

dinner

panzanella

salads & starters

soup of the day	cup 3.95	bowl 4.95
weaver street house salad	6	
baby lettuces with parmesan cheese and a champagne vinaigrette		
arugula salad	8	
with roasted beets, goat cheese, spiced pecans and golden raisin vinaigrette		
orange county chopped salad	10	
romaine, caesar dressing, garbanzos, bacon, grilled eggplant, tomatoes, croutons and goat cheese		
add pan-seared northwest pacific salmon		
to any of the above salads		
steamed mussels	11	
with white wine, spicy sausage, sweet tomato and herbs		
calamari	8	
with salsa verde		
shrimp beignets	9	
with garlic aioli		

pizza

our local pizza of the season	14
four cheese pizza	
fontina, mozzarella, goat cheese and parmesan cheese	
margherita	11
fresh mozzarella, roasted tomato and fresh basil	
pizza bianca	13
with artichoke hearts, crimini mushrooms, oregano, fontina and parmesan	
homemade italian sausage	12
caramelized onion, fontina, tomato sauce and oregano	
giacomo's pepperoni	12
with kalamata olives and mozzarella	
caponata	12
grilled eggplant, roasted tomatoes, capers, roasted garlic and fresh mozzarella	

entrees

penne rigate caponata (V)	16
with eggplant, onions, capers, tomatoes, garlic, peppers and tomato sauce	
potato gnocchi	market price
ask your server for our special this week!	
homemade pappardelle pasta	16
with bolognese sauce and pecorino romano	
linguine shrimp puttanesca (V)*	18
sautéed shrimp in puttanesca sauce tossed with linguine pasta	
(V)* - vegetarian option available	16
lemon parmesan chicken	17
with mascarpone mashed potatoes and seasoned vegetables	
braised beef shank	20
with roasted red potatoes and sautéed greens	
north carolina rainbow trout	19
with basmati rice and broccolini in an almondine sauce	
salmon piccata	19
sauteed salmon with lemon, butter and capers with creamy butternut squash risotto	

for kids

for children 12 and under

pizza	5
penne pasta	5
with choice of butter or marinara	
vegetable plate	4

Please ask to see our wine list.

bar specials

10th anniversary cocktail	8
classic gin martini with St. Germain liqueur, straight up in a chilled glass	
tramonto italiano	7.50
amaretto di Saronno, orange juice, grenadine, splash of soda on the rocks	
carrgarita	7.50
tequila, cointreau and fresh-squeezed lime juice on the rocks	
uptown gin gimlet	8
bombay sapphire, reed's ginger ale, fresh-squeezed lime juice, straight up in a chilled glass	
limojito	9
limoncel, fresh muddled mint, fresh lime juice and a splash of cranberry juice on the rocks	

bottled beer

amstel light	4
bud light	3
peroni	4
today's bottled beer special	price varies
beck's non alcoholic	4

draft beers from NC microbreweries 5

- carolina brewery** copperline amber ale
brilliant red ale, brewed with caramel and pale malts - it's a best seller at the Carolina Brewery
- duck rabbit** milk stout
a traditional full-bodied stout
- highland brewing company** gaelic ale
a balanced american style amber ale
- foothills brewing company** hoppyum IPA
light, golden ale with wheat and pale malt - lightly hopped with a crisp clean finish
- fullsteam brewery** carver sweet potato lager
lager made from local, NC sweet potatoes - 250 pounds per batch!

beverages

iced tea	1.95
abita root beer	2.25
aranciata (san pelegirino orange soda)	2.25
san pellegrino	3.75
coke, diet coke, sprite, ginger ale	2
hot tea: black, green and herbal selections	1.75
orange juice or cranberry juice	2.50
apple juice or tomato juice	2.50
ask about our seasonal beverage (no refills)	2.50

locally roasted coffees

coffee – specially blended for panzanella	1.95
espresso	2
cappuccino	2.95
latte	3

(V) = vegan

All meats are hormone- and antibiotic-free.

We accept VISA, MC and local checks.

Reservations are accepted for parties of six or more.

An 18% gratuity is added for groups of six or more.

Separate checks cannot be provided for groups of six or more.

We will be happy to split any item for a \$2 charge.

hours:

dinner

sunday, tuesday - thursday: 5:30 - 9:00 pm

friday & saturday: 5:30 - 9:30 pm

brunch

sunday: 10:30 am - 2:00 pm

lunch

monday - saturday: 11:30 am - 2:00 pm

Panzanella is closed on Monday evenings for special events, such as Wine Dinners and Artist Receptions. The restaurant is also available for private parties on Monday evenings. To inquire about reserving our dining room for your next event, please contact:

Paola Cisarano

paola@weaverstreetmarket.coop

919 929 6626

our local commitment

Our ingredients change seasonally to offer products grown and produced locally. As available, our menu features:

Local, Pasture-raised meats: Our beef comes from Triple Tree Farms and Savannah Farms in Snow Camp, Blue Q Ranch in Troy, Ken Strader in Moore County. Our pork is from Parker Farms in Hurdle Mills, Matt Hight in Macon, Eco Farms in Chapel Hill and Haywood Leigh in Plymouth. Giacomo's Italian Market in Greensboro makes our sausages and Italian style cured meats, from sustainably-raised meats.

Eggs: Latta Family Farms, Hillsborough

Pizza dough and breads: Weaver Street Market Bread Bakery in Hillsborough, made with organic flours, milled at Lindley Mills in Graham.

Cheeses: Holly Grove Farm in Mt. Olive, Chapel Hill Creamery in Chapel Hill

Milk, cream, & ice cream: Homeland Creamery in Julian

Coffees: Joe Van Gogh in Chapel Hill, Counter Culture Coffee in Durham

Other local producers: Core Sound Seafood in Carteret County, Carolina Brewery in Chapel Hill, Highland Brewery in Asheville, Fullsteam Brewery in Durham, Foothills Brewing in Winston-Salem, and Lonerider Brewing in Raleigh.