

Wood Burning Oven Pizza

Medium 12 inch Large 16 inch

Semplice (Tomato sauce and mozzarella cheese)	\$9	\$15
Margherita (Tomato sauce, fresh mozzarella, extra virgin olive oil and basil)	\$13	\$18
Primavera (Mozzarella cheese, cherry tomatoes, arugula, prosciutto and shaved parmesan cheese)	\$14	\$18
Quattro Stagioni (Tomato sauce, mozzarella cheese. One quarter of the pizza will have mushroom, one quarter will have artichokes, one quarter will have ham and one quarter will have sausage)	\$14	\$18
Diavola (Tomato sauce, mozzarella and pepperoni)	\$12	\$16
Pane e Vino (Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms and spinach)	\$14	\$18
Siciliana (Eggplant, zucchini, peppers, olive oil, basil, garlic, mozzarella and pecorino cheese)	\$12	\$17
Quattro Formaggi (Olive oil, mozzarella, pecorino, provolone and gorgonzola)	\$12	\$16
Bianca (Olive oil, ricotta, spinach and diced tomato)	\$12	\$16
Ortolana, no cheese (Tomato sauce, broccoli, spinach, cauliflower, onions, tomatoes, green peppers and mushrooms)	\$12	\$14
Gambero Bianco (Cream sauce, fresh mozzarella, marinated baby shrimp, diced tomatoes and basil)	\$15	\$19
Pollo Fiorentine (Tomato sauce, mozzarella cheese, chicken, broccoli and spinach)	\$14	\$18
Napoletana (Fresh mozzarella, shredded mozzarella, pesto sauce, sundried tomatoes and basil)	\$14	\$18
Create your own pizza (Add \$1.50 Vegetables – \$2 Any Meat – \$3 Mozzarella di bufala – \$4 Calamari, mussels or Shrimp)	\$9	\$15

CALZONE

Pane e Vino
Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms and spinach\$11

Ricotta
Ricotta cheese and mozzarella cheese \$10

Quattro Fomaggi
Olive oil, mozzarella, gorgonzola, pecorino and provolone cheese.....\$10

Siciliano
Eggplant, zucchini, peppers, olive oil, basil, garlic, mozzarella and pecorino cheese\$10

Parmigiano
Breaded chicken with mozzarella cheese, parmigiano cheese, pecorino cheese and tomato sauce..... Chicken \$10 Veal \$12

Capriccioso
Tomato Sauce, ham, artichokes, mushrooms, olives and mozzarella cheese.....\$11

Il Classico
Tomato sauce and mozzarella cheese \$9

Bianco
Ricotta, spinach, olive oil and tomatoes \$10

PANINI (served with fries)

Served during the hours of lunch 11:00 – 3:00

Mediterraneo Porcini mushrooms, chicken, fontina cheese and baby spinach	\$9
Trinacria Olive oil, prosciutto, fresh mozzarella, basil and tomatoes.....	\$9
Caprese Olive oil, fresh mozzarella, tomato, basil and oregano.....	\$8
Diavolino Salame, provolone cheese and tomatoes.....	\$9
Rustico Roasted red peppers, provolone cheese, olive oil on a rosemary focaccia bread.....	\$9
Pane e Vino Ricotta, spinach, portabello mushrooms, bruschetta spread and fresh mozzarella.....	\$10

SUBS (served with fries)

Served during the hours of lunch 11:00 – 3:00

Filadelfia Thinly sliced steak, mushrooms, onions and peppers topped with mozzarella cheese.....	\$9
Alla Parmigiana Your choice of chicken or veal breaded, topped with tomato sauce, mozzarella and pecorino cheese Chicken \$9 Veal \$10	
La Polpetta Meatballs topped with tomato sauce, mozzarella and pecorino cheese.....	\$9
Alla Salsiccia Baked sausage topped with tomato sauce, mozzarella and pecorino cheese.....	\$9
Grilled Chicken Topped with onions, lettuce, tomato and mayo	\$9

DESSERT

Cannoli.....	\$5	Tiramisu	\$6	Cheesecake.....	\$5
Exotic Bomba		Ricotta Cheesecake.....	\$5	Lava Cake	
Mango and Passion Fruit sorbet in a white chocolate shell...\$5		Gelato.....	\$6	Chocolate cake with Vanilla ice-cream.....	\$7



