

APPETIZERS

BRUSCHETTA	5.95
Toasted rustic bread topped with tomatoes, basil, fresh mozzarella, roasted peppers and olive oil	
GRIGLIATA (Grilled Seafood)	12.95
Grilled marinated octopus, shrimp and calamari served over rapini and Tuscan beans	
FRIED CALAMARI	8.95
Fried calamari with marinara sauce and lemons	
With 2 pieces fried shrimp	11.95
RAPINI & SAUSAGE	6.95
Sautéed broccoli rabe with fennel sausage and cherry tomatoes, topped with crushed croutons, olive oil and parsley	
FRIED MOZZARELLA	5.95
Sliced fresh mozzarella, breaded and pan fried with olive oil, served with marinara sauce	
ANTIPASTO MISTO	10.95
Fresh mozzarella, prosciutto di Parma, sopressata, "Grana" parmesan, grilled zucchini, artichokes, roasted red peppers, Kalamata and Castelvetrano olives	
SAMPLER PLATTER	9.50
Mozzarella sticks, onion rings, toasted ravioli, jalapeño cheese poppers and breaded mushrooms, served with ranch or marinara sauce	
CROSTINI	5.95
Made with our homemade artisan bread topped with a spinach-artichoke spread and toasted "Grana" parmigiano cheese	

SOUPS

CREAM OF CHICKEN	4.00
MINISTRONE Vegetable	4.00
SOUP OF THE DAY	4.00

SALADS

HOUSE	5.50
Our house salad made with lettuce, Romaine, mixed greens, cucumbers, tomatoes and red onions, served with Balsamic dressing	
CAPRESE	7.50
Fresh mozzarella, tomatoes and basil served on Romaine with Balsamic dressing	
CESARE	6.50
Caesar salad made with Romaine, croutons, shaved parmesan cheese and Caesar dressing	
SPINACH	7.50
Baby spinach, mushrooms, goat cheese and walnuts in a raspberry vinaigrette	
ROCKET	7.50
A salad made with arugula, tomatoes anchovies and shaved "Grana" parmigiano cheese in a lemon-olive oil dressing	

NOTES

- An additional charge will apply to some items ordered off of carry-out menu (see server)
- Corkage fees: Wine \$6.00 per bottle, Beer \$1.50 per person
- No sandwiches after 4:30 pm



DINE-IN MENU

PASTAS

Served with soup or side salad
Gluten-free or wheat pasta add 2.00

GNOCCHI	13.50
Potato dumplings served with meat, marinara or pesto sauce	
CAVATELLI ALLA VODKA	13.50
Tubular pasta in a creamy tomato vodka sauce	
RAVIOLI	13.50
Meat or cheese filled pasta served with meat or marinara sauce	
RIGATONI BOSCAIOLA	13.95
Sausage, peas and cremini mushrooms in a creamy tomato sauce	
TORTELLINI ALFRESCO	13.95
Cheese tortellini in a garlic-olive oil sauce with artichoke hearts, shaved parmesan cheese, diced tomatoes & basil	
LASAGNA	13.95
Meat and cheese with meat or marinara sauce	
FETTUCCINE ALFREDO	13.50
Egg fettuccine in a parmesan cream sauce	
BAKED RIGATONI	13.95
Baked with ricotta and mozzarella with meat or marinara sauce	
FETTUCCINE VERONA	19.95
Tossed with shrimp, bacon and baby spinach in an alfredo cream sauce	
SPAGHETTI & MEATBALLS	14.95
Served with your choice of meat or marinara sauce	
RIGATONI CAPRESE	13.95
Diced fresh mozzarella in a plum tomato and basil sauce	
CAVATELLI BARESE	13.95
Rapini with crumbled sausage and Tuscan beans in a garlic-olive oil sauce	
SPAGHETTI CARBONARA	13.95
Bacon in egg yolk cream sauce	
RIGATONI CHICKEN	14.95
GORGONZOLA Cremini mushrooms and diced chicken in a white gorgonzola cheese cream sauce	

ITALIAN FAVORITES

Served with soup or side salad
and your choice of pasta or potato

Any Italian Favorite served with Your Choice:

CHICKEN 15.95 • **VEAL** 20.95

VESUVIO

Olive oil, garlic, white wine, peas, fresh herbs, roasted peppers and roasted potatoes

