



Winter 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

✦ ARANCINI 9

Risotto, Mushroom, Cream, Parmesan, Panko Crust, Tomato Cream

CHARRED BRUSSELS SPROUTS 10

Parmesan, Basil-Garlic Butter, Bacon, Pine Nuts

WARM BRIE CROSTINI 11

Black Mission Fig, Clover Honey, Balsamic Glaze

OVEN ROASTED POLENTA 10

Mozzarella, Basil, Marinara

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

GINGER SOY CHICKEN SALAD 15

Romaine, Cabbage, Carrot, Cucumber, Almond, Red Pepper, Crispy Wonton, Asian Dressing

AVOCADO CHICKEN CAESAR 15

Fresh Tomato, Focaccia Crouton, Caesar Dressing

HEIRLOOM TOMATO CAPRESE 14

Arugula, Basil, Extra Virgin Oil, Balsamic Glaze

CHOPPED ITALIAN 15

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

WALDORF 14

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

✦ QUINOA KALE 13

Fresh Beet, Watermelon, Orange, Spicy Candied Almonds, Champagne-Basil Vinaigrette

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

GRILLED MAHI MAHI 21

Tropical Salsa, Quinoa Risotto, Charred Vegetables

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

SPINACH AND SUNDRIED TOMATO PENNE 16

Fresh Mozzarella, Tomato cream, Parmesan

♣ 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

PASTRAMI & SWISS 14

Giardiniera Slaw, 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 or Cranberry Chicken Sandwich,
Side House Salad or Caesar Salad, Cup of Minestrone or Soup
of the day*

Items Subject to Change

