



**PANEVINO**  
TUSCAN FOOD THEMES

# Banquet Events Package





Panevino welcomes the opportunity to host your private party or corporate event. The following is a summary of responses to frequently asked questions and a listing of items to consider when planning an event at Osteria Panevino.

Osteria Panevino, located in Downtown San Diego's Historic Gaslamp District, features a wide variety of authentic Italian dishes, including Ossobuco and the best pasta in San Diego. Osteria Panevino also features a full service bar and private dining areas for catered events. Osteria Panevino has long been considered one of the best restaurants in San Diego.

Executive Chef and owner of Panevino, Vincenzo Lo Verso, brings more than 25 years of experience to the table. Born and raised in Sicily, he was constantly surrounded by two things: family and food. A family oriented man, Chef Vincenzo Lo Verso takes great care to ensure that all patrons are welcomed into his restaurant as if they were being welcomed into his home. He can be found in the kitchen creating and exploring new flavor combinations with his staff or out on the restaurant floor meeting clientele for business dinners or simply getting to know his guests. His friendly and charismatic character permeates the restaurant's atmosphere, as well as his culinary compositions. His innovative dishes are inspired by spices of the world and infused with the spirit of Italy.

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## Location

722 Fifth Avenue, San Diego, CA 92101

*Between F and G Street in the Gaslamp Quarter and a short walk from the San Diego Convention Center and most downtown hotels.*

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## Hours

Open Daily for Lunch and Dinner

Sunday - Thursday | 10:00 am to 10:30 pm

Friday - Saturday | 10:00am to 11:30pm

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## Occupancy

Main Dining Room | 80 Persons

Heated Patio | 25 Persons

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## Dress Code/Door Policy

Though no dress code is enforced, dress is described as “business casual”. No jackets are required. Guests under 21 years of age and properly supervised minors are both welcome.

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## Banquet Menus

We have course selections and sample menus available for you. Panevino will personalize and print these menus for you at no cost. State taxes and 20% gratuity are automatically charged on banquets.

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## Beverages

All beverages are billed on consumption. We recommend that wines be pre-selected the week preceding the event to ensure we have sufficient quantities for your event.

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## Minimum Spend Requirements

Panevino reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room fee charge.

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## Billing/Payment

Panevino reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms. The following credit cards are accepted: *Visa, MasterCard, Discover, Diners Club and American Express.*

For further details, contact Annalisa Rollins  
(619) 721-8800 | [info@osteriapanevino.com](mailto:info@osteriapanevino.com)

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# Panervino Standard

## FAMILY STYLE STARTER

### BRUSCHETTA

## MAIN COURSE

- choice of -

### MEZZELUNE DI MELENZANE

housemade eggplant ravioli with mascarpone  
tomato sauce

### POLLO TOSCANO

grilled boneless chicken breast marinated  
in olive oil, garlic, crushed red pepper,  
and rosemary served with mashed potatoes

### PENNE AL CINGHIALE

penne pasta, wild boar sausage, peas,  
and vodka cream sauce

### FISH OF THE DAY

## COMPLEMENTS

serves 4

### BROCCOLI ORIGANATI +20

broccoli florets baked with garlic, e.v.o.o.,  
parmigiano, & bread crumbs

### FUNGHI TRIFOLATI +20

assortment of wild mushrooms sautéed with  
garlic, e.v.o.o., parsley, & truffle oil

### LOBSTER MASHED POTATOES +30

### ORGANIC BROCCOLINI +20

## DESSERT

- choice of -

CHEESECAKE

TIRAMISU

# Panervino Premium

## INDIVIDUAL STARTER

### MOZZARELLA CAPRESE

## FIRST COURSE

- choice of -

### INSALATA CAPRICCIOSA

organic greens, walnuts, goat cheese, corn, sliced pears, cranberries, and blood orange vinaigrette

### ZUPPA DEL GIORNO

soup of the day

## MAIN COURSE

- choice of -

### RAVIOLI DI AGNELLO

housemade ravioli filled with lamb meat, wild mushrooms sauce, garlic, and rosemary

