



Winter 2018

SMALL PLATES

- HOUSEMADE SWEET POTATO FRIES 9**
Spicy Arugula Aioli
- ANGUS BEEF SLIDERS 13**
Cheddar, Smoked Bacon
- AHI TOWER 14**
Tomato, Avocado, Cabbage, Cucumber, Sriracha Aioli,
Crispy Wonton
- TOMATO BASIL BRUSCHETTA 11**
Parmesan, Roasted Garlic
- TUSCAN AVOCADO TOAST 12**
Avocado, Bruschetta Mix, Balsamic Glaze
- NEW GRILLED MANGO SHRIMP TOWER 14**
Cucumber, Tomato, Cabbage, Ginger Soy Dressing,
Honey Sriracha Aioli, Crispy Won Tons
- CHARRED BRUSSELS SPROUTS 11**
Parmesan, Basil-Garlic Butter, Bacon, Pine Nuts
- WARM BRIE CROSTINI 12**
Black Mission Fig, Clover Honey, Balsamic Glaze
- GRILLED GARLIC LEMON PRAWNS 14**
Italian Flat Leaf Parsley, Extra Virgin Olive Oil
- SEARED STEAK BITES 16**
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 17**
Organic Baby Greens, Red Onion, Tomato, Bleu Cheese,
Balsamic Vinaigrette
- NEW ROASTED PEAR AND ARUGULA SALAD 14**
Prosciutto, Walnuts, Basil Vinaigrette, Blue Cheese,
Balsamic Glaze
- AVOCADO CHICKEN CAESAR 15**
Fresh Tomato, Focaccia Crouton, Caesar Dressing
- CHOPPED ITALIAN 16**
Toscana Salami, Arugula, Romaine, Chicken, Pancetta,
Avocado, Cherry Tomato, Garbanzo Beans, Green Onion,
Bleu Cheese
- NEW GRILLED CHICKEN AND POMEGRANATE SALAD 16**
Mixed Greens, Bleu Cheese, Apples, Toasted Pepitas, Honey
Yogurt Dressing
- WALDORF 14**
Granny Smith Apple, Grapes, Walnuts, Pine Nuts,
Cranberries, Bleu Cheese
- PANE HOUSE 6**
Mixed Greens, Tomato, Balsamic Vinaigrette
- PANE CAESAR 6**
Parmesan, Focaccia Crouton, Caesar

EXECUTIVE CHEF
MARCEL BUSTOS

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



MAIN COURSES

POULTRY & BEEF

FILET MIGNON 32

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

FLAT IRON STEAK 25

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

CHICKEN PICCATA 23

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

SHORT RIB SANGIOVESE 24

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

NEW "PANE SURF AND TURF" 40

Pane Seared Filet Mignon, Grilled Marinated Shrimp, Basil Butter,

NEW WINTER CIOPPINO 25

Spicy Tomato Sauce, Shrimp, Mussels, Scallops, Crab

PANE BURGER 16

Double Patty, Bacon, Cheddar, Lettuce, Tomato, Red Pesto, House-Made Bun

SEAFOOD

ITALIAN SAUSAGE & SHRIMP RISOTTO 19

Sautéed Shrimp, Garlic, Peppers, Onion

NEW BLACKENED MAHI-MAHI WITH ROASTED RED PEPPER CREAM SAUCE 22

Quinoa Risotto, Charred Vegetables

SALMON PICCATA 25

Quinoa Risotto, Charred Vegetables

PASTA

SAUTÉED PRAWNS ANGEL HAIR 19

White Wine, Torn Basil, Parmesan

PENNE PESTO CHICKEN 17

Roasted Red Pepper, Tomato, Parmesan

CHICKEN AND MUSHROOM FETTUCINI 17

Chicken, Garlic Cream, Parmesan

NEW GRILLED VEGETABLE FETTUCINI PRIMAVERA 16

Grilled Zucchini, Squash, Roasted Red Pepper, Onions, Tomato, Mushrooms, Spinach, Parmesan, Garlic Cream Sauce

ITALIAN SAUSAGE PENNE 16

Marinara, Red Pepper, Cream, Tomato, Parmesan

SPAGHETTI CARBONARA 17

Cream, Garlic, Pork Belly, Egg Yolk, Parmesan

SEARED SHRIMP FETTUCINE 19

Garlic, Parmesan, Cream Sauce

ARTISAN PIZZAS

BBQ CHICKEN 14

Red Onion, BBQ Sauce, Cilantro

MARGHERITA 14

Fresh Tomato, Fresh Mozzarella, Torn Basil

MUSHROOM & ARTICHOKE 14

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

ITALIAN SAUSAGE & PEPPERS 14

Fresh Tomato, Torn Basil, Fresh Mozzarella

PEPPERONI 14

Fresh Mozzarella, Tomato Sauce

HOUSE FAVORITE

*Water will be served upon request.
Tax not included. Items subject to change.*





LUNCH SANDWICHES

*Served 11a.m. - 3p.m. 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*



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