

EST
PANORAMA

1990

ITALY ON YOUR PLATE...
THE WORLD IN YOUR GLASS

CHEF MATT GENTILE

“BEFORE” “PASTA”
ANTIPASTI

SOUP	8
“Questo Cambia Spesso”	
RISOTTO	12
Cauliflower, Pamigiano, Currants	
EGGPLANT	13
Mozzarella, Parmigiano, Basil, San Marzano Tomato	
SHRIMP	13
Grilled Shrimp, White Bean Croquette, Grilled Romaine Preserved Lemon	
VEGETABLE MISTO	14
Involtini, Conserva, Salted, Grilled	
ARUGULA	10
Shaved Pecorino Romano, Grilled Lemon Vinaigrette	
CAESAR	12
Romaine, Bagna Cauda, Artichoke Fritti	
BURRATA	15
Shaved Butternut Squash, Tomato, Aged Balsamic	
BABY KALE	12
Garbanzo Bean, Cucumber, Black Olive, Sunflower Seed Vinaigrette	
BEET SALAD	11
Golden Beets, Grilled Radicchio, Salsa Verde, Smoked Ricotta	
OCTOPUS	15
Oreganatto	

No. 2 *Secondi* “AFTER PASTA”

VEAL LOIN	28
Crushed Fingerlings, Treviso, Caper Zabaglione	
CHICKEN	24
Free Range Lancaster Chicken, Fennel, Pepperonata, Figs, Almond Sugo	
DUCK BREAST.....	32
Goat Ricotta Polenta, Salt-Roasted Beets, Huckleberry Mostarda	
VEAL CHEEK.....	29
Spaghetti Squash, Cherry Gremolata	
FLANK STEAK	28
Broccoli Rabe, Long Hots, Gorgonzola Dolce	
SWORDFISH	27
Smoked Eggplant, Arugula, Lump Crabmeat, Aged Balsamic	
BRACIOLA	29
Veal Skirt Steak, Parsley, Garlic, Parmigiano, Porcini Genovese, Broccolini	

S H A R E

ANTIPASTI MISTO	17
Prosciutto, Fresh Mozzarella, Aged Provolone, Olives Roasted Peppers, Giardiniera	
FORMAGGIO	21
Assortment Of Five Italian Cheeses, Truffle Honey Wine Infused Preserves	
CALAMARI FRITTI	14
San Marzano Tomato, Broccoli Rabe Pesto	
BEEF CARPACCIO	18
Beef Tenderloin, Arugula Arancini, Bone Marrow, Black Pepper	
VEAL POLPETTINE	15
Veal Meatballs, Provolone Polenta, Pork Ragu Long Hot-Sourdough	

No. 1 *Primi*

“PASTA”
HALF/ FULL

PAPPADELLE CINGHALE	14/25
Wild Boar, Broccoli Rabe, Roasted Tomato, Provolone	
RAVIOLI DI MANZO	13/22
Beef Shank & Fontina Filled Pasta, Wild Mushroom	
CRESPELLE	14/25
Lobster and Crab Filled Crepe, Lobster Sugo, Basil Hollandaise	
FETTUCINE CARBONARA VEGETALE.....	12/19
Smoked Portobello, Duck Egg, Parmigiano	
SPAGHETTI POMODORO	12/19
D.O.P. Vesuvius San Marzano Tomato, Parmigiano	
GNOCCHI GORGONZOLA.....	12/19
Gorgonzola Dolce, D’Anjou Pear, Black Walnut	
AGNOLOTTI CON BURRATA	12/19
Burrata Filled Pasta, San Marzano Tomato	
PACCHERI ALL’ AMATRICIANA	13/22
Lamb Pancetta, San Marzano Tomato, Pecorino Calabrese	
CHITARRA	13/22
Clams, Lump Crab, White Wine, Parsley	
TORTELLINI DI AGNELLO.....	13/22
Lamb Shoulder Caponata, Sunchoke, Black Garlic Pesto	

BROCOLINI
Parmigiano, Tomato

CONTORNI - SIDES
8 each

BROCCOLI RABE
Long Hots, Slow-Roasted Garlic

CRUSHED FINGERLING POTATO
Parmigiano, Parsley, Olive Oil

SPAGHETTI SQUASH
Aged Balsamic