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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.

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Napolitano Style Pizza*

- Plain**
San Marzano tomatoes, mozzarella, and Parmigiano cheese 16
- Margherita**
San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 18
- Four Cheese**
Topped with mozzarella, provolone, fontina and gorgonzola 18
- Hot Honey Soppressata & Burrata Pizza**
Sliced spicy soppressata, burrata, and topped with arugula and hot honey 24
- Truffle**
Black truffle oil and mozzarella cheese. Topped with fresh arugula, olive oil, and Parmesan shavings 22
- * Arugula & Prosciutto**
A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 20
- Pepperoni**
San Marzano tomatoes, mozzarella, Bridgford pepperoni, Parmigiano cheese 18
- Lily & Mia Meatball**
My daughters’ favorite! Tomato, mozzarella, housemade meatballs 18⁵⁰
- Eggplant Mozzarella**
Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara 18
- Broccoli Rabe and Sausage**
Broccoli rabe, mild sausage, fontina, and brie cheese 20
- Butternut Squash & Goat Cheese**
Sweet roasted butternut squash, goat cheese, caramelized onions, roasted garlic, arugula, rosemary and herb white sauce 20
- Shitake & Exotic Mushrooms**
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 18

- * Steak & Pear**
Steak tips, Gorgonzola, roasted pear, field greens drizzled with balsamic glaze 22
- Burrata Margherita Bianca**
A light San Marzano tomato base topped with fresh mozzarella and finished with creamy burrata, basil pesto drizzle, and extra virgin olive oil. Simple elegant, and full of classic Italian flavor. 22

Add
Long Hot Peppers | 5 | Mushrooms | 4 | Broccoli Rabe | 5 | Pepperoni | 5 | Prosciutto | 6 | Pulled Pork | 4 | Olives | 3 | Spinach | 3 | Bacon | 3 | Anchovies | 5 | Green Peppers | 3 |

*Metro-style (long flatbread pizza). Serves 3-5 28Toppings Additional

Any of our pizzas can be prepared Gluten Free.

The pizza oven works separately from the kitchen serving times may vary. Thank you for your patience.

SIGNATURE STARTERS

- Mediterranean Spread**
Baba Ganoush
Toubouli
Choose 3 - served with pita, cucumber, carrots and olives 24
- Roasted Pepper Coulis
Feta Hummus
- Beet Hummus
- Buffalo Shrimp**
Wild caught Baja shrimp tempura, buffalo sauce and served with a creamy Roquefort sauce (3) 18 (5) 24
- *Octopus**
Grilled octopus over hummus, red onion, peppers, cherry tomatoes and capers 20
- Calamari Crabmeat Putanesca Fra Diavolo**
Sautéed calamari, crabmeat, capers and olives in a spicy tomato sauce 24
- *Oysters Rockefeller**
Blue Point oysters topped with a mix of creamy spinach, pine nuts and pancetta 18
- *Clams Casino**
Tender top neck clams topped with peppers, onions, bacon, and a touch of breadcrumbs 18

CHEF RECOMMENDED SALADS

- Beet Salad**
Beets with candied walnuts, goat cheese, arugula and balsamic vinaigrette 19
- Greek Salad**
Heirloom tomatoes, green peppers, cucumbers, feta cheese, kalamata olives, red onions, and a red wine vinaigrette 17

SOUPS

- French Onion Soup | 9
- Soup du Jour Cup | 8 Bowl | 10

FIRST COURSE SALADS

- House**
Field greens, tomato, cucumber, balsamic vinaigrette 12
- Arugula**
Served with shaved Parmesan cheese and lemon vinaigrette 12
- Caprese**
Fresh mozzarella, tomatoes, fresh basil, lemon vinaigrette seasoned with salt, olive oil, and balsamic glaze 15
- Caesar**
Classic Caesar salad topped with Parmigiano and croutons 14
- The Wedge**
Iceberg, cherry tomatoes, bacon, and creamy blue cheese 14

- * Steak**
Field Greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 26
- Penllyn**
Arugula, crumbled blue cheese, granny smith apples, shallots, and a mustard vinaigrette 16
- Panache Cobb**
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomatoes, hard boiled egg, and ranch dressing 16

