



Tonight's Dinner Specials

Thursday, September 19, 2019

= W I N E =

- Pané Sangria (*red, rosé or white*) ~ 8 gl/30 carafe
Marques de Casa Concha Chardonnay ~ Chile 13 gl/54 btl
Malene Rosé ~ Central Coast, California 12 gl/46 btl
Borne of Fire Cabernet Sauvignon ~ Columbia Valley 13 gl/50 btl

= C O C K T A I L =

- Legent wine & sherry casks Bourbon 'SoHo Sour',
red wine, fresh lemon & simple 12

= S T A R T E R S =

- Soup ~ Brazilian Vegetable with fresh Cilantro 7
Truffled potato chips, warm caramelized onion dip 9
Chef's Cheese Plate: Valdeon Blue, Montasio, & Taleggio
Jalapeño peach jam, chestnut honey, Marcona almonds / 18
Wood fired Creekstone all-natural Burger, goat cheese, spinach,
roasted red pepper, truffle chive aioli 18
Seared Eggplant, fire roasted pomodoro, sopraffina ricotta,
fresh basil, pangrattato 12
Butternut Squash Ravioli, Duck Confit, Brandy soaked Griotte cherries,
arugula, toasted pecans, sage, Madeira brown butter 15

= E N T R E E S =

- Oak Grilled Creekstone NY Strip, mushroom herb risotto,
grilled asparagus, red wine demiglace 39
Sesame chile seared Ahi Tuna, lo mein noodles, Napa cabbage,
watercress, peppers, broccolini, ginger soy broth 28
Fresh Linguine, seared Scallop, Shrimp, Lobster, tomato, roasted fennel,
spinach, Sherry butter 29

= F L A T B R E A D =

- Pizzetta Burrata, Pesto, artichoke, tomato, arugula, shaved Tartufo Salami,
EVOO & aged balsamic 18

Looking to host a private party? Pane Rustica has two private rooms available.
Perfect for business meetings, birthday parties, anniversaries, rehearsal dinners, baby/bridal showers, etc...
Ask to speak with a manager if you are interested in booking a party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
For your convenience, a 20% gratuity will be added to parties of 6 or more.

9/19/2019