### NEW YORK AI FUNGHI

16oz new york steak with mushroom cream sauce, served with mashed potatoes

### POLLO TOSCANO

grilled boneless chicken breast marinated in olive oil, garlic, crushed red pepper, and rosemary served with mashed potatoes

### SALMONE VENEZIANO

pan seared pistachio crusted salmon fillet with mustard chardonnay cream sauce, served over spinach

### FISH OF THE DAY

## COMPLEMENTS

serves 4

### BROCCOLI ORIGANATI +20

broccoli florets baked with garlic, e.v.o.o., parmigiano, & bread crumbs

### FUNGHI TRIFOLATI +20

assortment of wild mushrooms sautéed with garlic, e.v.o.o., parsley, & truffle oil

### LOBSTER MASHED POTATOES +30

### ORGANIC BROCCOLINI +20

## DESSERT

- choice of -

CHEESECAKE

TIRAMISU

NUTELLA CAKE

# Panervino Platinum

## APPETIZER SAMPLER

CRAB STUFFED  
MUSHROOMS

FRITTO  
CALAMARI

STUFFED  
EGGPLANT

## FIRST COURSE

- choice of -

CAESAR SALAD

ZUPPA DEL GIORNO

soup of the day

## MAIN COURSE

- choice of -

### RAVIOLI DI ARAGOSTA E ASPARAGI

housemade ravioli filled with lobster and ricotta in a butter and sage emulsion, diced tomatoes with aged parmigiano reggiano

### POLLO SICILIANO

chicken breast topped with eggplant, heirloom tomatoes and mozzarella white wine sauce

### MALFATTI ALLA GENOVESE

housemade spinach ravioli stuffed with ricotta cheese and spinach in a creamy basil pesto sauce

### BISTECCA FIORENTINA

tuscan style grilled 24 oz. boneless rib eye steak with porcini mushroom sauce and roasted potatoes

### FISH OF THE DAY

### TONNO AL SOIA

ahi tuna sesame crusted, soy sauce, served with lobster mashed potatoes

## COMPLEMENTS

serves 4

### BROCCOLI ORIGANATI +20

broccoli florets baked with garlic, e.v.o.o., parmigiano, & bread crumbs

### FUNGHI TRIFOLATI +20

assortment of wild mushrooms sautéed with garlic, e.v.o.o., parsley, & truffle oil

### LOBSTER MASHED POTATOES +30

### ORGANIC BROCCOLINI +20

## DESSERT

- choice of -

LIMONCELLO CAKE

CHEESECAKE

NUTELLA CAKE

# Panervino Elite

## FIRST COURSE

- choice of -

### INSALATA CAPRICCIOSA

organic greens, walnuts, goat cheese, corn, sliced pears, cranberries, and blood orange vinaigrette

### LOBSTER BISQUE SOUP

## SECOND COURSE

### GNOCCHI AL GRANCHIO

housemade potato dumplings, crab meat, and vodka cream sauce

## MAIN COURSE

- choice of -

### RAVIOLI AL CARCIOFI

housemade ravioli stuffed with artichokes, roasted tomato sauce, black olives, and fresh mint

### SURF AND TURF

fillet mignon and shrimp scampi

### FISH OF THE DAY

### SPIGOLA AL FORNO

chilean sea bass baked in a cherry tomatoes and lemon caper sauce, served with grilled asparagus

### LINGUINE ALLO SCOGLIO

linguine tossed with mussels clams, shrimp, calamari, and 6 oz lobster tail in a light spicy tomato sauce

### OSSOBUCO DI AGNELLO

lamb shank, served with mushroom risotto & infused truffle oil

## COMPLEMENTS

serves 4

### BROCCOLI ORIGANATI +20

broccoli florets baked with garlic, e.v.o.o., parmigiano, & bread crumbs

### FUNGHI TRIFOLATI +20

assortment of wild mushrooms sautéed with garlic, e.v.o.o., parsley, & truffle oil

### LOBSTER MASHED POTATOES +30

### ORGANIC BROCCOLINI +20

## DESSERT

- choice of -

FRESH FRUIT BOWL

LIMONCELLO CAKE

NUTELLA CAKE

# Panevino Lunch

## FIRST COURSE

- choice of -

FAMILY STYLE  
BRUSCHETTA APPETIZER

CHOICE OF  
SOUP OR SALAD

## MAIN COURSE

- choice of -

### SALMON BURGER

salmon patty, crispy bacon, avocado,  
and chipotle aioli

### TONNO E QUINOA

quinoa, arugula, sesame crusted  
ahi tuna, shaved parmigiano,  
and lemon emulsion dressing

