

STUZZICHINI THINGS TO NIBBLE

Bread, EVOO & Balsamic Vinegar V	£3.95
Bread, EVOO, Balsamic Vinegar & Olives V	£5.50
Marinated Giant Puglian Olives V	£3.95

ANTIPASTI STARTERS

Prosciutto Di Parma & Bufala	£9.95
Slices of 16 month matured Parma ham, served with a whole buffalo mozzarella.	
Antipasto Vegetariana	£8.95
Mixed grilled vegetable antipasto.	
Antipasto Misto	£9.95
An antipasto of mixed grilled vegetables, Italian cheeses and cured meats, served with Chef's choice of Italian rice or orzo salad, EVOO and bread. (Italian Rice salad contains tuna.)	
Antipasto Misto Max	£18.00 (for 2 people sharing)
The finest selection of cured meats, Italian cheeses, mixed grilled vegetables, served with Chef's choice of Italian rice or orzo salad, EVOO and bread. (Italian Rice salad contains tuna.)	
Cheese Board	£9.95
A selection of cheeses served with honey and Italian bread.	
Insalata Caprese	£7.50
Beautiful Italian salad of buffalo mozzarella and salad tomatoes topped with basil and extra virgin olive oil.	

ANTIPASTI CALDI HOT STARTERS

Soup Of The Day	£3.95
Chef's soup of the day. Please ask your server for details.	
Gamberoni Marinara	£8.95
Garlic and chilli marinated king prawns cooked on an iron skillet, served with bread.	
Calamari Fritti	£7.95
Calamari fried in a light flour coating, served with a salad garnish and a home made tartare sauce.	
Le Capesante Di Mario	£8.95
Panevino favourite of seared queen scallops, cooked in an anchovy butter, served with bread. Served on an iron skillet.	
Arancini N'duja	£5.95
Fried Sicilian rice balls with a filling of spicy pork n'duja and scamorza cheese with an Italian tomato sauce.	
Crocchette Verdi	£5.95
Spinach and mozzarella croquettes served with a spicy Italian tomato sauce.	
King Prawn Pellegrini	£9.95
Chef Maurizio's succulent king prawns in our home made beer batter, served with tartare sauce, rocket salad & a wedge of lemon.	

FOCACCE & BRUSCHETTE

Focaccia Rosmarino	£4.95
Small Italian flat bread with EVOO, sea salt and fresh rosemary.	
Focaccia Positano	£6.95
Small Italian flat bread with EVOO, rocket, Parma Ham and Parmesan shavings.	
Bruschetta Al Pomodoro	£4.95
Cherry tomatoes marinated in extra virgin olive oil, garlic and basil served on toasted bruschetta.	
Bruschetta Valter	£5.95
Cherry tomatoes marinated in extra virgin olive oil, garlic and basil served on toasted bruschetta, topped with crumbled goats cheese.	
Bruschetta Mediterranea	£5.50
Mixed grilled vegetables marinated in garlic and EVOO served on toasted bruschetta, topped with slices of mozzarella.	
Bruschetta Signor Maurizio	£6.95
Bruschetta topped with parma ham, buffalo mozzarella and basil, drizzled with EVOO.	

Welcome to Panevino

Recently Panevino became a part of The Italian Club Family of restaurants. The Italian Club was opened in Liverpool in 2007 by The Crolla Family, native Glaswegians, with The Italian Club Fish and The Italian Club Bakery following later. We are thrilled to have Panevino join our family brand. As Scottish Italian immigrants from the village of Picinisco in the Lazio region, it is wonderful to be back in Glasgow carrying on our restaurant family tradition. Our grandparents owned and operated The Griddle Restaurant in Mount Florida and La Tosca in Bath Street. Our Father, Walter Crolla was the chef in many of Glasgow's iconic Italian restaurants including The Sorrento, The Vesuvio, La Costiera, The Philidelphia Restaurant, La Toscana in Robertson Street and everyone's old favourite, L'Ariosto in Mitchell Street. So you can see why we are happy to be back where we belong, carrying on our culinary journey. We hope you enjoy your experience with us and you can be assured we will do everything we can to make your time dining with us as special as possible. Enjoy!

The Crolla Family

Here at Panevino we have two wonderful chefs that lead our kitchen brigade. Maurizio Pellegrini, Executive Chef proprietor from Puglia and our Italo Franco Head Chef, via Caledonia, Massimo Bonanno. Both are passionate and committed to bringing you food with great taste and authentic ingredients and truly care about what they do.

