

LA PANETTERIA

LUNCH MENU

ZUPPA E INSALATA

MINISTRONE (v) Fresh homemade vegetable soup	6	INSALATA TRICOLORE (v) Radicchio, endive, arugula, candid walnuts, orange segments tossed with honey vinaigrette	8
ZUPPA DEL GIORNO Fresh daily Chef Special	7	INSALATA DELLA CASA (v) Mixed green salad, shredded carrots, peppers, cucumber tossed with fresh lemon vinaigrette	6
CLASSIC "CAESAR" SALAD (v) Heart of romaine lettuce Caesar dressing tossed with parmesan cheese, crostini and black pepper	7	INSALATA RUCOLA, PERE E FINOCCHIO (v) Arugula, roasted pears, shaved fennel tossed with shallot vinaigrette	9
Add-ons		INSALATA DI SPINACI, NOCI E GRANA	8
Chicken	6	Baby spinach tossed with walnuts, apple wood bacon, cinnamon dusted granny smith apples, poached eggs, wild berry vinaigrette and shaved parmesan	10
Steak	8		
Salmon	8		
LA CAPRESE (v) Fresh mozzarella, tomatoes, basil and aged balsamic and EVOO	10		

ANTIPASTI

MOZZARELLA IN GUAZZETTO (v) Sautéed fresh mozzarella in cherry tomatoes, basil served over garlic crostini (warm)	7	COZZE AL VINO BIANCO PEI Mussels sautéed in a cherry tomatoes, garlic, parsley and creamy white wine sauce	12
ZUCCHINI FRITTI (v) Fresh fried zucchini topped with marinara sauce and shredded mozzarella	7	CALAMARI FRITTI Fresh fried squid accompanied with house marinara	11

Executive Chef: Hector "Ettore" Playuk | General Manager: Fernando Martinez

Lunch Menu | All menus are subject to change daily

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LA PIZZA

Extra toppings are available - (ham, pepperoni, sausage, bacon, fresh peppers, spinach, onions, mushrooms, olives and anchovies) \$1.50 each Chicken \$2.00

POMODORO & MOZZARELLA (v) House tomato sauce, mozzarella and fresh basil	11	FUGAZZETA (v) Caramelized sweet onions topped with mozzarella	14
MARGHERITA (v) Fresh Mozzarella, fresh tomato, basil and oregano	12	VEGETALI (v) Grilled marinated vegetables, mozzarella and herbs	13
GORGONZOLA E PERE (v) Sweet gorgonzola, roasted pear and mozzarella	13	JAMON Y MORRONES Smoked ham, roasted peppers and mozzarella	15

PANINI

CHICKEN MILANESE Chicken breast Milanese style served with mixed green salad	11	HAMBURGER ON BRIOCHE House made ground beef, lettuce, tomato, caramelized onions and mayo aioli served with fries	10
ROASTED TOMATOES AND MOZZARELLA (v) Slow roasted tomatoes, fresh mozzarella cheese, basil pesto, arugula served on ciabatta bread	10	EL "CHIVITO" SANDWICH Beef Tenderloin steak, bacon, ham, fried eggs, mozzarella, peppers, tomato and mayonnaise on brioche bun fries (National dish from Punta Del Este, Uruguay that arose in 1946)	14

TERRA e MARE

GAMBERI FRA-DIAVOLO Argentinian prawns sautéed in a spicy tomato sauce accompanied with linguini pasta	15	SCALLOPINE DI VITELLO PICATA Veal scaloppini spinach, fingerling potato and carrots	14
ZUPPETTA DI MARE Shrimp, mussels, squid, scallop, clams sautéed in a garlic marinara sauce accompanied with crostini and linguini pasta	17	SCALLOPINE DI VITELLO FUNGHI E MARSALA Veal scaloppini spinach, fingerling potato and carrots	14

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LA PASTA

Daily homemade fresh pasta | Gluten free also available All dry pasta dishes are made to order

SPAGHETTI AL POMODORO (v)

Spaghetti sautéed with tri-color cherry tomatoes, roasted garlic and basil

RAVIOLI CON ZUCCA E RICOTTA (v)

Roasted butternut squash ravioli sautéed in sage, tomatoes, cream sauce and finished with shaved dry ricotta

FETTUCINE ALLA CARBONARA

Fresh fettuccine pasta sautéed with smoked apple wood bacon, onions and cream finished with egg yolk, black pepper and shaved parmesan cheese

11 LASAGNA AL FORNO

Layers of pasta with ground beef, ricotta, mozzarella, tomato sauce, béchamel sauce topped with parmesan cheese

13

RIGATONI ALLA CAPRERSE (v)

Rigatoni pasta sautéed with cherry tomatoes, garlic, fresh mozzarella, basil oil and finish with parmesan cheese

12

14

14

ARGENTINIAN CORNER

Traditional Argentine Dishes

MILANESA DE POLLO A CABALLO

Argentinian style chicken Milanese topped with fried egg accompanied with fries

14

MILANESA DE CARNE

Argentinian style beef Milanese accompanied with house salad

15

MILANESA DE CARNE ALLA NAPOLITANA

Beef Milanese topped with marinara sauce, ham and provolone cheese

17

CHORIPAN

Argentinian chorizo with homemade Chimichurri and fries

9

14 BIFE DE CHORIZO CON MIXTA Y PAPAS

Grilled New York strip-loin steak accompanied with house salad and Provencal fries

19

LOMITO “LA RECOLETA”

Grilled thin tenderloin steak sandwich with mayo accompanied with fries

13

FRITAS A CABALLO

Fries topped with fried eggs

6

CANELONES DE ESPINACA Y QUESO (v)

Spinach and mozzarella cannelloni with béchamel, marinara sauce and parmesan cheese

14

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VEGAN CHOICES

GRILLED VEGETABLE LASAGNA Layers of grilled vegetables with marinara sauce	11	VEGETABLE ARRABIATTA Season vegetables sautéed in a slight spicy marinara sauce served over rice	13
COUSCOUS CARAMELIZED ONIONS AND MARINATED VEGETABLES Tea flavor couscous sautéed with onions and vegetables	12	RAVIOLI ROASTED VEGETABLE Roasted oven fire vegetables with fresh herbs egg-less dough	13
EGGPLANT RATATOUILLE Grilled marinated eggplant topped with fresh herbs marinara sauce	12	RAVIOLI ARTICHOKE & SPINACH Roasted artichoke, spinach, vegan cream cheese meets together to create multi flavors experience egg-less dough	14

KIDS MENU

CHICKEN TENDERS WITH FRIES	7	PASTA POMODORO	7
MAC & CHEESE	7	PASTA WITH BUTTER	7
GRILLED CHEESE SANDWICH	7	FRESH FRUIT	7
CHEESE PIZZA	7	VEGETABLES	7

DESSERTS

PANQUEQUE DULCE DE LECHE Classic Argentinian dulce de leche crepe	7	TIRAMISU “Ettore” style tiramisu	7
PANNA COTTA Classic Italian flan without eggs	7	MOLTEN CHOCOLATE CAKE Our classic warm lava cake served with strawberry glaze and ice cream	7
PERA AL VINO ROSSO Poach pear filled with sweet gorgonzola cheese accompanied with ice cream	7	ICE CREAM Two flavor homemade ice cream	7
QUESO Y DULCE Argentinian sweet and cheese table	7	FORMAGGI International assorted cheese and jams table	8

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