PARMIGIANA

Breaded and baked with mozzarella and parmesan cheese in a marinara sauce

MARSALA

Cremini mushrooms, Marsala wine and demi glace

CACCIATORE

Onions, cremini mushrooms, peppers, olives and tomato sauce

SALTINBOCCA

Prosciutto, sage and mozzarella with Marsala-white wine sauce

FLORENTINA

Spinach, roasted peppers, fresh mozzarella and white wine sauce

FRANCESE

Egg battered in a white wine and lemon butter sauce

EGGPLANT PARMIGIANA	14.95
Battered eggplant baked with ricotta, mozzarella and parmesan cheeses in a marinara sauce served with pasta	

AMERICAN FAVORITES

Served with soup, side salad or coleslaw
and your choice of potato

BBQ BABY BACK RIBS	Full Slab 19.95
Tender "off the bone" ribs	Half Slab 13.95
with our own "Bibs BBQ sauce"	
GRILLED PORK CHOPS	16.95
Two center cut pork chops lightly seasoned and grilled	
ITALIAN BREADED PORK CHOPS	16.95
Two center cut pork chops pan-fried then baked	
POT ROAST	16.50
Slow cooked tender beef chuck roast served in a mushroom gravy sauce	
BBQ CHICKEN	12.50
Half bone-in chicken, grilled with our own "Bibs" BBQ sauce	
FRIED CHICKEN	12.50
Half bone-in chicken, deep fried to a golden brown	
BAKED CHICKEN ITALIANO	12.50
Half bone-in chicken, baked with olive oil, garlic and Italian seasonings, served with roasted potatoes	
GRILLED SKIRT STEAK	15.95
A 12 oz. steak lightly seasoned and grilled the way you like it	
JUMBO SHRIMP DINNER	18.95
Six huge shrimp, your choice of breaded, grilled or coconut	

BRICK HEARTH OVEN PIZZA

THIN CRUST

12" CHEESE THIN CRUST	10.00
EACH EXTRA TOPPING	1.50

Extra Thin Crust Available
Double Dough available for extra charge.

IN "DA" PAN

Sicilian Deep Dish or Traditional Pan
Please allow 45 minutes cooking time.

12" CHEESE PAN	12.50
EACH EXTRA TOPPING	1.50

Sicilian Deep Dish is made with a thick crust followed by mozzarella cheese, your favorite ingredients and topped with chunky tomato sauce

Traditional Pan is made with a thick crust topped with pizza sauce, your favorite ingredients and mozzarella cheese on top

STUFFED

Chicago Style Pizza Pie

Please allow 45 minutes cooking time.

12" CHEESE STUFFED	14.50
EACH EXTRA TOPPING	1.50

This famous Chicago-style pizza is baked in a pan with a bottom crust followed by mozzarella cheese and your favorite ingredients, then topped with a second layer of dough and finished off with a chunky tomato sauce

TOPPINGS

*Charged as 2 Toppings

MEATS/SEAFOOD

Sausage • Canadian Bacon • American Bacon
Meatballs • Roast Beef • Fresh Ground Beef
Ham • Grilled Chicken* • Pepperoni
Gyros* • Anchovy

VEGGIES

Black Olives • Green Olives • Green Peppers
Onions • Spinach • Kalamata Olives • Capers
Tomatoes • Mushrooms • Fresh Garlic
Broccoli • Pineapple • Sundried Tomatoes*
Hot Giardiniera • Jalapeños • Grilled Zucchini
Grilled Eggplant • Roasted Red Peppers*
Pepperoncini

CHEESE

Feta* • Goat Cheese* • Ricotta*
Gorgonzola* • Fresh Mozzarella*

SAUCES

BBQ Sauce • Alfredo Sauce • Pesto Sauce
(Ingredient charge applies to sauces)

TIMPANOS

A stuffed pasta pie baked with mozzarella cheese and ingredients listed below in our pizza crust

MEAT	13.95
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With sausage, meatballs and mortadella in a marinara sauce

SPINACH	13.95
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Spinach, ricotta, mozzarella and parmesan cheese with tomato sauce

CHICKEN BROCCOLI CHEDDAR	13.95
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Diced chicken, broccoli and cheddar cheese in Alfredo sauce

NOTES

- Please, no half and half on Artisan Pizzas
- 18% gratuity will be added to parties of 6 or more

DINE-IN MENU



ABOUT OUR PIZZA

Our new Artisan-Neapolitan Style Pizzas at Panino's are inspired by memories of the pizza we had enjoyed eating during our many visits to Italy.

While creating this Artisan Style Pizza, we wanted to adhere to the standards of the old school pizzerias; and the art and craft of the great pizzaiolis who started the legacy over a 100 years ago.

