

Penne Restaurant and Wine Bar
Lunch Menu

Appetizers

Radicchio and Arugula Salad
Sun Dried Tomatoes, Parmesan, and Balsamic Vinaigrette
8

Zuppa del Giorno
7

Fried Calamari with Sweet and Sour Dipping Sauce
10

Cozze Rosso or Bianco
Steamed Mussels in a Spicy Tomato or White Wine Garlic and Parsley Broth
12

Classic Caesar Salad
Hearts of Romaine, Creamy Parmesan Dressing, Croutons
8

Prosciutto di Parma, Caramelized Pears, Arugula, and Pecorino Toscana
12

Panini

Warm Turkey Wrap
Smoked Turkey Breast, Spinach, Piave Cheese, and Sun Dried Tomato
12

Italian Style Tuna
Whole Grain Bread, Tomato, and Romaine
12

Grilled Burger
Gorgonzola Dolce, Caramelized Onions, and Tomato
12

Warm Ham Panini
Italian Ham, Fontina, and Fruit di Mostarda
12

Pasta

Capellini Tomato and Basil
10

Whole Wheat Cavatelli Chicken Bolognese, Toasted Pine Nuts, Pecorino Toscana
12

Sweet Potato Ravioli in Gorgonzola Dolce Sauce with Amaretti
12

Cavatelli Tomato and Basil
11

Capellini with Shrimp, Radicchio, and Rosemary in Olive Oil, Lemon, and Garlic Sauce
13

Fettuccini with Seared Sea Scallops, Broccoli Rabe Pesto, and Sun Dried Tomato
14

Entrees

Spinach and Poached Chicken Salad
Pears, Gorgonzola, and Almonds in Warm Pancetta Vinaigrette
14

Sautéed Salmon
Basil Mashed Potato, Haricot Vert, Lemon Olive Oil Sauce
18

Chicken Palliard
Roasted Red Pepper Mashed Potato in Caper, White Wine and Lemon Sauce
15

Pan Seared Scallops
Spinach and Herb Fregola Sarda and Porcini Sauce
16

Grilled Petite Filet
Butternut and Parmesan Risotto, Sautéed Broccoli Rabe, and Red Wine Sauce
19

Grilled Squid Salad
Arugula, Fennel, Olive, and Red Onion Salad with Blood Orange Vinaigrette
14

Penne Restaurant and Wine Bar
Dinner Menu

Radicchio and Arugula Salad
Sun Dried Tomatoes, Parmesan and Balsamic Vinaigrette
9

Zuppa del Giorno
8

Fried Calamari with Sweet and Sour Dipping Sauce
11

Cozze Rosso or Bianco
Steamed Mussels in a Spicy Tomato or White Wine Garlic and Parsley Broth
14

Classic Caesar Salad
Hearts of Romaine, Creamy Parmesan Dressing, Croutons
9

Prosciutto di Parma, Caramelized Pears, Arugula, and Pecorino Toscana
13

Bruschetta
Roasted Peppers, Mozzarella,
Sun Dried Tomato Pesto a top Warm Crusty Italian Bread
11

Cavatelli with Butternut Squash Pesto, Spinach, Pancetta, and Apple topped with
Parmesan
12

PASTA

Capellini Tomato and Basil

17

Whole Wheat Cavatelli with Chicken Bolognese, Toasted Pine Nuts, and Pecorino Toscana

24

Sweet Potato Ravioli in Gorgonzola Dolce Sauce with Amaretti

20

Capellini with Shrimp, Radicchio, and Rosemary in Olive Oil, Lemon, and Garlic Sauce

24

Cavatelli Tomato and Basil

19

Pappardelle with Veal, Mushroom, Caramelized Onion, and Goat Cheese with Marsala Sauce

24

Entrees

Sautéed Salmon

Roasted Fennel, Haricot Vert, Thyme and Lemon Citronette

22

Pan Seared Scallops

Truffled Mashed Potato, Sauteed Spinach, and Porcini Sauce

24

Pan Roasted Chicken Breast

Butternut and Parmesan Risotto, Sautéed Broccoli Rabe, and Roasted Chicken Jus

20

Grilled Sirloin

Roasted Pepper and Goat Cheese Polenta, Haricot Vert, and Green Peppercorn Sauce

27

Veal Palliard in Mushroom Marsala Sauce

Spinach and Fontina Risotto

27