



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

EXECUTIVE CHEF
MARCEL BUSTOS

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



POULTRY BEEF & SEAFOOD

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

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

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.*





LUNCH SANDWICHES

SERVED 11A.M. - 3P.M.
CHOICE of FRENCH FRIES or SALAD

ROAST BEEF DIP 15

Port Wine Jus, Mozzarella, Ciabatta

ALBACORE TUNA SALAD SANDWICH 12

Lettuce, Tomato, Country White Bread

CAPRESE CHICKEN PANINI 14

*Fresh Mozzarella, Tomato, Spinach, Arugula Aioli,
House-Made Focaccia*

PANE BACON CHEESEBURGER 14

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

TURKEY AVOCADO 14

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

CRANBERRY CHICKEN 13

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

TRUFFLED GRILLED CHEESE 13

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

SHORT RIB GRILLED CHEESE 16

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

PORTOBELLA MUSHROOM PANINI 14

*Roasted Peppers, Mozzarella, Arugula Aioli, Spinach,
House-Made Focaccia*

GRILLED CHICKEN CAESAR SANDWICH 14

*Romaine, Caesar Dressing, Tomato, Parmesan,
House-Made Focaccia*

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.