Lorton Town Center
9020 Lorton Station Blvd, Suite E
Lorton, VA 22079
Email: panevino@cox.net
www.panevino-ristorante.com
(571) 642-0605

*Consuming raw, cooked to order or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

PANE e VINO

ristorante e pizzeria

Take Out Menu

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ANTIPASTI

Pane e Vino Sampler
Calamari fritti, bruschetta, rolled eggplant stuffed with pasta and ricotta, topped with mozzarella and tomato sauce..... \$12

Antipasto Pane e Vino
Assorted cold cuts: salame, mortadella, prosciutto, salame cacciatorino. Assorted cheeses: provolone, parmigiano, primo sale. Black olives and alici on an olive tree plank..... \$12

Portabello con Spinaci
Stuffed mushrooms with cream cheese, spinach, diced tomatoes, parsley topped with a cream sauce..... \$8

Shrimp Cocktail
Jumbo shrimp chilled and served with a cocktail sauce..... \$9

Cozze Tarantina
Sautéed mussels in a garlic sauce or marinara sauce..... \$12

***Carpaccio**
Thin beef slices raw served on a bed of arugula topped with shaved parmesan cheese, lemon, olive oil \$14

Crostini alla Bruschetta
Italian bread with chopped tomatoes, olive oil, oregano and basil..... \$6

Mozzarella alla Carrettiera
Sliced Italian bread stuffed with mozzarella, battered in egg and fried to perfection..... \$9

La Caprese
Sliced tomatoes topped with fresh mozzarella, oregano, basil and olive oil..... \$8
Substitute Mozzarella di Bufala \$4

Involtni alla Norma
Baked eggplant stuffed with pasta, ricotta and topped with mozzarella cheese \$12

INSALATE

Pane e Vino
Mixed greens, tomatoes, cucumbers, mushrooms, pine nuts and dates \$6

Insalata Cesare
Romaine lettuce, homemade croutons, parmesan cheese served with our authentic dressing..... \$8

Funghi e Spinaci
Grilled mushrooms with spinach served in a light lemon olive oil dressing..... \$9

Insalata Sicula
Potatoes, tomatoes, red onions, green beans, black olives and oregano with olive oil dressing..... \$9

Insalata di Pomodoro
Tomatoes, red onion, oregano, olive oil and balsamic vinegar..... \$8

Add to any salad Shrimp or Salmone.....\$7
Chicken.....\$4

ZUPPE

Soup of the Day Bowl \$6
Sunday..... Chef's Special
Monday Minestrone
Tuesday Creamy Chicken Noodle
Wednesday Cream of Mushroom
Thursday Spezzatino
Friday Clam Chowder
Saturday Wedding Soup

18% Gratuity will be added to parties of 6 or more guests

KIDS MENU

Rainbow Ravioli
Color shaped ravioli with ricotta cheese with your choice of red sauce, cream sauce or butter \$6
Chicken Fingers
Lightly breaded chicken tenders, served with fries..... \$6
Spaghetti
Spaghetti with tomato sauce..... \$6
Cheese Pizza
Small pizza with tomato sauce and mozzarella..... \$6

PASTA

Spaghetti della Casa
Spaghetti served with our homemade sauce..... \$9
Add meatballs, meat sauce, sausage..... \$3

Tortellini alla Nostrana
Beef tortellini with ham served with your choice of tomato sauce or cream sauce..... \$15

Lasagna dell' orto
Layered lasagna with spinach, ricotta and mozzarella cheese \$15

Fettuccini Alfredo
Fettuccini pasta sautéed in alfredo sauce topped with parmigiano cheese and parsley \$13
Add Chicken.....\$4 Calamari or Shrimp.....\$7

Lasagna Classica
Layered lasagna with meat sauce, ricotta and mozzarella baked to perfection..... \$15

Ziti al Forno
Ziti pasta with ricotta, meat sauce, topped with mozzarella cheese and baked to perfection..... \$15

Manicotti Palermitani
Pasta shells stuffed with ricotta cheese topped with mozzarella cheese and baked..... \$15

Penne del Bosco
Penne pasta with mixed wild mushrooms, ham, onions and meat sauce in a tomato cream sauce \$16

MEZZA LUNA

Served during the hours of lunch 11:00 – 3:00

Pollo Pesto
Chicken, pesto sauce, tomatoes and fresh mozzarella cheese served in a wood oven baked bread..... \$9

