

LA PANETTERIA



Argentinian - Italian Cuisine



STARTERS

STARTERS DESIGNED FOR SHARING OR INDIVIDUAL ENJOYMENT

HOUSE PROVOLETA 15

Oven melted provolone, cofil tomatoes, oregano, crushed red pepper and chimichurri.

CRISPY SWEETBREADS (Mollejas) 18

Crispy sweetbreads, smoked squash purée, lemon, and salsa criolla.

ARGENTINE CHORIZO (Choripan) 14

Grilled Argentine chorizo, artisan bread, and traditional chimichurri.

CALAMARI FRITI 17

Golden fried squid accompanied with homemade marinara sauce

BURRATA & TOMATOES 17

Homemade fresh Burrata cheese, accompanied with roasted tomatoes, basil oil, age balsamic reduction

EGGPLANT AL PARMESANO 14

Eggplant parmesan topped mozzarella and marinara sauce.

REVUELTO GRAMAJO 16

Traditional Argentine soft-scrambled eggs, crispy shoestring potatoes, and julienne ham.

ARTISIAN EMPANADAS

BAKED - PRICED INDIVIDUALLY

HAND-CUT BEEF 4

Braised beef, onion, peppers, paprika, egg.

SPICY BBQ BEEF 4

Beef, onion, crushed red pepper, and Argentine spices

CHICKEN & SCALLIONS 4

Roasted chicken, scallion, onions, and delicate savory sauce

CREAMY CORN 4

Creamy corn, onion, bell pepper, mozzarella

HAM & CHEESE 4

Smoked honey ham, mozzarella

QUESO Y CEBOLLA 4

Caramelized onion, mozzarella and oregano

CHEF'S TASTING EMPANADA 22

A Chef-selected assortment of six empanadas

TARTA DE ESPINACA (Pascualina) 12

.Classic Argentine savory pastry filled with seasoned spinach, ricotta, Parmesan, and baked egg, wrapped in a delicate golden crust.

SALADS

ADD ON PROTEIN CHICKEN 9, SALMON 10, STEAK 14, SHRIMP 10

PALERMO SALAD 14

Arugula, pear, honey cashew, Parmigiano Reggiano, and lemon vinaigrette.

ROASTED BEET SALAD 14

Roasted beets, cotta cheese, orange, greens, and honey.

ARGENTINE CRIOLLA SALAD 14

Tomato, red onion, bell peppers, and red wine balsamic vinaigrette.

LA PANETTERIA CAESAR 14

Romaine lettuce, crisp croutons, Parmesan, and Caesar dressing

COUNTRY SALAD 14

Mixed greens, hearts of palm, avocado, tomato, and herb vinaigrette.

LA CAPRESE 14

Fresh mozzarella, tomatoes, basil, baby greens, age balsamic

PIZZAS

ARTISAN DOUGH

BUENOS AIRES FUGAZZETA 17

Artisan dough, generous mozzarella, onion, and oregano.

NAPOLITANA 16

Mozzarella, fresh tomatoes, garlic, Parmesan, and oregano

JAMON Y MORRONES 18

Mozzarella, honey cooked ham, roasted peppers and olives

PROVOLONE & CHORIZO 19

Mozzarella, Argentine chorizo, provolone and chimichurri

LA PANETTERIA 22

Tomato sauce, mozzarella, New York steak, honey ham & fried egg

MARGHERITA 17

Light tomato sauce, fresh mozzarella, fresh tomatoes, basil and oregano

PROSCIUTTO & BURRATA 21

Tomato sauce, Parma Prosciutto, homemade burrata and basil

4 CHEESE (V) 18

White pizza, fontina, mozzarella, sweet gorgonzola & provolone

LA PASTA

MELANZANE PARMIGIANA 18 CON SPAGHETTI (v)

Golden fried eggplant topped with marinara sauce, mozzarella, served with spaghetti

LASAGNE AL FORNO 19

Layers of pasta with ground beef, ricotta, mozzarella, tomato sauce & bechamel

LOBSTER RAVIOLI 32

Pasta filled with Maine Lobster, mascarpone cheese, mozzarella sauteed with shrimp, shallots, asparagus cream spicy sauce

SPAGHETTI AL POMODORO (V) 17

Spaghetti sauteed with roasted tomatoes, garlic, fresh basil and marinara

GNOCCHI OF 29th (v) 17

Alfredo	4
Bolognese	5
Vodka	6

ZUPETTA DI MARE 29

Linguini pasta sauteed with shrimp, squid, mussels, scallops, clams, garlic marinara sauce

PENNE ALLA VODKA 19

Penne pasta sauteed with caramelized onion, scallions, cherry tomatoes, smoked salmon in a pink vodka sauce

