



PANEM

VIAGGIO NEL PANINO ITALIANO
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Slow Food + Served Fast

PANEM





PEOPLE OF PANEM

TRAVEL THROUGH THE 20 REGIONS OF ITALY WHILE
SITTING AT THE TABLE

WE ARE



ITALIA

GASTRONOMY, DELICATESSEN, BAKERY
WINE SHOP, PASTRY SHOP



BRUSCHETTE

APPETIZERS

Meat-Based Bruschette

€ 3 each piece (minimum order 2 pieces)



Porchetta e Carciofi

- ◇ Porchetta d'ArICCia (ham), Pecorino cream (Sheep's cheese), Artichokes in oil



Burrata e 'Nduja

- ◇ Calabrian 'Nduja (spicy soft salame), Burrata, sweet and sour Red Onion and Basil



Coppa di Testa e Ricotta

- ◇ Coppa di Testa (head cheese), Ricotta and Eggplant in oil



Tomino e Salsa Tartufata

- ◇ Truffle sauce, Tomino (mild cheese), Grilled Ham and Rosemary

Fish-Based Bruschette

€ 3 each piece (minimum order 2 pieces)



Tonno e Pistacchio

- ◇ Pistachio Pesto, Tuna tartare, Oranges and Fennel



Acciughe e Primo Sale

- ◇ Primo Sale cheese, Anchovies, Blackolives and Arugula

Vegetarian Bruschette

€ 3 each piece (minimum order 2 pieces)



Provola e Friarielli

- ◇ Smoked Provola cheese, Friarielli greens, Piennolo tomatoes



Olive e Pomodoro

- ◇ Blackolives pate, Bufala mozzarella, basil and sun-dried Tomatoes



Zucchine e Gorgonzola

- ◇ Zucchine pesto, Gorgonzola cheese PDO, Honey and Walnuts



Caponata e Ricotta Salata

- ◇ Caponata, Ricotta Salata and Basil

◇ *Pistachio and hazelnut's grain may contain shell fruit.*

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** Defrosted product*



COLD CUT PLATTER



**COUNTRYSIDE
SALAD**



**BRUSCHETTA
WITH TOMATO**



**CARPACCIO OF CARNE SALADA
WITH ARUGULA AND GRANA CHEESE**

Italian Platters

	Cold Cut Platter Small	◊ 5 cold cuts and 3 cheeses accompanied by mustard and giardiniera. (appetizer for 2 people, lunch for a person)	€ 19
	Tagliere Grande	◊ 5 cold cuts and 3 cheeses accompanied by mustard, giardiniera (pickled vegetables), vegetables in oil, and caponata. (appetizer for 4 people, lunch for 2 people)	€ 34
	Selection of sliced cured meats	◊ Mortadella, Cured ham, Cooked ham, Venetian soppressa, Speck, Lardo, Fennel-flavored salami	€ 5

Starters

	Local carpaccio of Carne salada with arugula and Grana cheese	€ 10,5
	Beef tartare* with burrata, marinated eggplants, and hazelnuts	€ 12
	Bruschetta with tomato	€ 7
	Bruschetta with tomato and mozzarella	€ 9,5
	Burrata with Parma Ham and arugula	€ 9,5
	Eggplant Parmigiana*	€ 10,5

Salads

	Sr. Panem Mixed Salad	◊ Mixed salad: Lettuce, radicchio, arugula, lamb's lettuce, and spinach	€ 6,5
	Countryside	◊ Mixed salad with oranges, fennel, Primo Sale cheese, green olives, pumpkin seeds, and apple cider vinegar dressing	€ 8,5
	Local	◊ Mixed salad with Carne Salada, walnuts, Trentino Grana cheese, sun-dried tomatoes, and croutons with balsamic dressing	€ 9
	Taste of the Sea	◊ Mixed salad with cherry tomatoes, anchovies, marinated eggplant, green beans*, Carasau bread, and apple cider vinegar dressing	€ 9
	Caprese Salad	◊ Tomatoes, buffalo milk mozzarella, basil, and oregano	€ 10

