

Panza

APPETIZER

FRIED CALAMARI

cherry peppers, red onions, spicy aioli
small 13 | large 16

BURRATA 15

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

GRILLED ITALIAN GREENS 12

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

GARLIC BREAD 6

MUSSELS 16

red, white or fra diavolo sauce

WILD MUSHROOM & GOAT CHEESE SPRING ROLL 12

honey thyme sauce

BRUSCHETTA 11

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

PANZA SPARE RIBS 13

slow-braised spare ribs with sweet Sicilian BBQ sauce

SALAD

HOUSE SALAD 6

mixed greens, sherry vinaigrette

CAESAR SALAD* 7

CAPRESE 12

fried tomato, fresh mozzarella, basil oil

ITALIAN CHOP SALAD (FOR TWO) 16

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

SIDE

GRILLED ASPARAGUS 8

GRILLED VEGETABLES 8

HOMEMADE MEATBALLS 8

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.

PASTA

BUTTERNUT SQUASH RAVIOLI 19

roasted squash, brown butter sage sauce

PENNE AMATRICIANA 19

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

POTATO GNOCCHI BOLOGNESE 19

light potato dumplings, classic beef and pork ragu

LINGUINE CARBONARA 19

crispy pancetta, onions, silky egg cheese sauce

BAKED ZITI 19

meatballs, plum tomato ricotta sauce

PENNE WITH CHICKEN & BROCCOLI 20

garlic cream sauce

LINGUINE & LITTLENECK CLAMS 24

red, white or fra diavolo

LINGUINE ALLA PESCATORE 27

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

"FREE FORM" LASAGNA 21

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

LOBSTER RAVIOLI 23

scallions, diced tomatoes, dijon cream sauce

BEEF & VEAL TORTELLONI 20

wild mushrooms, baby spinach, shallot,
veal stock reduction

SPINACH & RICOTTA RAVIOLI 19

sun dried tomato, toasted pine nut cream sauce

BABY RIGATONI & SAUSAGE 20

red peppers, onion, plum tomato,
crumbled goat cheese

TARRAGON FETTUCCINI & GRILLED LOBSTER TAILS 31

peas, diced tomato, brandy cream sauce

ENTREE

EGGPLANT PARMIGIANA 20

served with a side of pasta

CHICKEN OR VEAL PARMIGIANA

served with a side of pasta

Chicken 20 | Veal 21

CHICKEN OR VEAL MARSALA

prosciutto, mushrooms, marsala wine sauce,
served with a side of pasta

Chicken 20 | Veal 21

CHICKEN OR VEAL PICATTA

capers, artichoke hearts, white wine
lemon sauce, served with a side of pasta

Chicken 20 | Veal 21

CHICKEN OR VEAL PANZA

mushrooms, spinach, sun dried tomato,
toasted pine nuts, balsamic marsala sauce,
served with a side of pasta

Chicken 20 | Veal 21

CHICKEN OR VEAL SALTIMBOCCA

prosciutto, mozzarella, white wine sage sauce,
over grilled vegetables,
served with a side of pasta

Chicken 21 | Veal 22

SEAFOOD RISOTTO 23

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

GRILLED MAPLE MUSTARD GLAZED SALMON 28

butternut squash risotto

BRAISED BEEF SHORT RIB 30

crispy polenta, red wine tomato sauce

WINE

red

CHIANTI Toscolo <i>Italy</i>	9.....	27
SANGIOVESE Alta Classe <i>Italy</i>	9.....	27
CABERNET SAUVIGNON Cypress <i>CA</i>	9.....	27
PINOT NOIR Trinity Oaks <i>CA</i>	9.....	27
MONTEPULCIANO D'ABRUZZO Dragani <i>Italy</i>	9.....	27
MALBEC Tinto Negro <i>Argentina</i>	9.....	27
CHIANTI CLASSICO San Felice <i>Italy</i>		29
CHIANTI CLASSICO RISERVA Rocca delle Macie <i>Italy</i>		36
CABERNET SAUVIGNON Decoy by Duckhorn <i>CA</i>		42
PINOT NOIR Belle Glos "Las Alturas" <i>CA</i>		50
VALPOLICELLA M. Castellani "San Michele" Baby Amarone <i>Italy</i>		31
SANGIOVESE/CABERNET Rocca delle Macie "Roccato" Super Tuscan <i>Italy</i>		56
BRUNELLO DI MONTALCINO Caparzo <i>Italy</i>		56
BAROLO Ascheri <i>Italy</i>		60

white

ROSÉ La Vieille Ferme <i>France</i>	9.....	28
CHARDONNAY Corte Pitorra <i>Italy</i>	9.....	27
PINOT GRIGIO Straccali <i>Italy</i>	9.....	27
SAUVIGNON BLANC Oyster Bay <i>New Zealand</i>	9.....	27
RIESLING Giesen <i>New Zealand</i>	9.....	27
WHITE ZINFANDEL Beringer <i>CA</i>	9.....	27
PROSECCO Lunetta <i>Italy</i>	split 187ml.....	10
PINOT GRIGIO Di Lenardo <i>Italy</i>		32
CHARDONNAY Rodney Strong <i>CA</i>		36

BEER

PERONI
Lombardy, Italy 4.7%
6.00

COORS LIGHT
Golden, CO 4.7%
6.00

TRULY WILD BERRY
Hard Seltzer 5%
7.00

SAM ADAMS
Boston, MA Seasonal
6.00

ALLAGASH WHITE
Portland, ME 5.2%
6.00

HARPOON IPA
Boston, MA 5.9%
6.00

FIDDLEHEAD I.P.A.
Shelburne VT 6.2%
6.00

JACK'S ABBY BLOOD ORANGE WHEAT
Framingham, MA 4%
6.00

ANGRY ORCHARD CIDER
Walden, NY 5%
6.00

SANGRIA

GLASS...10

NON ALC

SAN PELEGRINO Mineral Water...4

SODA...3