Add
*Chicken 10 | *Salmon 14 | Steak 12 | Shrimp (3) 14
Crabmeat 16

PASTA

Gluten Free pasta available

- Cappellini Liliana**
Shrimp and crab meat in garlic white wine scampi sauce served over cappellini pasta 28
- Rigatoni Mia Rose**
Rigatoni pasta, housemade meatballs, tomato sauce 24
- Rustica Eggplant Emelia**
Sautéed eggplant tossed with mezzi rigatoni in a rich tomato sauce with garlic, onion, and red pepper flakes 22 Add Chicken 10 Add Shrimp (3) 14
- Crab Ravioli**
Homemade with marscarpone and crabmeat. Served with vodka blush sauce 26
- * Seafood Risotto**
Shrimp, clams and mussels served in a garlic scampi sauce over creamy Arborio rice 34
- * Seafood Linguine**
Shrimp, clams, calamari and mussels served in a red sauce over linguine 34
- Cacio e Pepe**
Spaghetti tossed with pecorino parmagiana and freshly ground black pepper 24
- Bucatini Bolognese**
Classic bucatini pasta with a traditional slow-cooked meat sauce 26
- Linguine with Clams**
Linguine tossed with tender clams in white wine garlic sauce, finished with toasted breadcrumbs 26
- Linguine Pesto Chicken**
Linguine pasta sautéed with creamy basil pesto topped with chicken 26
- Penne Vodka** 18
add Chicken 10 | add Shrimp (3) 14
- Garganelli Porcini**
Homemade Garganelli “penne shaped” pasta in a brandy porcini mushroom cream sauce 24
- Orecchiette**
Sausage, broccoli rabe, cherry tomato, garlic oil 26
- Gnocchi**
Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 22

- * Mussels P.E.I. Fra Diavolo**
Fresh steamed mussels with housemade spicy tomato sauce and sweet sausage 16
- * Steamed Middleneck Clams**
With cherry tomato, garlic, parsley, and lemon white wine sauce 16
- Calamari**
Fried calamari served with tomato sauce 16
- Mezza**
Roasted peppers, sharp provolone, mixed olives, hummus, assorted meats, served with pita bread 16
- Hummus**
The perfect marriage of chick peas, garlic and tahini sesame paste served with woodfire pita bread, cucumber, carrots, and kalamata olives 16
- Eggplant Parmigiano**
Baked in skillet with mozzarella cheese and housemade tomato sauce 16
- Meatball Casserole**
Woodfire oven meatballs with ricotta cheese and housemade tomato sauce 12⁹⁵
- Zucchini and Eggplant Chips**
Thin-sliced zucchini and eggplant, lightly battered and fried to a golden crisp, served with refreshing tzatziki sauce 16

ENTRÉES

From Land

- Chicken Piccata with Gnocchi**
Lightly sautéed chicken breast in a lemon white wine sauce with capers served over gnocchi 26
- Chicken Parmigiano**
Pan fried with mozzarella and tomato sauce 26
- Chicken Panache**
Sautéed chicken breast topped with crabmeat, spinach and fresh tomatoes. Topped with a Madeira sauce and melted fontina cheese 32
- Chicken Emy**
Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 28
- Chicken Kabobs**
Tender chicken on skewer served over risotto with onion and peppers 26
- Chicken Marsala**
Sautéed chicken and mushrooms in a rich Marsala wine sauce 26
- Veal Saltimbocca**
Prosciutto di Parma, topped with melted fontina and Amarone demi-glace 30⁹⁵
- Veal Oscar**
Veal medallions topped with asparagus, crabmeat and brandy cream sauce 32
- Veal Francaise**
Veal medallions dredged in flour and egg, pan fried, then finished with a lemon sauce and served over cappellini 30⁹⁵

WHOLE FISH OF THE DAY

- Branzino**
Mediterranean sea bass, capers, herb stuffed, salt baked, filleted tableside. Finished with olive oil and fresh lemon MP
- Dover Sole**
This mild and sweet Dutch delicacy is filleted tableside and finished with olive oil, capers, and fresh lemon MP

ENTRÉES

From the Sea

- * Ahi Tuna**
Chef’s creation of the Day MP Ask Your Server.
- * Salmon**
Grilled Scottish salmon served over pink risotto 34
- Crab Cakes**
Pan seared crab cakes and avocado mayo 48
- Flounder Francaise**
Flaky founder sautéed in a light lemon-butter Francaise sauce, topped with tender lump crab meat 32

PANACHE PREMIER DISHES

- * Veal Chop**
Domestic milk fed tender veal chop, grilled and served with porcini sauce 50
- * Veal Chop Parmagiano**
Domestic milk fed tender veal chop, lightly breaded, and topped with house made tomato sauce and fresh mozzarella cheese 52
- * Veal Chop Milanese**
Domestic milk fed tender veal chop, lightly breaded and topped with fresh arugula, shaved parmesan and sautéed long hot peppers 52

CHOP HOUSE SELECTIONS

We proudly source our beef from a single Midwestern farm. Grain-fed and aged 28 days, each cut delivers exceptional flavor and tenderness.

