

## APPETIZERS

- Onion Gratinée Soup** Traditional French onion soup with Crouton, and melted Swiss Emmenthal cheese Bowl \$7.95
-  **Vegetarian Soup** Ask your server for today's selection Bowl \$4.95 | Cup \$3.95
- Soup du Jour** Ask your server for today's selection Bowl \$5.95 | Cup \$4.95
-  **Panolivo's House Salad** Tomato, cucumber, Kalamata olives, radish, and red onion, Mixed greens tossed in a house Champagne vinaigrette \$6.95 | Small \$3.95  
Add (1) small all natural organic chicken breast \$2.95 Add Shrimp \$3.95 Add smoked Atlantic salmon \$4.50  
Add Anchovies \$1.00
-  **Caesar Salad**, Shaved parmesan cheese, croutons and Romaine tossed in a Caesar dressing \$8.95/Small \$5.95
-  **Delicious Salad** Orange segments, goat cheese, dried cherries, candied pecans  
Mixed greens, raspberry vinaigrette \$9.95
-  **Olive Antipasto** Mix of olives and pickled vegetable \$5.50
-  **Navy and Garbanzo Beans Hummus plate** Drizzled with parsley oil, served with grilled pita bread ,  
Cucumber and feta salad \$7.95
- Coconut Shrimp (4)** mango mint sauce and sweet chili sauce \$9.95
-  **Sacchetti Cheese Raviolis** Small ravioli purses filled with black truffle, ricotta, mozzarella,  
Pecorino and aged parmesan cheeses, in a creamy tarragon sauce \$9.95
-  **Baked Goat Cheese** Oven baked with sun-dried tomatoes, served with ciabatta bread \$8.95
-  **Bruschetta** Slow roasted artichoke and tomatoes, olives, garlic and olive oil, served with ciabatta bread \$7.95
- Escargots(6)** Traditional French escargots baked in butter, garlic & parsley with white wine \$9.95

## ENTRÉE SALADS & SANDWICHES

*All Sandwiches are served with mixed greens or French fries*

- Mediterranean Chicken Salad** Marinated and grilled chicken breast, roasted red bell peppers,  
Smoked apple wood bacon bits, artichoke hearts, tomato, Kalamata olives, red onion, goat cheese,  
Mixed greens tossed in a house sherry red wine vinaigrette \$13.95
- Crab Cake Salad** House-made blue-crab cakes topped with a roasted red bell pepper aioli,  
Avocado, tomato, cucumber and red onion, mixed greens tossed in a house Champagne vinaigrette \$16.95
- Grilled Salmon Salad** Loch Duart Scottish salmon, topped with Kalamata olive tapenade,  
Garnished with roasted red bell pepper, tomato, cucumber and red onion,  
Mixed greens tossed in a house Champagne vinaigrette \$15.95
- Chicken Panini** Marinated and grilled chicken breast, spinach, mozzarella, sun dried tomatoes  
Caramelized onions, mildly spicy harissa mayonnaise \$12.95
- Brie Turkey Panini** Rotisserie turkey, Brie cheese, spinach, caramelized onions,  
House made apple & cranberry chutney, old grain mustard mayonnaise \$13.95
- Beatrice's Provencal Meat Loaf Panini** House made Provencal meat loaf with caramelized onions,  
Tomato, mozzarella cheese, spinach, with a mildly spicy harissa mayonnaise \$12.50
-  **Panolivo's Grilled Cheese Sandwich** Swiss Emmenthal cheese, goat cheese, sundried tomatoes  
San Luis sourdough bread \$9.95



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## BISTRO MENU PRIX-FIXE

3-COURSES \$29\*

### APPETIZERS

Baked Goat Cheese  
Bruschetta  
Hummus Plate  
Panolivo Salad  
Soup du Jour

### ENTRÉES

Beef Bourguignon  
Seafood Croustade  
Chicken Cordon Bleu  
Herb Rubbed Rotisserie Chicken  
Mushroom Pappardelle Pasta  
*With or without Chicken*

### DESSERTS

House-made Ice Creams  
(3) Scoops of your choice  
Raspberry | Mango | Coconut  
Coffee | Chocolate Truffle  
Vanilla | Seasonal

Panolivo Crème Brûlée

Chocolate Profiterolles  
(2) Puffs | Vanilla ice cream  
Dark chocolate sauce

Two Chocolate Bread Pudding  
White + dark chocolate  
& Coffee cream

Any Cake from our Bakery

*\*Excluding tax, gratuity & beverage, no substitution*

## BISTRO ENTRÉES

### Herb Rubbed Rotisserie Chicken

Herb rubbed half-rotisserie chicken

Served with a roasted potatoes medley and sautéed green vegetables \$18.95

### Chicken Cordon Bleu

Served with mashed potatoes and French green beans in a

Creamy white wine mushroom sauce \$19.95

### Seafood Croustade

Shrimp, scallops, clams calamari in a creamy mushroom sauce

Served in a house made puff pastry with French green beans \$18.95

### Scottish Loch Duart Grilled Salmon

Served with Yukon mashed potatoes, sweet peas, with a lemon beurre-blanc \$20.95



**Vegetarian Delight** Grilled polenta, portabella mushroom, Vegan burger, Ratatouille, pesto tomato coulis \$15.95

**Boeuf Bourguignon** Beef, stewed with bacon, mushrooms & pearl onions

In a red wine sauce, served over Fettucini pasta with carrot ribbons \$17.95

**Steak Frites** Certified Angus beef 6oz pub steak

Served with sautéed green vegetables and French fries \$18.95

**Braised Short Rib** Slowly braised beef rib in a veal demi glace sauce,

Served with mashed Yukon potatoes, carrot ribbons, French green beans,

Fried onion rings and mustard horse radish sauce \$25.95

### Traditional Toulouse Cassoulet

House cured leg of duck confit, Toulouse sausage and house cured Kurobuta pork

Cooked with French white beans in a tomato sauce \$25.95

**New York Medallion** Certified Angus beef 6oz New York,

Porcini and mushroom wine reduction sauce,

Served with a roasted potato medley and French green beans \$25.95

## PASTA ENTRÉES

*Add a Small Panolivo House Salad \$3.95*



### Butternut Squash Ravioli

Served with a parmesan cream sauce and pine nuts \$12.95

**Beatrice's Cannelloni** House-made beef Cannelloni with béchamel sauce \$12.95



**Ravioli Florentine** Fresh ravioli filled with spinach, ricotta, parmesan,

Mozzarella cheese in a creamy basil pesto sauce

Topped with parmesan and tomatoes \$13.95



### Pasta Primavera

Multicolor pasta with green vegetables and parmesan cheese \$12.95

*Add an all natural organic Chicken breast for \$3.95*

**Mushroom Pappardelle** with sautéed mushrooms, pearl onions and herbs,

Green olives, in a sun-dried tomato pesto cream sauce \$15.95

*Add an all natural organic Chicken breast for \$3.95*

*Gratuity of 18% suggested for parties of 6 and more*

*Dinner corkage fee is \$15 per 750ml bottle - Each corkage waived with an order of a bottle of wine - Limit 2 per Table*

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 VEGETARIAN  
DISH