

## SALADS

**House**  
Field greens, tomato, cucumber, balsamic vinaigrette 7.50

**Caprese**  
Fresh mozzarella, tomatoes, green basil, seasoned with salt and olive oil 9.00

**Caesar**  
Classic Caesar salad topped with Parmigiano tuile and croutons 6.00

**Steak**  
Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 14.00

**The Wedge**  
Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese 9.00

**Penllyn**  
Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette 11.00

**Panache Tuna**  
Field greens, imported tuna, hard boiled egg, Kalamata olives, shaved Parmigiano cheese, lemon vinaigrette 12.00

**Bufala Mozzarella**  
Arugula, roasted red peppers, prosciutto di Parma 9.00

**Quinoa**  
Field greens, quinoa, strawberries, French blue cheese, creamy balsamic vinaigrette 11.00

**Greek Cobb**  
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing 12.00

**Strawberry Pecan**  
Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, rasperry vinaigrette 12.00

### Add

Chicken 6.00 | Salmon 9.00 | Steak 10.00 | Shrimp (4) 9.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## SOUPS

**Chicken noodle soup** 4.50

**Soup of the Day** 4.50

Check out our selection of sandwiches on the back page.

## PIZZA

Our authentic pizza is crafted in the tradition of Naples, Italy—the birthplace of pizza—using the freshest of ingredients. We use imported Bufala Mozzarella, our sauce is created with San Marzano tomatoes and our freshly prepared hand-pressed dough creates the authentic crust that made Neopolitan pizza famous.

### Napolitano / al Metro\*

**Margherita**  
San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 9.00

**Steak & Pear**  
Steak tips, Gorgonzola, roasted pear, field greens drizzled with a balsamic glaze 14.00

**Arugula & Prosciutto**  
A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 9.95

**Eggplant Mozzarella**  
Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 9.00

**Pepperoni**  
San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiano cheese 9.00

**Broccoli Rabe & Sausage**  
Broccoli rabe, mild sausage, fontina and Brie cheese 9.00

\***Sunny-Side Up Oven Egg**  
Mozzarella, tomato, farm fresh egg, sea salt 9.00

**Shitake & Exotic Mushrooms**  
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 9.95

**Lily & Mia Meatball**  
My daughters’ favorite! Tomato, mozzarella, housemade meatballs 9.00

**Cobb Salad Pizza**  
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, and ranch dressing 14.00

**Pulled Pork**  
Berkshire Pork (local farm), sharp provolone, ricotta cheese topped with onion jam 11.00

**Buffalo Wood Oven Roast**  
Wood oven roast buffalo chicken, blue cheese 11.00

**Tunisian Tuna**  
Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 10.00

**Four Cheese**  
Woodfire topped with mozzarella, provolone, fontina and gorgonzola 11.00

**Butternut Squash & Goat Cheese**  
Sweet roasted butternut squash, goat cheese, caramelized onions, roasted garlic, arugula, rosemary and herb white sauce 14.00

\*Metro-style Pizza available. See server for pricing.

### ADD

Long Hot Peppers | 5.00 | Mushrooms | 4.00 |  
Broccoli Rabe | 5.00 | Pepperoni | 5.00 | Prosciutto | 6.00 |  
Pulled Pork | 4.00 | Olives | 3.00 | Spinach | 3.00

Any of our pizzas can be prepared Gluten Free.

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## STARTERS

**Mezza**  
Roasted peppers, sharp provolone, mixed olives, hummus, assorted meats, served with focaccia bread 13.00

**Hummus**  
The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread 6.95

**Eggplant Parmigiana**  
Crispy fried eggplant with fire roasted tomatoes 8.95

**Meatball Casserole**  
Woodfire oven meatballs with housemade tomato sauce 9.95

\***Calamari and Shrimp**  
Fried calamari and shrimp served with tomato sauce 13.95

\***Buffalo Shrimp**  
Wild caught Baja shrimp tossed with a spicy or mild sauce and served with a creamy roquefort sauce (3) 11.95 (5) 17.95

\***Mussels P.E.I. Fra Diablo**  
Housemade spicy tomato sauce, sweet sausage, butter, served with garlic crostini 14.95

**Panache Chicken Quesadilla**  
Tender chicken topped with Monterey Jack and cheddar cheese 8.50

\***Calamari Crabmeat Putanesca Fra Diablo**  
Sauteed calamari, crabmeat, capers and olives in a very spicy buttery tomato sauce 16.20

**Panache Chicken Wings**  
Brick oven roasted with rosemary, caramelized onions and served with focaccia bread (6) 7.95 (10) 11.95

**Buffalo Chicken Wings**  
Traditional, served with blue cheese and celery (6) 7.20 (10) 11.20

Please Ask Your Server About Our Daily Specials.

