

APPETIZER

FRIED CALAMARI

cherry peppers, red onions, spicy aioli
small 9 | large 12

BURRATA 12

cream filled fresh mozzarella served over
a tomato salad with basil and EVOO

GRILLED ITALIAN GREENS 9

escarole, radicchio, baby arugula, crispy
polenta, gorgonzola sauce, balsamic drizzle

GARLIC BREAD 5

MUSSELS 12

red, white or fra diavolo sauce

WILD MUSHROOM & GOAT CHEESE SPRING ROLL 9

honey thyme sauce

BRUSCHETTA 9

grilled garlic toast topped with
marinated tomatoes, red onion,
crumbled goat cheese, balsamic reduction

PANZA SPARE RIBS 11

slow-braised spare ribs with
sweet Sicilian BBQ sauce

ENTREE

EGGPLANT PARMIGIANA 17

served with a side of pasta

CHICKEN OR VEAL PARMIGIANA

served with a side of pasta
Chicken 18 | Veal 19

CHICKEN OR VEAL MARSALA

prosciutto, mushrooms, marsala wine sauce,
served with a side of pasta
Chicken 18 | Veal 19

CHICKEN OR VEAL PICATTA

capers, artichoke hearts, white wine
lemon sauce, served with a side of pasta
Chicken 18 | Veal 19

CHICKEN OR VEAL PANZA

mushrooms, spinach, sun dried tomato,
toasted pine nuts, balsamic marsala sauce,
served with a side of pasta
Chicken 18 | Veal 19

CHICKEN OR VEAL SALTIMBOCCA

prosciutto, mozzarella, white wine sage sauce,
over grilled vegetables,
served with a side of pasta
Chicken 19 | Veal 20

SEAFOOD RISOTTO 20

shrimp, scallops, asparagus,
diced tomato, creamy arborio rice

GRILLED MAPLE MUSTARD GLAZED SALMON 22

butternut squash risotto

BRAISED BEEF SHORT RIB 24

crispy polenta, red wine tomato sauce

SALAD

HOUSE SALAD 6

mixed greens, sherry vinaigrette

CAESAR SALAD* 6

CAPRESE 10

fried tomato, fresh mozzarella, basil oil

ITALIAN CHOP SALAD (FOR TWO) 13

imported Italian meats and cheeses,
pepperoncini, red onion, artichoke hearts,
crispy pancetta, chopped romaine

PASTA

BUTTERNUT SQUASH TORTELLONI 17

roasted squash, brown butter sage sauce

PENNE AMATRICIANA 17

pancetta, onions, roasted eggplant, fontina cheese,
plum tomato sauce

POTATO GNOCCHI BOLOGNESE 17

light potato dumplings, classic beef and pork ragu

LINGUINE CARBONARA 17

crispy pancetta, onions, silky egg cheese sauce

BAKED ZITI 17

meatballs, plum tomato ricotta sauce

PENNE WITH CHICKEN & BROCCOLI 17

garlic cream sauce

LINGUINE & LITTLENECK CLAMS 20

red, white or fra diavolo

LINGUINE ALLA PESCATORE 22

shrimp, scallops, mussels, clams and calamari
in a red, white or fra diavolo sauce

"FREE FORM" LASAGNA 18

black pepper pasta sheets, chicken, mushrooms,
spinach, plum tomato ricotta sauce

LOBSTER RAVIOLI 20

scallions, diced tomatoes, dijon cream sauce

BEEF & VEAL TORTELLONI 18

wild mushrooms, baby spinach, shallot,
veal stock reduction

SPINACH & RICOTTA RAVIOLI 17

sun dried tomato, toasted pine nut cream sauce

BABY RIGATONI & SAUSAGE 17

red peppers, onion, plum tomato,
crumbled goat cheese

TARRAGON FETTUCCINI

& GRILLED LOBSTER TAILS 26

peas, diced tomato, brandy cream sauce

SIDES

GRILLED ASPARAGUS 7

GRILLED VEGETABLES 7

HOMEMADE MEATBALLS 7

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Homemade caesar dressing is made with raw eggs. *These items are cooked to order or contain raw ingredients. Max 2 credit cards per table. Parties of 6+ an 18% gratuity will be added. \$7 split plate charge added when sharing an entree.

Panza