Romaine with Balsamic dressing | |
| CESARE | 7 |
| Caesar salad made with Romaine, croutons, shaved parmesan cheese and Caesar dressing | |
| INSALATA DI CASA | 6 |
| Our house salad made with lettuce, Romaine, mixed greens, cucumbers, tomatoes and onions, served with Balsamic dressing | |
| INSALATA DI SPINACI | 8 |
| Baby spinach, mushrooms, goat cheese and walnuts in a raspberry vinaigrette | |

SECONDI

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| POLLO PARMIGIANA | 15 |
| Breaded boneless chicken breast baked with mozzarella cheese served with penne marinara and sautéed spinach | |
| POLLO VESUVIO | 15 |
| Boneless chicken breast, olive oil, garlic and white wine topped with roasted red peppers, peas and roasted potato wedges | |
| POLLO FRANCESE | 15 |
| Boneless chicken breast, egg battered in a white wine and lemon butter sauce served on a bed of fettuccini and sautéed spinach | |
| POLLO CIPRIANI | 15 |
| Stuffed boneless chicken breast with spinach, prosciutto and artichoke hearts in a pesto cream sauce served over fettuccini pasta | |
| FULL SLAB BABY BACK RIBS | 18 |
| Tender "off the bone" with our own Bibs Bone Dry BBQ sauce and served with cole slaw and your choice of baked potato or French fries | |
| POT ROAST DINNER | 15 |
| Slow cooked tender beef chuck roast served in mushroom gravy sauce with your choice of baked potato or French fries | |

PASTE

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| RIGATONI CAPRESE | 12 |
| Diced fresh mozzarella in a plum tomato and basil sauce | |
| GNOCCHI | 12 |
| Potato dumplings served with meat, marinara or pesto sauce | |
| CAVATELLI ALLA VODKA | 12 |
| Tubular pasta in a creamy tomato vodka sauce | |
| RAVIOLI | 12 |
| Meat, cheese or spinach filled pasta served with meat or marinara sauce | |
| RIGATONI BOSCAIOLA | 12 |
| Sausage, peas and cremini mushrooms in a creamy tomato sauce | |
| TORTELLINI ALFRESCO | 12 |
| Cheese tortellini in a garlic-olive oil sauce with artichoke hearts, shaved parmesan cheese, diced tomatoes & basil | |
| LASAGNA | 12 |
| Meat and cheese with meat or marinara sauce | |
| RIGATONI CHICKEN | |
| GORGONZOLA | 12 |
| Cremini mushrooms and diced chicken in a white gorgonzola cheese cream sauce Blackened Chicken Add 2 | |

ABOUT OUR PIZZA

Our new Artisan-Neapolitan Style Pizzas at Panino's are inspired by memories of the pizza we had enjoyed eating during our many visits to Italy.

While creating this Artisan Style Pizza, we wanted to adhere to the standards of the old school pizzerias; and the art and craft of the great pizzaiolis who started the legacy over a 100 years ago.

The flour we have chosen for our Artisan Pizzas is called Molino "San Felice" Farina Tipo "00", which comes from Naples, Italy where it is known as the "Queen" of Neapolitan flour. The Molino "San Felice" is the first and only Italian flour with the "STG" certification stamp for the production of the real artiginal Neapolitan Pizza.

Our pizza dough is naturally leavened with a "Mother" strain of the starter yeast called "camaldoli", which also comes from Naples, Italy. Its origin goes back to the 1800's where the first pizzas were made. Very few pizzerias in the U.S. make it the old fashion way, using natural yeast, which is allowed to ferment over 24 hours to develop its flavor and unique style crust.

The pizzas are made with high quality imported and domestic ingredients then gets baked in a high temperature oven, which results in a thin-crisp crust with a puffed edge that takes on a charred-blistered appearance. This smokey caramelized flavor pizza tastes best when eaten minutes of coming out of the oven.

Buon Appetito!

Brick Hearth Oven Pizza

SICILIAN



THIN CRUST



STUFFED



TRADITIONAL DEEP DISH



THIN CRUST

Cheese
Special
Veggie Special
Deluxe

12" Thin
2-3
11.00
15.50
15.50
17.00

Extra Thin Crust available upon request
Double Dough hand rolled edge available for extra ingredient charge

TOPPINGS:

Meats/Seafood

Sausage • Canadian Bacon • American Bacon • Meatballs
Roast Beef • Fresh Ground Beef • Ham • Grilled Chicken*
Pepperoni • Gyros* • Anchovy • Shrimp*

Veggies

Black Olives • Green Olives • Green Peppers • Onions • Spinach
Kalamata Olives • Tomatoes • Mushrooms • Fresh Garlic • Broccoli
Pineapple • Sundried Tomatoes* • Jalapeños • Hot Giardiniera
Grilled Zucchini • Grilled Eggplant • Roasted Red Peppers* • Pepperoncini