- * Pork Chop Milanese**
Breaded, pan fried, and topped with a lemon caper butter sauce 34
- * Grilled Lamb Chops**
Served with a lemon rosemary sauce served over roasted potato 48
- * Short Ribs**
Braised beef, served over parmesan mashed potatoes 34
- * Ribeye**
Prime beef, seasoned and seared to perfection 58
- * Filet Mignon**
Certified Black Angus beef, topped with dried cherries, demi-glace MP

Add
Crumbled Blue cheese 3 | Sautéed mushrooms 3 | *Crabmeat 16
Shrimp (3) 14 | Porcini mushroom sauce 5

SIDES TO SHARE

- Au Gratin Potato** 10
- Lobster Mac and Cheese** 24
- Risotto** 11
- Pancetta Brussel Sprouts** 11
- Sautéed Broccoli Crowns** 8
- Asparagus** 10
- Sautéed Spinach** 10
- Broccoli Rabe** 10
- Fresh Cut Fries** 6
- Sweet Potato Fries** 8
- Fried Beer-Battered Onion Rings** 9
- Oven Roasted Potatoes** 9
- Sautéed Vegetables** 9

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

WOODFIRED APPETIZERS

Brick Oven Chicken Wings
Brick oven roasted with rosemary, caramelized onions (10) 19

Buffalo Chicken Wings
Traditional, served with blue cheese and celery (10) 19

Buffalo Chicken Spring Rolls
Blue cheese and spicy sauce 14

Philly Cheese Steak Spring Rolls
Served with Sriracha mayo 14

Bruschetta Flatbread
Flatbread brushed with garlic and topped with roma tomatoes, basil, shaved Parmesan cheese and olive oil 12

Arancini
Crispy rice ball served with marinara 12

SANDWICHES
(with fresh cut fries)

Smashburger
Cheddar cheese, crispy onions, and a pepper cheese garlic sauce 18

***Panache Burger** (Custom grind)
Served with fresh tomato, lettuce, chili mayo and choice of American or cheddar cheese on a brioche bun. 17 Add Bacon 2

***Black n Bleu Burger**
8oz black angus burger topped with bleu cheese crumbles, lettuce, tomato, onion, and roasted peppers served on a brioche bun 19

Philly Cheese Steak Sandwich
Served with American cheese 16

Crab Cake Sandwich
Avocado mayo, lettuce, and tomato on a brioche bun 26

PLEASE ASK YOUR SERVER FOR OUR
EXTENSIVE WINE LIST

A DESSERT TRAY WILL BE PRESENTED TO YOUR TABLE



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CHILDREN’S MENU
(kids 12 and under)

Every Monday Night

children 12 and under eat FREE

with purchase of one regular entree.

Pan fried lemon chicken cutlet,

side of tomato sauce 14

Cheese ravioli 11

Pizza 15

Housemade chicken fingers

with french fries 15 Adult Meal 17

Mac and Cheese 10

Cavatelli with butter sauce 9

Burger sliders with cheese 13

BEER

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

Bottles

Miller Lite

Michelob Ultra

Yuengling Lager

Amstel Light

Heinekin

Budweiser / Bud Light

Corona / Corona Light

New Belgium Fat Tire

Chimay Blue

Crabbies Ginger Beer

Peroni Pale Lager

Victory Golden Monkey

Heineken 0.0

Redbridge GF

Coors Light

RAW BAR

*** Oysters on the Half Shell**
Blue Point oysters, housemade cocktail and mignonette sauces 17

Shrimp and Crab Cocktail
Jumbo shrimp (3) and jumbo lump crabmeat, served with cocktail sauce 27

*** Tuna Tartare**
Sashimi tuna tartare, served over avocado with soy sauce 20

SIGNATURE COCKTAILS

Infused Pineapple Martini
Premium vodka infused with fresh seasonal selections

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

Natural Margarita
Blanco tequila, agave nectar and fresh squeezed grapefruit juice

High Society
St. Germaine, blood orange, and a splash of prosecco lightly topped with club soda and finished with a lemon wheel

Please Ask Your Server About
Our Seasonal Cocktail List.

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

DINNER MENU