



Spring 2019

SMALL PLATES

**HOUSE-MADE SWEET POTATO FRIES 9**

*Spicy Arugula Aioli*

**ANGUS BEEF SLIDERS 14**

*Cheddar, Smoked Bacon*

**AHI TOWER 15**

*Tomato, Avocado, Cabbage, Cucumber, Sriracha Aioli, Crispy Wonton*

**TOMATO BASIL BRUSCHETTA 11**

*Parmesan, Roasted Garlic*

**TUSCAN AVOCADO TOAST 13**

*Avocado, Bruschetta Mix, Balsamic Glaze*

**NEW | BACON WRAPPED SHRIMP 15**

*Honey Sriracha Aioli*

**CHARRED BRUSSELS SPROUTS 11**

*Parmesan, Basil-Garlic Butter, Bacon, Pine Nuts*

**WARM BRIE CROSTINI 13**

*Black Mission Fig, Clover Honey, Balsamic Glaze*

**SEARED STEAK BITES 17**

*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 18**

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

**NEW | GRILLED CHICKEN BERRY SALAD 16**

*Mixed Greens, Seasonal Berries, Pinenuts, Pecans, Citrus Dressing*

**AVOCADO CHICKEN CAESAR 15**

*Fresh Tomato, Focaccia Crouton, Caesar Dressing*

**CHOPPED ITALIAN 16**

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

**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*

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EXECUTIVE CHEF  
MARCEL BUSTOS

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



POULTRY BEEF & SEAFOOD

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**FILET MIGNON 33**

*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, Mashed Potatoes,  
Charred Vegetables*

**SHORT RIB SANGIOVESE 24**

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

**“PANE SURF AND TURF” 40**

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

**PANE BURGER 16**

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

**ITALIAN SAUSAGE & SHRIMP RISOTTO 20**

*Sautéed Shrimp, Garlic, Peppers, Onion*

**SALMON PICCATA 25**

*Quinoa Risotto, Charred Vegetables*

PASTA

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**NEW | CIOPPINO FETTUCINI SHRIMP 25**

*Mussels, Crab, Scallops, Spicy Tomato Sauce*

**SAUTÉED PRAWNS ANGEL HAIR 19**

*White Wine, Torn Basil, Parmesan*

**PENNE PESTO CHICKEN 17**

*Roasted Red Pepper, Tomato, Parmesan*

**CHICKEN AND MUSHROOM FETTUCINE 17**

*Chicken, Garlic Cream, Parmesan*

**NEW | FIVE CHEESE PENNE 17**

*Mozzarella, Gruyere, Provolone, Romano, Parmesan,  
Bruschetta Mix*

**ITALIAN SAUSAGE & PENNE 16**

*Marinara, Red Pepper, Cream, Tomato, Parmesan*

**NEW | SPAGHETTI AND MEATBALL 16**

*Marinara, Basil, Parmesan*

**SEARED SHRIMP FETTUCINE 19**

*Garlic, Parmesan, Cream Sauce*

ARTISAN PIZZAS

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**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*

**NEW | PANE ITALIANO 15**

*Pepperoni, Salami, Meatball, Italian Sausage, Fresh Mozzarella*

**HOUSE FAVORITE**

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