Cheese

Feta* • Goat Cheese* • Ricotta* • Gorgonzola* • Fresh Mozzarella*

(*CHARGED AS 2 TOPPINGS)

IN "DA" PAN Sicilian Deep Dish or Traditional Pan

| | 10" Small 1-3 | 12" Medium 2-4 |
|----------------|------------------|-------------------|
| Cheese | 11.50 | 13.50 |
| Special | 15.25 | 18.00 |
| Veggie Special | 15.25 | 18.00 |
| Deluxe | 16.50 | 19.50 |

Sicilian Deep Dish is made with a thick crust followed by mozzarella cheese, your favorite ingredients & topped with a chunky tomato sauce

Traditional Pan is made with a thick crust topped with pizza sauce, your favorite ingredients & mozzarella cheese on top

CHICAGO STYLE "STUFFED" PIZZA PIE

| | 10" Small 1-3 | 12" Medium 2-4 |
|----------------|------------------|-------------------|
| Cheese | 13.50 | 15.50 |
| Special | 17.25 | 20.00 |
| Veggie Special | 17.25 | 20.00 |
| Deluxe | 18.50 | 21.50 |

This famous Chicago-style pizza is baked in a pan with a bottom crust followed by mozzarella cheese & your favorite ingredients, then topped with a second layer of dough & finished off with a chunky tomato sauce

TOPPINGS (ea) 10" 1.25 12" 1.50

ARTISAN NEAPOLITAN PIZZA

Our pizzas are crafted in the tradition of Naples, Italy - the birth place of pizza. They are 12" wide and may have a charred-blistered appearance, which is normal and should not be thought of as burnt...enjoy!

PIZZA ROSSO

Made with tomato sauce

PIZZA BIANCO

Made without tomato sauce

CREATE YOUR OWN

NAPOLI

12 Fresh mozzarella, tomato sauce, anchovies (Italy), oregano and olive oil

CAPRICCIOSA

15 Fresh mozzarella, tomato sauce, artichokes, roasted cremini mushrooms, prosciutto di Parma, Kalamata olives and olive oil

SALUMI

14 Fresh mozzarella, tomato sauce, sopressata (salami), pepperoni, shaved parmesan, oregano and olive oil

LASAGNA

14 Fresh mozzarella, tomato sauce, meatballs, ricotta, parmesan cheese, basil and olive oil

REGINA MARGHERITA

11 Fresh mozzarella, tomato sauce, basil, parmesan cheese and olive oil

RUSTICA

14 Fresh mozzarella, tomato sauce, applewood smoked bacon, roasted cremini mushrooms, caramelized onions, basil and olive oil

CLASSICO

14 Fresh mozzarella, tomato sauce, fennel sausage, roasted cremini mushrooms, roasted red peppers, basil and olive oil

12

MONA LISA

Fresh mozzarella, tomatoes, artichokes, shaved parmesan, basil and olive oil

15

BARESE

Fresh mozzarella, fennel sausage, broccoli rabe (rapini) and olive oil

14

CRUDAIOLA

Fresh mozzarella, tomatoes, garlic, arugula and olive oil

14

4-FORMAGGIO

Fresh mozzarella, ricotta, gorgonzola and shaved parmesan (tomato sauce on request)

14

NAVONA

Fresh mozzarella, panna (cream), roasted Yukon potatoes, applewood smoked bacon, shaved parmesan and chives

14

PARMA

Fresh mozzarella, prosciutto di Parma, arugula, shaved parmesan and olive oil

14

MONTAGNA

Fresh mozzarella, panna (cream), prosciutto di Parma, roasted cremini mushrooms and shaved parmesan

14

NOTES

- Please, no half and half on Artisan Pizzas
- 18% gratuity will be added to parties of 6 or more

12 **CALZONE** (Baked) or **PANZEROTTI** (Fried)
12" half moon with fresh mozzarella 9

TOPPINGS: (1) 10 • (2) 11 • (3) 12

TOPPINGS

Meats Fennel Sausage • Pepperoni • Sopressata (Salami)
Applewood Smoked Bacon
Prosciutto di Parma (Italian Cured Ham)

Veggies Arugula • Basil • Artichokes • Fresh Tomatoes
Roasted Cremini Mushrooms • Roasted Yukon Potatoes
Caramelized Onions • Broccoli Rabe (Rapini)

Kalamata Olives • Garlic • Roasted Red Peppers

Seafood Anchovies (Italy) • Tuna (Italy)

Cheeses "Grana" Parmigiano • Gorgonzola • Ricotta

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ARTISAN/NEAPOLITAN