## ENTRÉES

### From Land

**Chicken Parmigiana**  
Pan fried with mozzarella and tomato sauce 16.00

**Chicken Emy**  
Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 16.00

**Chicken Kabobs**  
Tender chicken on skewer served with vegetable medley and turmeric rice 15.00

**Veal Saltimbocca**  
Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce 19.00

**Veal Parmigiana**  
Pan fried with mozzarella and tomato sauce 19.00

### From the Sea

\***Salmon**  
Grilled Scottish salmon served over pink risotto 18.00

\***Tilapia**  
Grilled tilapia, served with butter & lemon over spinach 16.00

\***Crab Cake**  
Pan seared crab cake served over radish avocado salad 17.00

\***Tuna Puttanesca**  
Olives, capers, tomato sauce 18.00

### Fresh Made Pasta & Risotto

**Fettuccine Liliana**  
Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 17.00

**Rigatoni Mia Rose**  
Rigatoni pasta, meatballs, rose or tomato sauce 15.00

**Cavatelli Emilia**  
Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 17.00

**Pappardelle**  
Duck Ragu, slow cooked and tossed with housemade wide pasta 16.00

**Gnocchi**  
Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 15.00

SANDWICHES
(with fresh cut fries)

- \*Panache Burger (Custom grind)
Served with fresh tomato, shredded lettuce, pickle, chili mayo
and choice of American or cheddar cheese, brioche bun. 11.00 Add Bacon 2.00
- \*Panache Chicken Burger
Fresh ground chicken blended with Kalamata olives and Feta cheese. Topped with fresh avocado and Tzatziki sauce 12.50
- Chopped Rib-Eye
Served on pita bread, lettuce, tomato and Tahini sauce 13.95
- \*Crab Cake Sandwich
Tartar sauce, lettuce, tomato, brioche bun 15.00
- Philly Cheese Steak Sandwich
Philly Cheese Steak Sandwich. Served with American cheese 12.00
- Fried Chicken Sandwich
Lettuce, tomato, bacon, avocado mayo 9.00
- BEC Sandwich
Bacon, sunny-side up farm-fresh egg, cheese, brioche bun 8.75
- Turkey Wrap
Honey mustard, bacon, lettuce, tomato 9.00
- Veggie Wrap
Grilled vegetable medley 9.00
- Chicken Panini
Grilled chicken breast topped with mozzarella and tomato pesto sauce 14.00

WINE LIST

HOUSE & GLASS WINES

Woodbridge, California (Glass Only) - Cabernet Sauvignon, Merlot, Chardonnay
Pio - Pinot Grigio
Sycamore Lane - Pinot Noir

Sparkling Wine

	Glass
Prosecco, Ruffino, DOC, Italy	10.00
Brut, Segura Viudas “Cava”, Spain (Split)	11.00

White Wines

	Pinot Grigio, Pio, Italy	9.00
30	Pinot Grigio, Santa Margerita, Italy	15.00
31	Pinot Gris, Kim Crawford, Marlborough, NZ	12.00
32	Chardonnay, Sixto “Uncovered”, Washington	16.00
33	Chardonnay, Franciscan, Napa/Monterey	12.00
34	Chardonnay, William Hill, Central Coast	9.00
35	Sauvignon Blanc, Kim Crawford, Marlborough, NZ	14.00
36	Sauvignon Blanc, Lionel Osmin, France	10.00
37	Bordeaux Blanc, Domaine Barons de Rothschild, France	14.00
38	Riesling, Kung Fu Girl, Evergreen Vineyard, Washington	10.00
39	Rose, La Vis en Rose France	10.00
41	Rose, Charles Smith Band of Roses Washington	11.00

