



Summer 2018

SMALL PLATES

HOUSEMADE SWEET POTATO FRIES 9

Spicy Arugula Aioli

ANGUS BEEF SLIDERS 12

Cheddar, Smoked Bacon

AHI TOWER 13

Tomato, Avocado, Cabbage, Cucumber, Sracha Aioli, Crispy Wonton

TOMATO BASIL BRUSCHETTA 10

Parmesan, Roasted Garlic

TUSCAN AVOCADO TOAST 12

Avocado, Bruschetta Mix, Balsamic Glaze

GRILLED VALLEY PEACHES & PROSCIUTTO 10

Extra Virgin Olive Oil, Balsamic Glaze

CHARRED BRUSSELS SPROUTS 10

Parmesan, Basil-Garlic Butter, Bacon, Pine Nuts

WARM BRIE CROSTINI 11

Black Mission Fig, Clover Honey, Balsamic Glaze

GRILLED GARLIC & LEMON PRAWNS 12

Italian Flat Leaf Parsley, Extra Virgin Olive Oil

SEARED STEAK BITES 15

Peppercorn, Bleu Cheese Sauce

SOUP & SALAD

MINISTRONE Cup 4 | Bowl 7

Italian Vegetables, Shell Pasta, Tomato Broth

GRILLED SALMON SALAD 18

Baby Greens, Orange-Tomato Salsa, Citrus Dressing

FLAT IRON STEAK 16

Organic Baby Greens, Red Onion, Tomato, Bleu Cheese, Balsamic Vinaigrette

GRILLED SHRIMP AND PEACH SALAD 16

Baby Greens, Tomato, Red Onion, Champagne Basil Vinaigrette, Balsamic Glaze

AVOCADO CHICKEN CAESAR 15

Fresh Tomato, Focaccia Crouton, Caesar Dressing

CHOPPED ITALIAN 15

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

SUMMER BERRY CHICKEN SALAD 15

Fresh Seasonal Berries, Baby Greens, Candied Almonds, Pine Nuts, Citrus Dressing, Mixed Berry Sauce

WALDORF 14

Granny Smith Apple, Grapes, Walnuts, Pine Nuts, Cranberries, Bleu Cheese

PANE HOUSE 6

Romaine, Tomato, Balsamic Vinaigrette

PANE CAESAR 6

Parmesan, Focaccia Crouton, Caesar



POULTRY & BEEF

FILET MIGNON 30

*Crispy Shallot, Pomegranate-Balsamic Glaze,
Mashed Potatoes, Charred Vegetables*

FLAT IRON STEAK 24

*Chimichurri, Fried Spring Onion, Shallot, Mashed Potatoes,
Charred Vegetables*

♣ CHICKEN PICCATA 22

*Capers, Garlic, White Wine Sauce, Polenta, Charred
Vegetables*

SHORT RIB SANGIOVESE 24

*Roasted Root Vegetables, Tomato, Onion, Shallot,
Red Wine Jus, Mashed Potatoes*

PANE BURGER 16

*Double patty, Bacon, Cheddar, Lettuce, Tomato, Red Pesto,
House-made Bun*

SEAFOOD

ITALIAN SAUSAGE & SHRIMP RISOTTO 18

Sautéed Shrimp, Garlic, Peppers, Onion

LEMON BASIL POACHED COD 19

*Sweet Tomato, Roasted Red Peppers, Red Onions, Extra Virgin
Olive Oil*

SALMON PICCATA 24

Quinoa Risotto, Charred Vegetables

PASTA

SAUTÉED PRAWNS ANGEL HAIR 18

White Wine, Torn Basil, Parmesan

PENNE PESTO CHICKEN 16

Roasted Red Pepper, Tomato, Parmesan

CHICKEN AND MUSHROOM FETTUCINI 16

Chicken, Garlic Cream, Parmesan

GRILLED ASPARAGUS FETTUCINI 16

Lemon Garlic Cream Sauce, Parmesan, Lemon Zest

♣ ITALIAN SAUSAGE & PENNE 16

Marinara, Red Pepper, Cream, Tomato, Parmesan

SEARED SHRIMP FETTUCINE 18

Garlic, Parmesan, Cream Sauce

ARTISAN PIZZAS

BBQ CHICKEN 13

Red Onion, BBQ Sauce, Cilantro

♣ MARGHERITA 13

Fresh Tomato, Fresh Mozzarella, Torn Basil

MUSHROOM & ARTICHOKE 13

*Cremini Mushroom, Roasted Artichoke Hearts, Fresh
Mozzarella, Fresh Herbs*

ITALIAN SAUSAGE & PEPPERS 13

Fresh Tomato, Torn Basil, Fresh Mozzarella

PEPPERONI 13

Fresh Mozzarella, Tomato Sauce

EXECUTIVE CHEF

MARCEL BUSTOS

*Chef Bustos consistently works with local suppliers
to source seasonal ingredients.*

♣ HOUSE FAVORITE

*Water will be served upon request.
Tax not included.*





LUNCH SANDWICHES

*Served 11am - 3pm
with choice of french fries or salad*

ROAST BEEF DIP 14

Port Wine Jus, Mozzarella, Ciabatta

ALBACORE TUNA SALAD SANDWICH 12

Lettuce, Tomato, Country White Bread

BASIL CHICKEN 13

*Fresh Mozzarella, Avocado, Tomato, Spinach, Basil Aioli,
House-Made Bun*

PANE BACON CHEESEBURGER 13

Bacon, Cheddar, Lettuce, Tomato, Red pesto, House-Made Bun

TURKEY AVOCADO 13

*Caramelized Onions, Romaine, Tomato, Provolone, Artichoke
Pesto, Dijon, Country White Bread*

CRANBERRY CHICKEN 12

*Diced Chicken, Celery, Cranberries, Pine Nuts, House-Made
Mayonnaise, Seeded Cranberry Bread*

TRUFFLED GRILLED CHEESE 12

*Basil-Garlic Butter, Gruyère, Cheddar, Swiss, Truffle Oil,
Country White Bread*

SHORT RIB GRILLED CHEESE 15

*Basil-Garlic Butter, Gruyère, Mozzarella, Arugula Aioli,
Country White Bread*

SPINACH, ARTICHOKE AND MUSHROOM PANINI 13

*Monterey Jack Cheese, Red Pepper Pesto, Dijon, Country
White Bread*

CHICKEN, PANCETTA AND BRIE PANINI 13

Artichoke Pesto, Dijon, Country White Bread

PANE LUNCH SPECIAL 12

*Choice of ½ Turkey Avocado, Albacore Tuna or Cranberry
Chicken Sandwich, Side House Salad or Caesar Salad, Cup of
Minestrone or Soup of the day*

Items Subject to Change

