



*The Piazza del Pane dining experience starts with fresh, quality ingredients. All of our recipes are prepared daily using the best local meats, produce and cheeses to bring the classic flavors of Italy and the San Joaquin Valley to your table.*

*From our delicious soups, salads and entrées, to our award winning, house made gelato, each item is prepared with care by our staff for an authentic and delicious dining experience.*

*Thank you for choosing us.*

EXECUTIVE CHEF ~ MARCEL BUSTOS

## APPETIZERS

### **House-Made Sweet Potato Fries 9**

*Spicy Arugula Aioli*

### **Bruschetta 9**

*Tomato, Fresh Basil, Garlic, Parmesan*

### **Crispy Pork Belly 11**

*Pomegranate Balsamic Glaze, Tajin Melon, Micro Greens*

### **Charred Brussels Sprouts 9**

*Basil Garlic Butter, Pork Belly, Parmesan, Toasted Pine Nuts*

### **Brussels Sprouts Chips 7**

*Sea Salt, Red Pepper Flakes*

### **Warm Brie Crostini 9**

*Black Mission Fig, Clover Honey, Balsamic Reduction*

## SALADS

### **Grilled Salmon 17**

*Mixed Baby Greens, Orange Tomato Salsa, Citrus Dressing*

### **Flat Iron Steak 16**

*Mixed Baby Greens, Red Onion, Tomato, Bleu Cheese Crumbles, Balsamic Vinaigrette*

### **Grilled Portabella Mushroom 13**

*Baby Kale, Zucchini, Charred Sweet Peppers, Lemon Champagne Vinaigrette, Balsamic Reduction, Parmesan*

### **Kale Chicken Caesar 15**

*Romaine Hearts, Baby Kale, Roasted Corn, Tomato, Parmesan Crisps, Caesar Dressing*

### **Grilled Chicken Berry 15**

*Mixed Baby Greens, Candied Pecans, Seasonal Berries, Pine Nuts, Citrus Dressing*

### **Chopped Italian 14.5**

*Arugula, Romaine, Chicken, Pancetta, Toscana Salami, Avocado, Cherry Tomato, Garbanzo Beans, Green Onion, Bleu Cheese Crumbles*

### **Waldorf Salad 13.5**

*Green Apples, Red Grapes, Walnuts, Pine Nuts, Cranberries, Bleu Cheese Crumbles*

### **Quinoa Kale 12**

*Roasted Beets, Watermelon, Oranges, Spicy Candied Almonds, Basil Champagne Vinaigrette*

### **Pane House 5**

*Mixed Baby Greens, Tomato, Balsamic Vinaigrette*

## PANE CLASSIC ENTRÉES

### **Filet Mignon 25**

*Crispy Shallots, Pomegranate Balsamic Glaze,  
Potato, Grilled Vegetables*

### **Chicken Picatta 18**

*Capers, Garlic, White Wine, Potatoes, Grilled Vegetables*

### **Grilled Mahi Mahi 19**

*Grilled Pineapple Relish, Quinoa Risotto, Grilled Vegetables*

### **Piccata Style Pan-Seared Salmon 21**

*Capers, Garlic, White Wine Sauce, Quinoa Risotto,  
Grilled Vegetables*

### **Shrimp Sausage Risotto 17**

*Sautéed Shrimp, Italian Sausage, Garlic, Peppers, Onions*

### **Short Rib Sangiovese 19**

*Roasted Root Vegetables, Charred Tomato, Onions,  
Shallots, Red Wine Jus, Potatoes*

### **Short Rib Pappardelle 17**

*Garlic, White Wine, Tomato Port Wine Jus*

### **Pan-Seared Pork Chop 18**

*Roasted Red Pepper BBQ, Potatoes, Grilled Vegetables*

### **Pane Burger 13**

*Bacon, Cheddar, Lettuce, Tomato, Red Pesto, Ciabatta*

## PASTA

### **Angel Hair and Prawns 17**

*White Wine, Basil, Parmesan*

### **Penne Pesto Chicken 15**

*Roasted Red Peppers, Tomato, Parmesan*

### **Spinach and Mushroom 14**

*Angel Hair Pasta, Cherry Tomato, Olive Oil, Parmesan,  
Fresh Basil, White Wine Broth*

### **Penne and Italian Sausage 14**

*Marinara, Red Peppers, Cream, Tomato, Parmesan*

### **Fettuccine and Shrimp 17**

*Garlic, Parmigiano-Reggiano Cream Sauce*

### **Spaghetti and Meatball 17**

*Spaghetti, Tomato Sauce, Meatball*

## ARTISAN PIZZAS

### **BBQ Chicken 12**

*Red Onion, BBQ Sauce, Cilantro*

### **Margherita 11**

*Charred Tomato, Fresh Mozzarella, Torn Basil*

### **Mushroom and Artichoke 12**

*Crimini Mushrooms, Charred Artichoke,  
Mozzarella, Fresh Herbs*

### **Spicy Sausage and Peppers 12**

*Italian Sausage, Red Peppers, Charred Tomato,  
Torn Basil, Fresh Mozzarella*

Water will be served upon request.  
Tax not included.



## PANE HOUSE-MADE DESSERTS

### **Crème Brûlée 6**

*Vanilla Bean, Custard, Whipped Cream*

### **Tiramisu 6**

*Lady Fingers, Espresso, Whipped Cream, Cocoa*

### **Warm Bread Pudding 6**

*Whipped Cream, Bourbon Caramel Sauce*

### **New York Style Cheesecake 6**

*Hazelnut Graham Cracker Crust,  
Mixed Berry Coulis*

### **Award-Winning Gelato**

**Small 4 | Large 5**

*Pistachio, Stracciatella, Fruits of the Forest,  
Chocolate, Caramel, Other Seasonal Flavors*

EXECUTIVE CHEF ~ MARCEL BUSTOS

BAKER ~ VERONICA RAMIREZ