The flour we have chosen for our Artisan Pizzas is called Molino "San Felice" Farina Tipo "00", which comes from Naples, Italy where it is known as the "Queen" of Neapolitan flour. The Molino "San Felice" is the first and only Italian flour with the "STG" certification stamp for the production of the real artiginal Neapolitan Pizza.

Our pizza dough is naturally leavened with a "Mother" strain of the starter yeast called "camaldoli", which also comes from Naples, Italy. Its origin goes back to the 1800's where the first pizzas were made. Very few pizzerias in the U.S. make it the old fashion way, using natural yeast, which is allowed to ferment over 24 hours to develop its flavor and unique style crust.

The pizzas are made with high quality imported and domestic ingredients then gets baked in a high temperature oven, which results in a thin-crisp crust with a puffed edge that takes on a charred-blistered appearance. This smokey caramelized flavor pizza tastes best when eaten minutes of coming out of the oven.

Buon Appetito!

ARTISAN/NEAPOLITAN



ARTISAN NEAPOLITAN PIZZA

Our pizzas are crafted in the tradition of Naples, Italy - the birth place of pizza.

The pizzas are 12" wide and may have a charred-blistered appearance, which is normal and should not be thought of as burnt...enjoy!

PIZZA ROSSO

Made with tomato sauce

NAPOLI	11.95
Fresh mozzarella, tomato sauce, anchovies (Italy), oregano and olive oil	
CAPRICCIOSA	14.95
Fresh mozzarella, tomato sauce, artichokes, roasted cremini mushrooms, prosciutto di Parma, Kalamata olives and olive oil	
LASAGNA	13.95
Fresh mozzarella, tomato sauce, meatballs, ricotta, parmesan cheese, basil and olive oil	
SALUMI	13.95
Fresh mozzarella, tomato sauce, sopressata (salami), pepperoni, shaved parmesan, oregano and olive oil	
REGINA MARGHERITA	10.95
Fresh mozzarella, tomato sauce, basil, parmesan cheese and olive oil	
RUSTICA	13.95
Fresh mozzarella, tomato sauce, applewood smoked bacon, roasted cremini mushrooms, caramelized onions, basil and olive oil	
CLASSICO	13.95
Fresh mozzarella, tomato sauce, fennel sausage, roasted cremini mushrooms, roasted red peppers, basil and olive oil	

PIZZA BIANCO

Made without tomato sauce

MONA LISA	11.95
Fresh mozzarella, tomatoes, artichokes, shaved parmesan, basil and olive oil	
BARESE	12.95
Fresh mozzarella, fennel sausage, broccoli rabe (rapini) and olive oil	
CRUDAIOLA	12.95
Fresh mozzarella, tomatoes, garlic, arugula and olive oil	
4-FORMAGGIO	13.95
Fresh mozzarella, ricotta, gorgonzola and shaved parmesan (tomato sauce on request)	
NAVONA	13.95
Fresh mozzarella, panna (cream), roasted Yukon potatoes, applewood smoked bacon, shaved parmesan and chives	
PARMA	13.95
Fresh mozzarella, prosciutto di Parma, arugula, shaved parmesan and olive oil	
MONTAGNA	13.95
Fresh mozzarella, panna (cream), prosciutto di Parma, roasted cremini mushrooms and shaved parmesan	

CREATE YOUR OWN ARTISAN PIZZA OR CALZONE

Choose: **PIZZA ROSSO** (with tomato sauce)
OR PIZZA BIANCO (without tomato sauce)

PIZZA	CALZONE
12" pizza	12" half moon
with fresh mozzarella	with fresh mozzarella
1 TOPPING 11.95	1 TOPPING 9.95
2 TOPPINGS 12.95	2 TOPPINGS 10.95
3 TOPPINGS 13.95	3 TOPPINGS 11.95

TOPPINGS

Meats Fennel Sausage • Pepperoni • Sopressata (Salami)
Prosciutto di Parma (Italian Cured Ham)
Applewood Smoked Bacon

Veggies Arugula • Basil • Artichokes • Fresh Tomatoes
Roasted Cremini Mushrooms • Roasted Yukon Potatoes
Caramelized Onions • Broccoli Rabe (Rapini)
Kalamata Olives • Garlic • Roasted Red Peppers

Seafood Anchovies (Italy) • Tuna (Italy)

Cheeses "Grana" Parmigiano • Gorgonzola • Ricotta