FETTUCCINE CON RAGU ALLA BOLOGNESE

Fettuccine pasta sauteed in veal ragu bolognese topped with parmesan cheese

FETTUCCINE CARBONARA 18

Fettuccine pasta sauteed with apple-woodbacon, caramelized red onions, cream sauce, finished with egg yolk and black pepper

RIGATONI "FRANK SINATRA" (V) 18

Rigatoni pasta sauteed with roasted eggplant, cherry tomatoes, marinara basil and fresh mozzarella

FETTUCINE ALFREDO (v) 16

Add chicken	9
Add shrimp	10
Add salmon	14
Add steak	16

CANELONES DE VERDURA (v) 19

Spinach and ricotta classic canelones with bechamel and marinara

LINGUINI SCAMPI 25

Linguini pasta sauteed with garlic, jumbo shrimp, lemon butter white wine sauce

GRILLED MEATS & ENTREES

MILANESA DE POLLO 27 A CABALLO

Argentinian style chicken milanese, fried egg, salad or fries

MILANESA DE CARNE 30 ALLA NAPOLITANA

Beef milanese topped with marinara sauce, ham, provolone cheese fries or salad

RIBEYE -14OZ 42

Grilled ribeye, chimichurri, and rustic potatoes.

MILANESA DE CARNE 29

Beef milanese, fries or salad

BIFE DE CHORIZO 36

Argentinian New York Steak, marinated with our house chimichurri accompanied with fries or salad

PICCATA DI POLLO 23

Pan seared chicken breast, sautéed with lemon caper sauce served with potatoes

POLLO ALLA PARMIGIANA 25

Pounded and breaded chicken breast, topped with marinara mozzarella Served with pasta

GRILLED BEEF SHORT RIBS 32

Slow-cooked beef short ribs finished on the grill, served with rustic mashed potatoes.

PATAGONIAN SALMON 28

Grilled salmon, roasted squash puree, age balsamic, fresh herbs

PARRILLADA PARA 2 69

Grilled short ribs, sausage, sweet bread, blood sausage, vacio beef, salsa criolla, and chimichurri. Accompanied with salad



VEGAN CORNER



LASAGNE DI VERDURE GRIGLATE 17

Layers of grilled vegetables with marinara sauce
THIS DISH DOES NOT INCLUDE PASTA

VERDURE ALL'ARRIBBIATA 16

In- season vegetables sauteed in a slightly spicy marinara sauce

RISOTTO ALL'INFUSO DI 21 LIMONE E PREZZEMOLO

Lemon infused risotto & parsley

RATATOUILLE DI MELANZANE 17

Grilled marinated eggplant, zucchini, squash, tomatoes, fresh herbs, Sauteed in marinara sauce

CREAMY VEGAN POLENTA 22

Creamy Polenta ai Funghi finish with vegan parmesan cheese and truffle oil

RISOTTO FUNGHI E TARTUFO 23

Mushroom, tomatoes, shallots, fresh herbs, Norcia Truffle oil finished with age balsamic

RISOTTO

RISOTTO "ETTORE" (V) 25

Saffron risotto, with "Norcia" truffle oil, aromatic herbs finished with 4 cheese

RISOTTO "NANDO" 27

Risotto with Argentinian prawns, caramelized shallots, cherry tomatoes, asparagus, white wine & marinara sauce

SIDE DISHES

- Provençal French Fries 8**
Garlic and parsley
- Rosemary Roasted Potatoes 8**
Rosemary and sea salt
- Mashed Potatoes 9**
Creamy and classic
- Roasted Squash Puree 9**
Roasted squash and nutmeg
- Grilled Vegetables 9**
Seasonal selection
- Mixed Salad 8**
Lettuce, tomatoes and onions

KIDS MENU 12

- Mac & Cheese**
- Cheese Pizza**
- Pasta pomodoro**
- Pasta with Butter**
- Pollo Milanese**



DESSERTS



PANQUEQUE DULCE DE LECHE 12

Warm crepes with dulce de leche and ice cream

TIRAMISU 13

'ETTORE' Style tiramisù

FLAN DULCE DE LECHE 12

Vanilla flan, dulce de leche and whipped cream

TORTA AL PISTACCHIO 14

Sponge cake covered with layers of creamy pistachio

GLUTEN FREE CHOCOLATE CAKE 14

Sponge gluten free chocolate cake finished with dulce de leche and berry sauce

PANNA COTTA 12

Classic Italian flan with-out eggs

LAVA CAKE 13

Warm lava cake served with ice cream

GELATO 12

Two scoops homemade ice cream

AFFOGATO AL CAFÉ 12

Vanilla ice cream topped with Italian espresso

GLUTEN FREE OLIVE OIL CAKE 16

Sponge gluten free OLIVE oil cake serve with strawberry compote



Executive Chef/Owner
Hector "Ettore" Playuk



All menus are subject to change daily.

**Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*