



Osteria Panevino Restaurant Week Menu

Choice of Starter:

POLIPO ALL GRIGLIA

Grilled octopus, borlotti beans, potatoes, garlic aioli

PORK BELLY

Honey glaze, mushrooms, fingerlings potatoes, broccolini

BRUSCHETTONE BURRATA

Organic diced tomatoes, capers, burrata, fresh basil e.v.o.o.

Choice of Entrée:

RAVIOLI AI CARCIOFI

House made ravioli stuffed with artichokes, roasted tomato sauce, black olives, fresh mint

SHORT RIBS

Braised beef short ribs, diced vegetables, creamy lemongrass polenta

SPIGOLA ALL ARAGOSTA

Chilean sea bass, lobster bisque sauce, asparagus risotto

Choice of Dessert:

LIMONCELLO CAKE

TIRAMISU

Enhance your Experience:

4 oz Australian lobster tail + \$15

Shaved Black Truffle + \$10

Wine Pairing + \$12