



Our concept for the space combines aspects of what has made us popular, with additions that speak to the space that is being created.

A focus on Grab and Go, with plenty of countertop space for bar eating.

Panino has a focus on what it is named after, Paninis, sandwiches of many variants.

Followed by bar type snacks, pastas, and espresso.

Pastries will still be offered during the morning hours.

Panino will be a Sandwich Shop, Pasta and Espresso Bar.

A wide variety of Pasta, Sandwiches, Panini, Espresso drinks and variants. Staying consistent to our Company Concept and true Italian authenticity.

**COME IN
WE'RE OPEN**

For the space we are imagining an Italian Art Deco inspired aesthetic. Vintage fonts, neon lights, red and white checkered materials.

Geometric floors help in transporting you to a different era of time.

The counter is reminiscent of a marketplace, or a train station. A place with heavy flowing traffic. The counter however still invites you to have a seat meeting with friends as if on an Italian vacation.

With art, this concept will take inspiration from our first restaurant, Allora. Any available wall space will be filled with Pop Art and cultural references. The menu itself will be unique and take inspiration from the “Come In We’re Open” sign shown above. There is no simpler way to describe the aesthetic other than “Fun”

Being in the largest university campus in Baltimore, Panino is a place of meeting. Panino takes the forefront as the sitcom hangout place. Central Perk, Monica's Apartment, the campus restaurant in the Fresh Prince of Bel Air, The Max from Saved by The Bell. This is where you will always find your friends and are assured to find a friendly face.

If the space allows, along with the expected tables we would have what we call, “Living Areas” spaces with a sofa and comfortable chairs, and a coffee table. These areas, especially with students and more so young students, could help them with the transition from their family home, to a new life on their own. For the public, these spots will be a place where they can forget about the day, if only for a moment and fall deep into the cushions of the seats.

An Italian restaurant trend we’ve fallen in love with, and believe would translate into this environment, is retail. Again, If the space allows we envision an aisle of shelving with a wide arrange of goods. Ranging from books, to dry goods, to homewares.

This would be an opportunity for students to purchase an item for their own special event, for a friend, or to surprise a family member when they visit. For the public, this is a place to find a unique item, for their home, or to try while making dinner.

We would love to have a focus on Baltimore made products, for the students who are not able to make it past campus.

Our goal with Panino is to encompass the lives of students and the public and fill in the gaps of the industry within this space, and giving everyone a new experience, in a comfortable setting.

Panino Menu: JHU X Agora

BREAKFAST

We will serve pastries, full coffee program, full tea program, chai & matcha, along with serving canned N/A beverages as well throughout the day. We will also offer an assortment of mini quiches (vegetarian and non-vegetarian) that will be pre-cooked and heated through in the TurboChef Oven to order (45 seconds).

APPETIZERS

Focaccia - Warmed focaccia served with olive oil

Shishito Peppers - Seared shishito peppers served with citrus aioli and hazelnuts

Orange Salad - Sliced Navel Oranges, Olive Oil, Salt, Pepper, Shaved Parmesan

Bruschetta - Toasted Italian Baguette, Marinated Roma Tomatoes, Basil, Garlic, Shallots

Marinated Olives - Italian Olive Mix marinated with herbs, spices, and oil

Marinated Mozzarella Pearls - Same marinade as the olives, just Mozzarella Pearls

SALADS

Panzanella Salad - Arugula, Croutons, Ricotta Cheese, Balsamic Glaze and Black Pepper

Italian Caesar - Romaine, Croutons, Shaved Parmesan, House-Made Caesar, Anchovies

Italian Cobb - Spring Mix, Toasted Breadcrumbs, Pepperoncinis, Red Onions, Hard-Boiled Eggs, Cubed Provolone, Salami, Mortadella, White Balsamic Vinaigrette

Farro Salad - Farro, Pickled Red Onions, Cherry Tomatoes, Cucumbers, Avocado & Balsamic Vinaigrette

Bean Salad - Lupini Beans, Haricot Vert, Cannelini Beans, Roasted Fingerling Potatoes (cold), Baby Spinach

SOUPS

Seasonal Soup - Will be rotating soup through the seasons, depending on what's in season

Italian Chicken Soup - Family Recipe, Orzo Pasta, Carrots, Celery, Onion, Potatoes

SANDWICHES

Porchetta Romana Panini - Focaccia, Sliced Pork

Mortadella & Artichoke Panini (P) - Focaccia, Pesto Aioli, Artichokes, Mortadella, Rocket

Porchetta & Brie - Focaccia, Pepper Jelly, Brie, Apple, Sliced Pork, Rocket

Pear & Brie Panini (V) - Focaccia, Brie, Sliced Pears, Balsamic, Rocket

Pollo e Pepe Panini - Ciabatta, Pesto Aioli, Seared Chicken, Sweet Peppers, Provolone, Rocket

Prosciutto Panini (P) - Focaccia, Pesto Aioli, Mortadella, Prosciutto, Provolone, Sweet Peppers,
Pepperoncini

Puccia Panini - Ciabatta, Artichoke Caponata, Provolone, Prosciutto, Rocket

Formaggio Panini (V) - Sourdough Bread, Pesto Aioli, Brie, Provolone, Beefsteak Tomato

Prosciutto & Brie Panini - Focaccia, Whole Grain Mustard, Brie, Piquadillo Peppers, Prosciutto
Prosciutto e Ciabatta - Olive Oil, Fresh Cracked Salt and Pepper

PASTA

Cacio E Pepe (V) - Spaghetti, Butter, Salt and Pepper Parmigiano Reggiano

Amatriciana - Paccheri, Tomato, Guanciale, Parmigiano Reggiano

Tonno - Penne, Tomato, Capers, Olives, Tuna, Parmigiano Reggiano

Carbonara - Spaghetti, Egg Yolk, Guanciale, Parmigiano Reggiano