### POLLO CAPRESE CIABATTA

chicken, fresh tomatoes, mozzarella,  
and pesto sauce, served on ciabatta bread

### RAVIOLI CARCIOFI

with butter and sage cream sauce

### FISH OF THE DAY

## DESSERT

### TIRAMISU

served with american coffee or tea

OPTIONAL BOTTOMLESS MIMOSAS  
+\$20 PER PERSON



# Panervino Brunch

## FIRST COURSE

- choice of -

**PARFAIT FRUIT AND GRANOLA**  
greek yogurt, honey, and fresh berries

**INSALATA CAPRICCIOSA**  
organic mixed greens, walnuts,  
goat cheese, pears, corn, cranberries,  
and orange vinaigrette

**LOBSTER BISQUE SOUP**

## MAIN COURSE

- choice of -

**CLASSIC EGGS BENEDICT**  
canadian bacon, poached eggs, hollandaise  
sauce, and english muffin, served with hash  
browns or roasted potatoes

**INSALATA DI TONNO E QUINOA**  
quinoa, arugula, sesame seeds, pan seared ahi  
tuna, shaved parmigiano, and lemon emulsion  
dressing

**CANNOLI WAFFLE**  
ricotta cheese, chocolate chips

**BURGER**  
angus beef, canadian bacon, cheddar cheese,  
baby kale, and fried egg

**RAVIOLI DI ARAGOSTA**  
housemade ravioli filled with lobster meat, creamy butter  
sage emulsion, diced asparagus, and aged parmigiano

## DESSERT

- choice of -

FRESH FRUIT BOWL

TIRAMISU

LIMONCELLO CAKE

OPTIONAL BOTTOMLESS MIMOSAS  
+\$20 PER PERSON

# Beverage Menu

## BASIC

\$16/1 hr.  
\$26/2 hr.  
\$35/3 hr.  
\$43/4 hr.

## SILVER

\$25/1 hr.  
\$40/2 hr.  
\$55/3 hr.  
\$65/4 hr.

## GOLD

\$30/1 hr.  
\$50/2 hr.  
\$65/3 hr.  
\$80/4 hr.

## PLATINUM

\$35/1 hr.  
\$65/2 hr.  
\$80/3 hr.  
\$95/4 hr.

## BASIC

House Wine Selection Red and White  
Sparkling Wine  
Domestic and Imported Beers  
(Draft and Bottled)  
Soft Drinks & Juices

## SILVER

Svedka Vodka  
Barton Gin  
Montezuma Tequila  
Jameson Whiskey  
Dewar's Scotch  
Bacardi Rum  
House Wine Selection Red and White  
Sparkling Wine  
Domestic and Imported Beers  
(Draft & Bottled)  
Soft Drinks & Juices

## GOLD

Kettle One Vodka  
Titos Vodka  
Tanqueray Gin  
Bacardi Rum  
Casadores Silver Tequila  
Dewar's 12 Yr Scotch  
Johnnie Walker Red Label Whiskey  
Napa Valley Chianti  
California Pinot Grigio  
Sparkling Wine  
Domestic and Imported Beers  
(Draft & Bottled)  
Soft Drinks & Juices

## PLATINUM

Grey Goose Vodka  
Belvedere Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Bacardi Rum  
Johnnie Walker Black Label Whiskey  
Basil Hayden Bourbon  
Macallan 12 Yr Scotch Whiskey  
Glenlivet 12 Yr Scotch Whiskey  
Markel VSOP  
Remy Martin VSOP  
Napa Valley Chianti  
Sonoma County Pinot Grigio  
Sparkling Wine/Prosecco  
Domestic and Imported Beers  
(Draft & Bottled)  
Soft Drinks & Juices

DURING BEVERAGE PACKAGES, A MAXIMUM OF ONE BEVERAGE  
PER PERSON WILL BE SERVED AT ANY GIVEN TIME