Red Wines

80	Pinot Noir, Mark West, California	9.00
79	Pinot Noir, Lyric, Santa Barbara	14.00
78	Pinot Noir, Elouan, Oregon	12.00
82	Malbec, Pascual Toso, Mendoza, Argentina	10.00
83	Meritage, Robert Mondavi Private Selection, California	10.00
84	Chianti Superiore, Ruffino, DOCG, Tuscany, Italy	12.00
85	Montepulciano d’Abruzzi, Cantina Zaccagnini, DOC, Italy	11.00
86	Merlot, Columbia Valley, Washington	10.00
87	Red Blend, Cashmere “Black Magic”, California	12.00
88	Cabernet Sauvignon, Quilt, Napa valley	16.00
89	Cabernet Sauvignon, Tom Gore, Central Coast, California	13.00
90	Cabernet Sauvignon, Chasing Lions, California	12.00
91	Zinfandel, Ironstone, Lodi, California	11.00

Local Wines

	From Karamoor Estates Wines, Fort Washington, Pennsylvania	
Chardonnay	Medium body, citrus, white pepper and juniper	Bottle 38.00
Cabernet Franc	Floral, blackberries and plum, dry fruity finish	Bottle 38.00

Please ask your server for our extensive Wine List by the Bottle.

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CHILDREN’S MENU

Pan fried lemon chicken cutlet,
side of tomato sauce 7.00

Grilled chicken marinated
in Italian dressing 7.00

Cheese ravioli 7.00

Pizza 7.00

Housemade chicken fingers
with french fries 7.00

Mac and Cheese 7.00

Cavatelli with butter sauce 7.00

Burger sliders with cheese 10.00

SIDES TO SHARE

Fresh Cut Fries 4.00

Truffle Fries 6.00

Mac and Cheese 8.00

Lobster Mac and Cheese 11.00

Pancetta Brussel Sprouts 8.00

Broccoli Rabe 8.00

Fried Beer-battered Onion Rings 7.00

Sauteed Broccoli Crown 6.00

Panache Potato Casserole au Gratin 9.00

Mushroom Medley 7.00

Risotto Casserole 8.00

Asparagus 8.00

Gnocchi Crabmeat Casserole 14.00

BEER

Drafts

- Coors Light 4.00
- Samuel Adams (Rotating) 7.00
- Yuengling Lager 4.00
- Guinness Draught 6.00
- Stella Artois 6.00
- Blue Moon Belgian Wheat 5.00
- Dogfish (Rotating) 7.00

Please ask your server about our seasonal
Rotating, Draft and Bottle beer selection

Bottles

- Miller Light 4.00
- Michelob Ultra 4.00
- Amstel Light 5.00
- Heinekin / Heinekin Light 5.00
- Budweiser / Bud Light 4.00
- Corona / Corona Light 5.00
- Ithaca Flower Power 6.00
- Magic Hat #9 6.00
- Fat Heads Head Hunter IPA 6.00
- Allagash Black 7.00
- Goose Island Sofie 8.00
- New Belgium Fat Tire 7.00
- Chimay Blue 11.00
- Strongbow Cider 5.00
- Crabbies Ginger Beer 6.00
- Greatlakes (Rotating) 7.00
- Peroni Pale Lager 5.00
- Rotating Gluten-free Beer 6.00

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Rotating, Draft and Bottle beer selection

COCKTAILS

Infused Pineapple Martini
Premium vodka infused with fresh seasonal
selections 10.00

Smoked Manhattan
Bourbon with sweet vermouth, orange
bitters 10.00

Tito’s American Mule
Tito’s handmade vodka with fresh squeezed
lime juice and ginger beer 10.00

Cucumber Gimlet
Gin, fresh lime juice, muddled cucumber;
served up 10.00

Grapefruit Punch
Rum, ruby red grapefruit juice, simple syrup
and lime juice 8.00

Americano
Sweet vermouth, Campari, club soda and an
orange slice 8.00

Natural Margarita
Blanco tequila, agave nectar and fresh
squeezed lime juice 10.00

Please Ask Your Server About
Our Seasonal Cocktail List.



Panache

PANACHE PROUDLY OFFERS thoughtfully
sourced products, created with a new
modern sensibility. Our fresh seafood
arrives daily and complements our
selections as well as our signature
Neapolitano pizza.

LUNCH MENU