

# LA PANETERIA

Italian-Argentinian Cuisine

## ZUPPA E INSALATA

- MINISTRONE (v)** 7  
Fresh homemade vegetable soup
- CLASSIC "CAESAR" SALAD (v)** 9  
Heart of romaine lettuce Caesar dressing tossed with parmesan cheese, crostini and black pepper
- LA CAPRESE (v)** 13  
Fresh mozzarella, tomatoes, mix green, basil, aged balsamic and E.V.O.O
- LA BURRATA (v)** 14  
Homemade fresh burrata cheese, tomatoes, baby arugula basil oil, and balsamic glaze
- INSALATA TRICOLORE (v)** 11  
Arugula, radicchio, Belgium endive, candied walnuts, orange segments tossed with honey vinaigrette
- INSALATA DELLA CASA (v)** 8  
Mixed green salad, shredded carrots, cucumber tossed with olive oil and balsamic vinaigrette

Add-ons: Chicken 6, Steak 8, Salmon 8, Shrimp 8

## ANTIPASTI

- ZUCCHINI FRITTI (v)** 12  
Fresh fried zucchini topped with marinara sauce and shredded mozzarella
- MELANZANE PARMIGIANA (v)** 12  
Golden fried eggplant topped with marinara sauce and fresh mozzarella
- CALAMARI FRITTI** 14  
Fresh fried squid accompanied with house marinara
- MOZZARELLA IN CARROZZA (v)** 14  
Fried golden breaded fresh mozzarella accompanied with marinara sauce
- BRUSCHETTA POMODORO (v)** 8  
Local tomatoes, fresh basil, garlic, caramelized onions extra virgin olive oil with crostini

### BAMBINI/KIDS MENU \$9

MINI MILANESA WITH FRIES | MAC & CHEESE  
CHEESE PIZZA | PASTA POMODORO  
PASTA WITH BUTTER

## LA PIZZA

- POMODORO & MOZZARELLA (v)** 9  
House tomato sauce, mozzarella
- MARGHERITA (v)** 13  
Tomato sauce, fresh mozzarella, fresh tomato, basil, and oregano
- GORGONZOLA E PERE (v)** 14  
White pizza with sweet gorgonzola, roasted pear, and mozzarella
- BIANCA 4 FORMAGGI (v)** 11  
White four cheese pizza  
Mozarella, provolone, fontina and sweet gorgonzola
- FUGAZZETA (v)** 8  
White pizza with caramelized sweet onions topped with mozzarella
- FUGAZZA (v)** 13  
White pizza with mozzarella topped with onions, olive oil and oregano
- JAMON Y MORRONES** 12  
Smoked ham, roasted peppers, tomato sauce, and mozzarella
- PIZZA PAVAROTTI** 12  
White pizza with Fior di latte mozzarella, Prosciutto di Parma, topped with arugula and shaved Parmesan

### Extra toppings

Ham, pepperoni, sausage, bacon, fresh peppers  
spinach, onions, mushrooms, olives and anchovies) \$1.50 each  
Chicken \$2.00, Steak \$4 Shrimp \$5

## CONTORNI/SIDE DISHES \$7

FRIES | MEATBALLS OR SAUSAGE POMODORO  
PASTA POMODORO | SAUTEED SPINACH  
GRILLED VEGETABLES

## LA PASTA

Daily homemade fresh pasta | Gluten free also available +\$2  
All dry pasta dishes are made to order

- SPAGHETTI AL POMODORO (v)** 14  
Spaghetti sautéed with cherry tomatoes, roasted garlic basil and marinara sauce
- POMPETE CON SPAGHETTI E MARINARA** 15  
Spaghetti sautéed with our house-made beef meatballs sautéed in marinara sauce
- RAVIOLI CON ZUCCA E RICOTTA (v)** 13  
Roasted butternut squash ravioli sautéed in sage tomatoes, asparagus, fresh squash, cream sauce, finished with shaved dry ricotta
- FETTUCCINE ALLA CARBONARA** 17  
Fresh fettuccine pasta sautéed with smoked apple-wood bacon, caramelized onions and cream finished with egg yolk, black pepper and parmesan cheese
- FETTUCCINE ALLA BOLOGNESE** 19  
Fresh fettuccine pasta with veal ragu and shaved parmesan cheese
- LASAGNA AL FORNO** 16  
Layers of pasta with ground beef, ricotta, mozzarella tomato sauce, béchamel sauce topped with parmesan cheese
- RIGATONI ALLA CAPRESE (v)** 16  
Rigatoni pasta sautéed with cherry tomatoes, garlic, fresh mozzarella, basil oil and finished with parmesan cheese
- PENNE ALLA VODKA** 16  
Penne pasta sautéed with caramelized onions, tomatoes, scallions, smoked salmon in a pink vodka sauce
- LINGUINI all' ARAGOSTA** 28  
Linguine pasta sautéed with Maine Lobster meat caramelized shallots, asparagus, tomatoes in a lightly spicy brandy cream sauce
- RIGATONI "FRANK SINATRA" (v)** 17  
Rigatoni pasta sautéed with eggplant, tomatoes, basil and fresh mozzarella
- PENNE ALL'AMATRICIANA** 17  
Penne pasta sautéed with apple-wood bacon, onions, tomatoes and a touch of chili flakes

