



**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

\$65 PER PERSON

## FAMILY STYLE STARTER

### TRIO DI BRUSCHETTA

assorted toasted artisan breads each topped with olive tapenade, artichokes, heirloom tomatoes

## MAIN COURSE

- choice of -

### RAVIOLI AL PESTO

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

### POLLO TOSCANO

free-range chicken marinated in garlic, olive oil, rosemary, sautéed with white wine sauce served with sautéed spinach & mashed potatoes

### PENNE AL CINGHIALE

wild boar sausage, peas, vodka cream sauce

### FISH OF THE DAY

## DESSERT

- choice of -

CHEESECAKE

TIRAMISU

# Panervino Premium

\$75/PERSON

## 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 -

### CAVATELLI POLLO E BROCCOLI

roasted chicken, broccoli, cherry tomato, cream & Parmesan

### POLLO TOSCANO

chicken marinated in garlic, olive oil, rosemary, sautéed in white wine served with sautéed spinach and mashed potatoes

### GNOCCHI CACIO E PEPE

house-made potato dumplings, filled with Asiago cheese, black pepper, black truffle butter

### RIBEYE STEAK

mushroom brandy cream sauce, with mashed potatoes

### SALMONE VENEZIANO

pistachio crusted, chardonnay mustard cream sauce served with sautéed spinach

### FISH OF THE DAY

## DESSERT

- choice of -

CHEESECAKE

TIRAMISU

CANNOLI

# Panervino Platinum

\$85/PERSON

## APPETIZER SAMPLER

### FUNGI RIPIENI

mushroom caps, lump crab meat, peppers,  
bread crumbs, fresh herbs

### FRITTO MISTO

fried calamari, shrimp, zucchini, spicy  
marinara

### CARCIOFI ALLA

### GRIGLIA

grilled artichokes capers, lemon sauce  
and parsley

## FIRST COURSE

- choice of -

### CAESAR SALAD

romaine lettuce, Caesar dressing,  
parmesan cheese, croutons

### ZUPPA DEL GIORNO

soup of the day

## MAIN COURSE

- choice of -

### PACCHERI NETTUNO

roasted garlic, fresh sole, mussels, clams, baby  
shrimp, touch of basil  
pesto, in roasted heirloom tomato sauce

### RAVIOLI AL PESTO

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

### FISH OF THE DAY

### POLLO PARMIGIANA

breaded boneless chicken breast, mozzarella, fresh  
tomato sauce served with spaghetti marinara

### OSSOBUCO DI VITELLO

veal shank braised in red wine, over saffron risotto

### SALMONE VENEZIANO

pistachio crusted, chardonnay mustard cream sauce  
served with sauteed spinach

## DESSERT

- choice of -

### LIMONCELLO CAKE

### CHEESECAKE

### TIRAMISU

# Panervino Elite

\$95/PERSON

## APPETIZER SAMPLER

### FRITTO MISTO

fried calamari, shrimp, zucchini,  
spicy marinara

### FUNGHI RIPIENI

mushroom caps, lump crab meat,  
peppers, bead crumbs, shallots, fresh  
herbs

### FIOR DI ZUCCHINE RIPIENI

zucchini blossom, stuffed with  
four blended cheeses, apricot jam

## FIRST COURSE

- Choice Of -

### INSALATA CAPRICCIOSA

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

### SOUP OF THE DAY

## SECOND COURSE

- All Guests Receive -

**GNOCCHI CACIO E PEPE** house-  
made potato dumplings, filled  
with asiago cheese, black pepper, butter  
emulsion, pecorino, shaved black truffle

## MAIN COURSE

- Choice Of -

### AGNOLOTTI DI CARNE

shortrib filled ravioli, porcini mushrooms, truffle  
butter cream sauce

### SURF AND TURF

fillet mignon and shrimp scampi

### RAVIOLI AL PESTO

housemade spinach ravioli, stuffed with ricotta and  
spinach, creamy pesto sauce

### PACCHERI NETTUNO

large tubed shaped pasta, roasted garlic, fresh  
sole, mussels, clams, baby shrimp, touch of basil  
pesto, roasted heirloom tomato sauce

### OSSOBUCO DI VITELLO

veal shank, slowly braised with red wine, saffron  
risotto

### CHILEAN SEA BASS

pan seared, roasted cherry tomatoes, white wine sauce, lobster mashed potatoes

## DESSERT

- Choice Of -

CREME BRULEE

LIMONCELLO  
SPONGE CAKE

LAVA CAKE

# 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  
(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  
(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  
Chianti  
Pinot Grigio  
Sparkling Wine  
Domestic and Imported Beers  
(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  
Chianti  
Pinot Grigio  
Sparkling Wine  
Prosecco  
Domestic and Imported Beers  
(Bottled)  
Soft Drinks & Juices

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