



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

HAPPY
Valentine's Day

www.osteriapanevino.com
7225thAve, San Diego, CA

ANTIPASTI

PORTOBELLO ORIGANATO 21

mushroom cap stuffed with parmigiano,
bread crumbs, fresh herbs, baked

MELANZANE FARCITE 21

eggplant stuffed with ricotta and spinach, marinara
sauce and fresh mozzarella, baked

FRITTO MISTO 23

flash fried calamari, shrimp, zucchini, and spicy marinara

COZZE E VONGOLE 23

clams and mussels sautéed with cherry tomatoes in a garlic
white wine sauce served with crostini

CARPACCIO DI MANZO 22

thin sliced raw filet mignon, arugula, roasted cherry tomatoes,
shaved parmigiano, capers, lemon

FIOR DI ZUCCA 21

zucchini blossom stuffed with a blend of four cheeses,
over apricot jam

INSALATE

Add chicken +\$7, Shrimp +\$11

CAESAR SALAD 14

the way it's meant to be!

INSALATA DI STAGIONE 12

baby mixed greens, cherry tomatoes, balsamic vinaigrette

INSALATA CAPRICCIOSA 16

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

PASTA E BASTA

PENNE AL CINGHIALE 29

wild boar sausage, peas, vodka cream sauce

PAPPARDELLE BOLOGNESE 29

house made wide fettuccine with veal beef ragu

RAVIOLI AL PESTO 29

house made spinach ravioli stuffed with ricotta cheese in a creamy pesto sauce with asparagus

GNOCCHI CACIO E PEPE 31

house made potato dumplings, filled with imported cheese, black pepper, butter emulsion, pecorino, black truffle

LINGUINE ALLE VONGOLE 32

clams, garlic, white wine, clams au jus

RAVIOLI DI ARAGOSTA 38

house made ravioli stuffed with lobster in a creamy tomato sauce, topped with lobster tail

LASAGNA BOLOGNESE 28

house made lasagna with beef ragu, mozzarella cheese, bechamel, tomato sauce

RISOTTO AI PORCINI 34

arborio rice, porcini mushrooms, truffle butter cream sauce, black truffle

RISOTTO PESCATORE 36

arborio rice, mussels, clams, calamari, shrimp, light spicy tomato sauce

AGNOLOTTI DI CARNE 32

house made half moon shaped ravioli stuffed with short rib, porcini mushrooms, truffle butter cream sauce

PIATTI PRINCIPALI

POLLO PARMIGIANA 32

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

OSSOBUCO DI VITELLO 54

veal shank slowly braised with red wine, over saffron risotto

FILETTO DI MANZO 49

grilled in a chianti reduction sauce, served with
spinach and mashed potatoes

SALMONE VENEZIANO 36

pan seared with pistachio crust, chardonnay mustard
cream sauce, served with sautéed spinach

CIOPPINO LIVORNESE 45

clams, mussels, calamari, shrimp, fresh fish, capers, black
olives, tomato sauce, served with toasted bread

LAMB CHOPS 51

grilled, barolo wine reduction, roasted garlic mashed potatoes

CHILEAN SEA BASS 52

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

CONTORNI

SPINACI ALL'AGLIO 15

spinach sautéed in garlic and e.v.o.o.

PARMESAN TRUFFLE FRIES 13

BROCCOLI ORIGANATI 15

broccoli florets, topped with parmesan cheese,
bread crumbs, garlic butter, baked

LOBSTER MASHED POTATOES 18



DAILY SPECIALS

SPAGHETTI FRADIAVOLA

Mussels, clams, calamari, shrimp and half Maine lobster in a spicy tomato sauce

BRANZINO

Pan seared in a champagne sauce with chopped asparagus, black olives, capers and cherry tomatoes served with lobster mashed potatoes

BONE-IN RIBEYE

24-ounces, grilled in a peppercorn sauce, served with asparagus