SECONDI MAINS

PESCE - FISH

Mussels Alla Marinara	£13.95
Italian version moules frites. A heaped bowl of mussels, served with chips. Sauce with EVOO, garlic, white wine, cherry tomatoes and parsley. Available as a starter for	£8.95
Mussels Alla Francese	£12.95
A heaped bowl of French style mussels, served with chips. Sauce with cream, onion, white wine and parsley. Available as a starter for	£8.95
Gran Fritto Misto	£15.95
Mixed fish lightly dusted in our special blend of flour and fried: including calamari, white bait, prawn and salmon, served with salad, chips, homemade tartare sauce and a wedge of lemon.	
Grilled Fish Of The Day	Market Price
A choice of our grilled fish of the day. Served with any two side orders of your choice. Market price. Please ask your server.	
L'Astice Grigliato	Market Price
Grilled Lobster with Salad, Chips and Garlic butter.	

CARNE - MEAT

Pollo Pancetta	£13.95
Rolled chicken breast with pancetta served with roasted caramelised vegetables and a red wine jus.	
Pollo Milanese	£13.95
Breaded escalope of chicken, sautéed in butter and served with a side order of spaghetti al pomodoro.	
Pollo Al Forno	£13.95
½ roast chicken marinated with Italian herbs, cooked on an iron skillet served with peperonata and roast potatoes.	
Salsiccie Di Maurizio	£13.95
Fresh Italian sausages grilled on an iron skillet and served with roast potatoes and peperonata	
Ribeye Steak	£21.95
8oz, 28 day matured Ribeye steak served with chips, salad and pepper-corn sauce.	

PLEASE ASK YOUR SERVER FOR THE SPECIALS & GRILLED FISH OF THE DAY
Please ask if you would like your fish deshellled or filleted. Our filleted fish may still contain small bones. **V** denotes vegetarian. **EVOO** denotes extra virgin olive oil.

PASTA SECTION

Tagliatelle Al Ragu	£12.95
A Panevino signature dish of tagliatelle with Chef Massimo's perfected homemade slow cooked four meat ragu.	
Tagliatelle Club Fish	£13.95
Egg Tagliatelle with salmon, porcini mushrooms, cherry tomatoes, white wine, parsley and a dash of cream.	
Linguine Ai Gamberi	£13.95
Linguine with king prawns, white wine, parsley, garlic and fresh tomato sauce.	
Linguine All'Astice	£19.95
Linguine pasta with a ½ lobster in a chilli, white wine and fresh tomato sauce.	
Linguine Alle Vongole	£13.95
Linguine with clams, garlic, chilli, white wine, cherry tomatoes and parsley. Can be served white, without tomato, as enjoyed in Italy.	
Penne Diavolina	£10.95
Penne with sautéed grilled chicken in a fresh chilli, garlic, white wine, basil and tomato sauce.	
Penne All'Arrabbiata Con Salsicce	£11.95
Penne in a fresh tomato and basil sauce with fresh chillies and Chef Maurizio's Italian Sausages.	
Spaghetti Al Pomodoro Fresco	£9.95
Spaghetti in a fresh tomato, garlic and basil sauce. Simple but satisfying.	
Spaghetti Alla Carbonara	£11.95
Spaghetti served with eggs, crispy pancetta, parmesan and a dash of cream. Can be served without cream-Alla Romana style.	

OVEN BAKED PASTA

Ravioli Ricotta & Spinaci	£10.95
Oven baked ravioli, filled with ricotta and spinach, with a dash of cream, topped with mozzarella and parmesan.	
Gnocchi Alla Sorrentina	£10.95
Potato gnocchi oven baked in a tomato, garlic and basil sauce. Topped with mozzarella and parmesan.	
Penne Alla Principessa	£10.95
Penne with chicken and asparagus, oven baked in a cream and white wine sauce, topped with mozzarella and parmesan.	
Lasagne Al Forno	£10.95
Signature lasagne of Panevino with slow cooked beef shin ragu, topped with parmesan and mozzarella.	
Melanzane Alla Parmigiana	£9.95
Oven baked layers of aubergine in a tomato, garlic and basil sauce. Topped with mozzarella and parmesan.	



GLUTEN FREE PASTA

All the pasta dishes above can be made with gluten free pasta. Please ask your server for information.

CONTORNI SIDE ORDERS

Hand Cut Chunky Chips	£3.50
Spiced Sweet Potato Chips	£3.50
Buttered Garlic New Potatoes	£2.95
Rocket & Parmesan Salad	£2.95
Mixed Leaf Salad With Cherry Tomatoes & Red Onions	£2.50
Mixed Leaf Green Salad	£2.50



VEGETARIAN & VEGAN

Some of our dishes can be served as vegetarian or vegan by replacing some of the ingredients. Please ask your server for details.

PRE THEATRE MENU

Starter and Main course for £17.95 per person.
Served between 3pm-6pm Mon to Fri.

Excludes Ribeye steak, Lobster pasta, Grilled Lobster and Fish of the Day.

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if they have any specific allergies before ordering their meal to allow them to best avoid any type of allergic reaction. Shellfish may cause an allergic reaction in some people. If you have never eaten fish or shellfish before, please be aware of this.

The list of 14 allergens is as follows:

Celery (including celeriac), Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur Dioxide/Sulphites