

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 8.00

***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 11.00

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

Panache Tuna
Field greens, imported tuna, hard boiled egg, Kalamata olives, shaved Parmigiano cheese, lemon vinaigrette 16.00

Bufala Mozzarella
Arugula, roasted red peppers, prosciutto di Parma 12.00

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, raspberry vinaigrette 12.00

Add
Chicken 6.00 | Salmon 10.00 | Steak 10.00 | Shrimp (4) 10.00
Crabmeat 12.00

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

SOUPS

Onion Soup | 7.50
Soup du Jour | 7.00 **Bowl** | 9.00

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 Style Pizza*

Plain
San Marzano tomatoes, house made mozzarella, and Parmigiano cheese 13.00

Margherita
San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 14.00

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 14.00

Eggplant Mozzarella
Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 14.00

Pepperoni
San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiano cheese 14.00

Broccoli Rabe & Sausage
Broccoli rabe, mild sausage, fontina and Brie cheese 14.00

Sunny-Side Up Oven Egg
Mozzarella, tomato, farm fresh egg, sea salt 14.00

Shitake & Exotic Mushrooms
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 14.00

Lily & Mia Meatball
My daughters' favorite! Tomato, mozzarella, housemade meatballs 14.00

Pulled Pork
Berkshire Pork (local farm), sharp provolone, ricotta cheese topped with onion jam 14.00

Buffalo Wood Oven Roast
Wood oven roast buffalo chicken, blue cheese 14.00

Mediterranean Pizza
Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 14.00

Four Cheese
Woodfire topped with mozzarella, provolone, fontina and gorgonzola 14.00

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 | Anchovies | 5.00 | Bacon | 3.00 | Green Pepper | 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 7.00

Eggplant Parmigiana
Crispy fried eggplant with fire roasted tomatoes 9.95

Meatball Casserole
Woodfire oven meatballs with housemade tomato sauce 9.95

Calamari
Fried calamari 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) 15.00 (5) 22.00

Mussels P.E.I. Fra Diablo
Housemade spicy tomato sauce, sweet sausage, butter 14.95

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

Calamari Crabmeat Putanesca Fra Diablo
Sautéed calamari, crabmeat, capers and olives in a very spicy buttery tomato sauce 18.00

Panache Chicken Wings
Brick oven roasted with rosemary, caramelized onions (10) 17.00

Buffalo Chicken Wings
Traditional, served with blue cheese and celery (10) 17.00

Please Ask Your Server About Our Daily Specials.

ENTRÉES

From Land

Chicken Parmigiana
Pan fried with mozzarella and tomato sauce 20.00

Chicken Emy
Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 21.00

Chicken Kabobs
Tender chicken on skewer served with baba ganoush 19.00

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

Veal Parmigiana
Pan fried with mozzarella and tomato sauce 24.00

From the Sea

Salmon
Grilled Scottish salmon served over pink risotto 23.00

Tuna Puttanesca
Olives, capers, tomato sauce 24.95

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 19.00

Pappardelle
Duck Ragu, slow cooked and tossed with housemade wide pasta 18.00

Gnocchi
Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 19.00

Orecchiette
Sausage, broccoli rabe, cherry tomato, garlic oil 16.00

Garganelli Porcini
Homemade Garganelli “penne shaped” pasta in a brandy porcini mushroom sauce 19.00

Penne Vodka 15.00
add Chicken 9.00 | add Shrimp 10.00

Linguine Pesto Chicken
Linguine pasta sautéed with basil creamy pesto topped with chicken 21.00

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. 12.95 Add Bacon 2.00
- Panache Chicken Burger

Fresh ground chicken blended with Kalamata olives and Feta cheese. Topped with fresh avocado and Tzatziki sauce 12.95
- Chopped Rib-Eye

Served on pita bread, lettuce, tomato and Tahini sauce 14.50
- Philly Cheese Steak Sandwich

Philly Cheese Steak Sandwich. Served with American cheese 12.00
- Fried Chicken Sandwich

Lettuce, tomato, bacon, avocado mayo 11.00
- 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

PLEASE ASK YOUR SERVER FOR OUR
EXTENSIVE WINE LIST

A DESSERT MENU TRAY WILL BE BROUGHT OUT TO YOU



CHILDREN’S MENU

- Pan fried lemon chicken cutlet,
side of tomato sauce 10.00

Grilled chicken marinated
in Italian dressing 10.00

Cheese ravioli 7.00

Pizza 10.00

Housemade chicken fingers
with french fries 10.00

Mac and Cheese 7.00

Cavatelli with butter sauce 7.00

* Burger sliders with cheese 11.00

SIDES TO SHARE

- Fresh Cut Fries 4.00

Truffle Fries 6.00

Pancetta Brussel Sprouts 8.00

Broccoli Rabe 8.00

Fried Beer-battered Onion Rings 7.00

Sautéed Broccoli Crown 6.00

Asparagus 8.00

BEER

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

Bottles

- Miller Light 4.00

Michelob Ultra 4.00

Yuengling Lager 4.00

Amstel Light 5.00

Heinekin / Heinekin Light 5.00

Budweiser / Bud Light 4.00

Corona / Corona Light 5.00

Ithaca Flower Power 8.00

Magic Hat #9 7.00

Goose Island Sofie 9.00

New Belgium Fat Tire 7.00

Chimay Blue 12.50

Strongbow Cider 8.00

Crabbies Ginger Beer 6.00

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

Tito’s American Mule

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

Grapefruit Punch

Rum, ruby red grapefruit juice, simple syrup and lime juice 10.00

Natural Margarita

Blanco tequila, agave nectar and fresh squeezed lime juice 10.00

Please Ask Your Server About
Our Seasonal Cocktail List.

This menu is sanitized after each use



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 Napolitano pizza.

LUNCH MENU

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