

LUNCH

SALADS

House

Field greens, tomato, cucumber, balsamic vinaigrette 8.⁵⁰

Caprese

Fresh mozzarella, tomatoes, fresh basil, lemon vinaigrette seasoned with salt and olive oil 10.⁰⁰

Caesar

Classic Caesar salad topped with Parmigiana tuile and croutons 7.⁰⁰

Steak

Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 15.⁰⁰

The Wedge

Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese 10.⁰⁰

Penllyn

Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette 12.⁰⁰

Bufala Mozzarella

Arugula, roasted red peppers, prosciutto di Parma 10.⁰⁰

Quinoa

Field greens, quinoa, strawberries, French blue cheese, creamy balsamic vinaigrette 12.⁰⁰

Greek Cobb

Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing 13.⁰⁰

Strawberry Pecan

Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, raspberry vinaigrette 13.⁰⁰

Add

Chicken 7.⁰⁰ | Salmon 11.⁰⁰ | Steak 11.⁰⁰ | Shrimp (4) 11.⁰⁰

SOUPS

Chicken noodle soup Bowl | 5.⁵⁰
Soup of the Day

PIZZA

Napolitano / Flatbread Pizza* Margherita

San Marzano tomatoes, bufala mozzarella, Parmigiana cheese, fresh basil 13.⁰⁰

Steak & Pear

Steak tips, Gorgonzola, roasted pear, field greens drizzled with a balsamic glaze 15.⁰⁰

Arugula & Prosciutto

A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 13.⁹⁵

Eggplant Mozzarella

Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 12.⁰⁰

Pepperoni

San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiana cheese 12.⁰⁰

Broccoli Rabe & Sausage

Broccoli rabe, mild sausage, fontina and Brie cheese 12.⁰⁰

*Sunny-Side Up Oven Egg

Mozzarella, tomato, farm fresh egg, sea salt 12.⁰⁰

Shitake & Exotic Mushrooms

Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 13.⁰⁰

Lily & Mia Meatball

My daughters' favorite! Tomato, mozzarella, housemade meatballs 13.⁰⁰

Pulled Pork

Berkshire Pork (local farm), sharp provolone, ricotta cheese topped with onion jam 12.⁰⁰

Buffalo Wood Oven Roast

Wood oven roast buffalo chicken, blue cheese 12.⁰⁰

Mediterranean Pizza

Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 11.⁰⁰

Four Cheese

Woodfire topped with mozzarella, provolone, fontina and gorgonzola 13.⁰⁰

Butternut Squash & Goat Cheese

Sweet roasted butternut squash, goat cheese, caramelized onions, roasted garlic, arugula, rosemary and herb white sauce 15.⁰⁰

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

ADD

Long Hot Peppers | 6.⁰⁰ | Mushrooms | 5.⁰⁰ | Broccoli Rabe | 6.⁰⁰ | Pepperoni | 6.⁰⁰ | Prosciutto | 7.⁰⁰ | Pulled Pork | 5.⁰⁰ | Olives | 4.⁰⁰ | Spinach | 4.⁰⁰

Any of our pizzas can be prepared Gluten Free.



Panache

215.641.9000

602 Skippack Pike
Blue Bell, PA 19422

panachewoodfiregrill.com



Panache

TAKE-OUT MENU

Lunch & Dinner

Panache Wood Fire Grill

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Lunch: 11:30 am to 4:00 pm

Dinner: 5:00 pm to 10:00 pm

LUNCH

STARTERS

Mezza

Roast peppers, sharp provolone, mixed olives, hummus, assorted meats, served with focaccia bread 14.⁰⁰

Hummus

The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread 7.⁹⁵

Eggplant Parmigiana

Crispy fried eggplant with fire roasted tomatoes 9.⁹⁵

Meatball Casserole

Woodfire oven meatballs with housemade tomato sauce 10.⁹⁵

*Calamari and Shrimp

Fried calamari and shrimp served with tomato sauce 14.⁹⁵

*Buffalo Shrimp

Wild caught Baja shrimp tossed with a spicy or mild sauce and served with a creamy Roquefort sauce (3) 12.⁹⁵ (5) 18.⁹⁵

*Mussels P.E.I. Fra Diablo

Housemade spicy tomato sauce, sweet sausage, butter, served with garlic crostini 15.⁹⁵

Panache Chicken Quesadilla

Tender chicken topped with Monterey Jack and cheddar cheese 9.⁵⁰

*Calamari Crabmeat Putanesca Fra Diablo

Sauteed calamari, crabmeat, capers and olives in a very spicy buttery tomato sauce 17.²⁰

Panache Chicken Wings

Brick oven roasted with rosemary, caramelized onions and served with focaccia bread (6) 9.⁰⁰ (10) 13.⁰⁰

Buffalo Chicken Wings

Traditional, served with blue cheese and celery (6) 8.²⁰ (10) 12.²⁰

Please Ask Your Server About Our Daily Specials.

ENTRÉES

From Land

Chicken Parmigiano

Pan fried with mozzarella and tomato sauce 17.⁰⁰

Chicken Emy

Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 17.⁰⁰

Chicken Kabobs

Tender chicken on skewer served with baba ganoush 16.⁰⁰

Veal Saltimbocca

Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce 24.⁰⁰

Veal Parmigiano

Pan fried with mozzarella and tomato sauce 20.⁰⁰

Kefta Kabobs (Beef Skewers)

Ground beef mixed in Mediterranean spices served over chef creation of the day 18.⁹⁵

From the Sea

*Salmon

Grilled Scottish salmon served over pink risotto 20.⁰⁰

*Crab Cakes

Pan seared crab cake served over radish avocado salad 18.⁰⁰

*Tuna Puttanesca

Olives, capers, tomato sauce 19.⁰⁰

Fresh Made Pasta & Risotto

Fettuccine Liliana

Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 19.⁰⁰

Rigatoni Mia Rose

Rigatoni pasta, meatballs, rose or tomato sauce 16.⁰⁰

Cavatelli Emilia

Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 18.⁰⁰

Pappardelle

Duck Ragù, slow cooked and tossed with housemade wide pasta 17.⁰⁰

Gnocchi

Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 17.⁰⁰

Orecchiette

Sausage, broccoli rabe, cherry tomato, garlic oil 17.⁰⁰

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 on a brioche bun. 13.⁹⁵
Add Bacon 3.⁰⁰

*Panache Chicken Burger

Fresh ground chicken blended with Kalamata olives and Feta cheese. Topped with fresh avocado and Tzatziki sauce 13.⁹⁵

Chopped Rib-Eye

Served on pita bread, lettuce, tomato and Tahini sauce 15.⁵⁰

*Crab Cake Sandwich

Tartar sauce, lettuce, tomato on a brioche bun 17.⁰⁰

Philly Cheese Steak Sandwich

Philly Cheese Steak Sandwich. Served with American cheese 13.⁰⁰

Fried Chicken Sandwich

Lettuce, tomato, bacon, avocado mayo 12.⁰⁰

BEC Sandwich

Bacon, sunny-side up farm-fresh egg, cheese, brioche bun 9.⁷⁵

Turkey Wrap

Honey mustard, bacon, lettuce, tomato 9.⁰⁰

Veggie Wrap

Grilled vegetable medley 10.⁰⁰

Chicken Panini

Grilled chicken breast topped with mozzarella and tomato pesto sauce 15.⁰⁰