Italiano
Pepperoni, salame, ham, mortadella, provolone cheese, red onions, olive oil and Italian spices served in a wood oven baked bread... \$9

Tacchino
Sliced turkey, bacon, Dijon mustard, lettuce and tomato served in a wood oven baked bread..... \$9

***Spaghetti alla Carbonara**
Spaghetti with pancetta, egg, onions, pecorino cheese with a touch of cream sauce..... \$15

Rigatoni alla Traviata
Diced eggplant with onions, basil and plum tomatoes sautéed with rigatoni pasta \$14

Gnocchi di Ciminna
Potato dumpling with your choice of cream sauce, tomato sauce or pesto sauce..... \$15

Ravioli della Nonna
Cheese ravioli served with your choice of tomato or cream sauce..... \$14

Rigatoni alla Matriciana
Diced pancetta with onions, garlic, olive oil, and basil, in a spicy tomato sauce sautéed with rigatoni pasta..... \$14

Melanzana alla Parmigiana
Battered eggplant layered with tomato sauce, mozzarella and pecorino cheese baked \$14

Cannelloni
Pasta shells stuffed with ground veal, spinach, mozzarella cheese and served with your choice of tomato sauce or cream sauce \$16

Farfallette alla Garibaldi
Bow tie pasta with ham, green peas, asparagus, onions and mushrooms in our homemade cream sauce..... \$15

Gluten free pasta
Spaghetti rice pasta served with our homemade sauce..... \$12
Add mixed vegetables \$4

Romana
Meatballs, mushrooms, onions, parmigiano cheese, mozzarella cheese and tomato sauce served in a wood oven baked bread... \$9

All mezza luna sandwiches are served with an Italian potato salad



PESCE

Salmone
Baked salmon topped with a dill cream sauce, served with vegetables..... \$18

Pesce Spada al Rosmarino
Swordfish grilled to perfection, topped with a rosemary olive oil dressing and served with vegetables and roasted potatoes..... \$19

Gamberi Scampi
Shrimp sautéed in a white wine garlic sauce served over linguini pasta \$16

Gamberi Tarantina
Shrimp sautéed in a spicy marinara sauce served over linguini pasta \$16

Fettuccini Malafemmina
Sautéed clams, mussels, shrimp, scallops, and crab meat served with your choice of white wine garlic sauce or marinara mixed with black olives, tomatoes and capers served over fettuccini pasta \$22

Cozze Mondello
Mussels sautéed in a marinara or garlic sauce served over linguini pasta \$18

Linguini con Vongole
Little neck clams sautéed with herbs, with your choice of tomato sauce or white wine garlic sauce served over linguini pasta..... \$18

Capellini allo Scoglio
Shrimp, calamari, mussels, clams and scallops served with your choice of white wine garlic sauce or marinara over angel hair pasta \$20

Mahi-Mahi
Blackened mahi-mahi served with spinach and roasted potatoes..... \$19

Gnocchi al profumo di Salvia
Potato dumplings mixed with baby clams and chopped clams in a salvia white wine garlic sauce \$19

All dishes served with a side of pasta with same sauce POLLO E VITELLO

Pollo alla Parmigiana
Your choice of chicken or veal breaded and topped with mozzarella cheese, baked and served with a marinara sauce.....Chicken \$14 Veal \$16

Pollo alla Marsala
Your choice of chicken or veal pan seared with mushrooms, served in our authentic Marsala wine sauce.....Chicken \$14 Veal \$16

Pollo Ripieno
Your choice of chicken or veal stuffed with spinach, portabello mushrooms and chopped tomatoes, served in a tomato cream sauce.....Chicken \$17 Veal \$19

Pollo al Limone
Your choice of chicken or veal in a lemon butter caper and white wine sauce
Chicken \$14 Veal \$16

Pollo Scaloppine alla Pizzaiola
Thin sliced veal sautéed in olive oil with red sauce, garlic, chopped tomatoes, capers, black olives and basil.....\$18

DALLA GRIGLIA

***Bistecca alla Fiorentina**
Porterhouse steak grilled to perfection and served in a light rosemary olive oil dressing with vegetables and roasted potatoes..... \$28

***Arrostato Panato**
Veal chop breaded with parsley, garlic, olive oil and baked to perfection. Served with vegetables and roasted potatoes \$24

***Peperonata Siciliana**
Grilled sausage, mixed peppers, onions, mushrooms and olive oil served in a spicy tomato sauce..... \$15