\*Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server if you have any dietary restrictions due to a food allergy or intolerance  
Executive Chef: Hector "Ettore" Playuk | General Manager: Fernando Martinez | All menus are subject to change daily

## IL RISOTTO

### RISOTTO "ETTORE" (v)

Saffron risotto with white "Norcia" truffle oil, four cheese and aromatic herbs

### RISOTTO all' ARAGOSTA

Maine Lobster, asparagus, tomatoes, shallots and a splash of brandy

### RISOTTO "NANDO"

Risotto with Argentinian prawns, tomatoes, caramelized shallots and asparagus

### RISOTTO AI FUNGHI E TARTUFO (V)

Risotto with mushrooms, tomatoes, shallots, fresh herbs, Truffle oil and porcini balsamic

## IL PESCE

### GAMBERI FRA-DIAVOLO

Argentinian prawns sautéed in a spicy tomato sauce accompanied with linguini pasta

### ZUPPETTA DI MARE

Shrimp, mussels, squid, scallop, clams sautéed in a garlic marinara sauce accompanied with linguine pasta

### BRANZINO DEL MEDITERRANEO

Whole Mediterranean Sea bass accompanied with grilled seasonal vegetables and fresh herbs lemon aioli

### SALMONE ARROSTO

Seasame crusted salmon accompanied with asparagus, spinach, carrots, potatoes and a touch of basil oil

## IL POLLO

### PETTO DI POLLO PICCATA

Pan-seared chicken breast sautéed with sage and lemon caper sauce

### PETTO POLLO AL MARSALA

Chicken scaloppini sautéed with marsala wine, caramelized onions and mushrooms

### POLLO ALLA PARMIGIANA

Pounded and breaded chicken breast topped with marinara, mozzarella served with pasta

### PETTO DI POLLO GRIGLIATA

Pounded and grilled chicken breast topped with arugula and tomatos, tossed with lemon vinaigrette

## LA CARNI

### \*COSTOLETTA DI VITELLO ARROSTO

Roasted veal chop in a red Malbec reduction served with wilted spinach, carrots and potatoes

### \*BISTECCA DI MANZO

Black Angus New York strip, accompanied with wild mushrooms sautéed in aromatic herbs, fries and arugula salad

### SCALLOPINE DI VITELLO MARSALA

Veal scallopine with mushrooms, caramelized onions, marsala wine, spinach, roasted potatoes and carrots

### SCALLOPINE DI VITELLO PICCATA

Veal scallopine with cappers, lemon white wine, spinach, roasted potatoes and carrots

### VITELLO SALTIMBOCCA

Veal scallopine topped with Parma Prosciutto, provolone cheese in marsala sauce accompanied with spinach, roasted potatoes and carrots

## ARGENTINIAN CORNER

Traditional Argentine Dishes

### MILANESA DE POLLO A CABALLO

Argentinian style chicken Milanese topped with a fried egg accompanied with fries and salad

### MILANESA DE CARNE

Argentinian style beef Milanese accompanied with house salad and fries

### MILANESA DE CARNE ALLA NAPOLITANA

Beef Milanese topped with marinara sauce, ham and provolone cheese

### \*BIFE DE CHORIZO CON MIXTA Y PAPA

Grilled New York strip-loin steak accompanied with house salad and Provençal fries

### NOQUIS POMODORO

Homemade potato gnocchi sautéed with pomodoro sauce topped with dried ricotta

### CANELONES DE ESPINACA Y QUESO (v)

spinach and mozzarella cannelloni with béchamel, marinara sauce and Parmesan cheese

### RAVIOLES 4 QUESO

Four cheese ravioli with fresh tomatoes, basil, and marinara sauce

31

### LASAGNA DI VEGETALI GRIGLIATA

Layers of grilled vegetables with marinara sauce  
This dish not include Pasta

30

### MELANZANE RATATOUILLE

Grilled marinated eggplant, sautéed with shallots, tomatoes, in a marinara sauce

26

### VEGETABLE ARRABBIATA

In-season vegetables sautéed in a slightly spicy marinara sauce

26

### RAVIOLI ROASTED VEGETABLE

Roasted oven fire vegetables with fresh herbs (egg-less dough)

26

### RAVIOLI CARCIOFO & ESPINACI

Roasted artichoke, spinach, sautéed in marinara and vegetable sauce (egg-less dough)

### RAVIOLI AL FUNGHI

Wild mushroom ravioli, sautéed in cherry tomatoes, and basil (egg-less dough)

18

### RISOTTO AI FUNGHI E TARTUFO (V)

Risotto with mushrooms, tomatoes, shallots, fresh herbs, Truffle oil and porcini balsamic

19

## DOLCI

### PANQUEQUE DULCE DE LECHE

classic Argentinian dulce de leche crepe

21

### PANNA COTTA

classic Italian flan without eggs

29

### QUESO Y DULCE

Argentinian sweet and cheese table

14

### FLAN CON DULCE DE LECHE

classic Argentinian flan accompanied with dulce de leche

15

### TIRAMISU

"Ettore" style tiramisù

15

### MOLTEN CHOCOLATE CAKE

warm lava cake served with strawberry glaze and ice cream

15

### ICE CREAM

two flavors homemade ice cream

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