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**POTATO GNOCCHI
SORRENTINA STYLE**

From the kitchen



Potato gnocchi* Sorrentina style ◇ (tomato, mozzarella, parmigiano and basil) € 9



Local dumplings* cooked in broth and served on savoy cabbage salad with cumin €10



Pasta with potatoes and smoked scamorza cheese €10



Dish of the day ◇ (ask your waiter) €10



Meatballs* with Neapolitan ragù €12



Farmer's plate ◇ (boiled eggs, buffalo milk mozzarella, and mixed vegetables) €12

Side dishes



Green beans* € 4



Sicilian caponata € 5



Trio of pickled vegetables €4



Sautéed broccoli rabe* €5



Butcher's potatoes ◇ baby potatoes with crispy cured meats and cheese fondue €5,5

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A SANDWICH FOR EVERY REGION OF ITALY



REGIONAL SANDWICHES

	Panino Italia	◊ Cafone bread with Parma ham, Buffalo mozzarella, Genovese basil pesto, Tomato and Curly Salad	€ 13,5
	Riva del Garda km0	◊ Carne Salada (salted, cured beef, marinated raw), Walnut Casolet Cheese, Golden Delicious Apple, Curly Salad and balsamic Vinegar	€ 12
	Trentino Alto Adige 45 Km	◊ Speck, Cumin Cheese, Tortel di patate, Pickle, Cabbage and Bolzano Sauce	€ 11,5
	Lombardo 172 Km	◊ Bresaola, Gorgonzola Cheese PDO, Pumpkin and Apple Mustard, Toasted Almonds and Soncino	€ 12
	Veneto 199 Km	◊ Venetian Soppresa Salami, Monte Veronese PDO cheese, sweet and sour Red Onion, Radicchio in oil and Curly Salad	€ 11,5
	Emiliano 214 Km	◊ Mortadella ham, Squacquerone Cheese, Parmesan cream, Arugula and Balsamic Vinegar from Modena	€ 12
	Ligure 299 Km	◊ Focaccia bread, Genovese pesto, Primo Sale cheese, Black Olives, *String Beans, Fresh Tomato and Curly Salad	€ 11,5
	Toscano 301 Km	◊ Focaccia bread, Finocchiona Salame (fennel Salame), Pecorino cream (Sheep's cheese), Porcini Mushrooms in oil, Kale Pesto and Curly Salad	€ 12,5
	Piemontese 304 Km	◊ Beef tartare, Tomino cheese, String Bean, Hazelnuts, Truffle sauce and Curly Salad	€ 13
	Friulano 346 Km	◊ Grilled cooked ham, frico, cabbage, Horseradish root and horseradish	€ 11
	Valdostano 348 Km	◊ Sliced Wholemeal Bread, Grilled Ham, Fontina PDO cheese, salted and herbed Butter and Curly Salad	€ 10,5

