



PANEVINO
TUSCAN FOOD THEMES

Easter Menu

THREE-COURSE MENU | \$49 PER PERSON

INCLUDES BOTTOMLESS MIMOSAS

{ 2 HOUR LIMIT PER TABLE }

FIRST COURSE

{ CHOICE OF }

PARFAIT FRUIT AND GRANOLA

greek yogurt, honey, & fresh berries

LOBSTER BISQUE SOUP

CARPACCIO DI SALMONE

smoked salmon carpaccio, capers, onions, crème fraiche, & crostini

INSALATA CAPRICCIOSA

organic mixed greens, walnuts, goat cheese, pears, corn, cranberries, & orange vinaigrette

SECOND COURSE

{ CHOICE OF }

CLASSIC EGGS BENEDICT

canadian bacon, poached eggs, hollandaise sauce, & english muffin, served with hash browns or roasted potatoes

CANNOLI WAFFLE

ricotta cheese, chocolate chips

INSALATA DI TONNO E QUINOA

quinoa, arugula, sesame seeds, pan seared ahi tuna, shaved parmigiano, & lemon emulsion dressing

BURGER

angus beef, canadian bacon, cheddar cheese, baby kale, & fried egg

RAVIOLI DI ARAGOSTA

housemade ravioli filled with lobster meat, creamy butter sage emulsion, diced asparagus, & aged parmigiano

THIRD COURSE

{ CHOICE OF }

TIRAMISU

LIMONCELLO
CAKE

FRESH SEASONAL
FRUIT BOWL