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SANDWICHES RIVA DEL GARDA

	Marchigiano 439 Km	◊ Ciauscolo Salame, Caciotta Cheese, Truffle Sauce, Hardboiled Egg, Green Olives and Curly Salad	€ 11,5
	Umbro 449 Km	◊ Norcia cured Ham, fresh Ricotta, truffle Cream, Porcini Mushrooms, Walnuts and Curly Salad	€ 11,5
	Laziale 571 Km	◊ Porchetta di Ariccia, Pecorino cream (Sheep's cheese), Mushrooms in oil, Artichokes and Curly Salad	€ 13,5
	Abruzzese 607 Km	◊ Coppa di testa, Pecorino cream (Sheep's cheese), Mushrooms in oil, Soncino and Hazelnut	€ 10,5
	Molisano 740 Km	◊ Molisan Pampanella (spicy seasoned Pork), fresh Ricotta, roasted Peppers, Salad of Cabbage and Yoghurt	€ 10,5
	Campano 770 Km	◊ Fennel Sausage, Friarielli Greens, smoked Provola, Piennolo Tomatoes and Basil	€ 12,5
	Lucano 870 Km	◊ Pancetta with peppers of Senise PGI, fresh Ricotta cheese, Eggplant in oil and Arugula	€ 9
	Pugliese 882 Km	◊ Capocollo di Martina Franca PGI, Burrata, broccoli Rabe, green Cerignola Olives, Curly Salad and Wine Reduction	€ 13
	Sardo 958 Km	◊ Guanciale, Pecorino cream (Sheep's cheese), Artichokes, Hardboiled Egg, baby Spinach and Toasted Almonds	€ 10,5
	Calabrese 1155 Km	◊ 'Nduja and Spianata Calabria (Calabrese spicy sausages), Caciocavallo cheese, sweet and sour onion, Zucchini Pesto and baby Spinach	€ 12
	Siciliano 1470 Km	◊ *Tuna tartare (served raw), Pistachio Pesto, Creamy Aubergines and Capuliato of sun dried Tomatoes and Salad of Orange, Capers, Fennel	€ 14
	Baby sandwich	◊ With cooked ham € 6 + cheese € 7	

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VEGETARIAN SANDWICHES LIGURE



SANDWICHES ITALIA

DESSERTS



Torta caprese

- ♦ Typical cake from the island of Capri, made with dark chocolate and almond flour

€ 5



Cannolo siciliano

- ♦ Classic Sicilian cannoli with Sheep's ricotta cheese, chopped pistachio and chocolate

€ 5



Tiramisù

- ♦ Traditional tiramisu served in a glass

€ 5



Daily dessert

- ♦ Ask our guide of taste

€ 5



Torta al pistacchio

- ♦ Pistachio cake

€ 6



Daily biscuits

- ♦ Ask our guide of taste

€ 3,5



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BEVERAGES

Alcohol free

Galvanina

Sodas BIO 35,5 cl € 4,5

- ◊ Cola Bio
- ◊ Cola 0
- ◊ Lemonade
- ◊ Soda
- ◊ Chinotto
- ◊ Orange soda
- ◊ Red orange soda
- ◊ Mandarin soda
- ◊ Pmogranate soda
- ◊ Lemon Tea
- ◊ Peach Tea

Fruit Juices

Khol Alpine Apple Juices

€ 4

Pinova Apple
Rouge Apple

Khol Alpine Juices Blends:

- ◊ Apricot € 4
- ◊ Pear € 4
- ◊ Blackcurrant € 4
- ◊ Blueberry € 5
- ◊ Peach € 4

Cover Charge

€ 2,20

Bottled Water

70 cl € 3
(still or sparkling water)

Cedar Tassoni

18 cl € 3

Tonic

20 cl € 4

- ◊ Galvanina Classic Tonic
- ◊ Etna Classic
- ◊ Tassoni with Aroma of Cedar

ARE YOU LOOKING FOR A WINE OR A BEER?

Check the list



Cafe

- ◊ Espresso €1,3
- ◊ Espresso Macchiato €1,5
- ◊ Espresso Corretto €2,5
- ◊ Espresso Decaffeinato €2
- ◊ Cappuccino €2,5
- ◊ Americano €2
- ◊ Barley Coffee €1,5



DISCOVER THE RAREST WINES FROM **SIGNOR PANEM** CELLAR

Each region has its treasures, carefully marked on our map.
Authentic and unique flavors, far from industrial wines!





DO YOU KNOW ITALIAN NATIVE GRAPE ?

- 1) Small producers
- 2) Volcanic wines
- 3) Extreme wines
- 4) Honest wines
- 5) Wines from the minor islands
- 6) Angel's wines
- 7) Sparkling wines from Italian grapes
- 8) Dynamic interpretations



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