

# *paesanos*

L I N C O L N H E I G H T S

---

## *Menu One*

### SALAD

Caesar Salad

(Romaine lettuce with Caesar dressing and parmesan cheese)

### MAIN COURSE

Fettuccini Alfredo with Chicken

(Fettuccini pasta with grilled chicken in a creamy parmesan sauce)

or

Penne Arrabiata with Rock Shrimp

(Penne pasta served in a spicy tomato sauce with shitake mushrooms and rock shrimp)

or

Lasagna

(Layers of pasta baked with four cheeses and meat sauce)

### DESSERT

Cheesecake

(New York style cheesecake with raspberry sauce)

or

Cappuccino Pie

(Cappuccino ice cream on a chocolate graham cracker crust)

# *paesanos*

L I N C O L N H E I G H T S

---

## *Menu Two*

### SALAD

Spinach and Mushroom Salad

(Baby spinach, sliced mushrooms and red onions with a creamy vinaigrette)

### MAIN COURSE

Tortellini Visuvio

(Meat filled tortellini in Alfredo sauce with chicken, tomato and spinach)

or

Shrimp Paesano

(Five jumbo shrimp dusted in flour, pan sautéed and baked in a lemon butter garlic sauce)

or

Chicken Parmigiana

(Lightly breaded chicken breast baked in a fresh tomato sauce with mozzarella cheese)

### DESSERT

Cheesecake

(New York style cheesecake with raspberry sauce)

or

Cappuccino Pie

(Cappuccino ice cream on a chocolate graham cracker crust)

*Menu Three*

FIRST COURSE

Mozzarella and Tomato Bruschetta

(Slices of country bread lightly brushed with olive oil and grilled, layered with tomato, mozzarella and basil)

SALAD

Special Salad

(Romaine and spring mix lettuce in Italian vinaigrette with tomato, artichoke, hearts of palm and avocado)

MAIN COURSE

Tenderloin of Beef Pizziola

(Center cut tenderloin with fresh tomatoes, oregano, garlic and mushrooms)

or

Chicken with Artichokes and Mushrooms

(Chicken breast grilled and served with artichokes and mushrooms in a white wine, rosemary demi-glaze)

or

Pesca Veracruzana

(Day fish sautéed in a zesty sauce of tomato, cilantro, onion, capers and serrano peppers)

DESSERT

Chocolate Hazelnut Torte

(Dark chocolate cake layered with hazelnut filling)

or

Apple Tart with Caramel

(Baked with green apples and served with a rich caramel sauce)

# *paesanos*

L I N C O L N H E I G H T S

---

## *Menu Four*

### FIRST COURSE

#### Shrimp Paesano

(Jumbo shrimp dusted in flour, pan fried, baked and drizzled with lemon butter garlic sauce)

### SALAD

#### Special Salad

(Romaine and spring mix lettuce in Italian vinaigrette with tomato, artichoke, hearts of palm and avocado)

### MAIN COURSE

#### Veal Chop Milanese

(Center cut veal chop, egg battered and sautéed with butter garlic sauce)

or

#### Salmon with Wild Mushrooms

(Filet of salmon poached in a seafood and sherry vinegar broth with ginger, cilantro and wild mushrooms)

or

#### Lamb Osso Buco

(Lamb shank braised with tomatoes, carrots, celery and onions)

### DESSERT

#### Chocolate Hazelnut Torte

(Dark chocolate cake layered with hazelnut filling)

or

#### Apple Tart with Caramel

(Baked with green apples and served with a rich caramel sauce)

# *paesanos*

L I N C O L N H E I G H T S

---

## *Menu Five*

### AMUSE

Smoked Salmon

(Thinly sliced smoked in-house with red onions and capers)

### FIRST COURSE

Shrimp Paesano

(Jumbo shrimp dusted in flour, pan fried, baked and drizzled with lemon butter garlic sauce)

### SALAD

Insalata Caprese

(Sliced tomatoes and mozzarella cheese with balsamic vinegar, extra virgin olive oil and fresh basil)

### MAIN COURSE

Veal Osso Buco

(Veal shank braised with tomatoes, carrots, celery and onion)

or

Snapper with Mushrooms and Artichokes

(Sautéed filet of snapper served with mushrooms, artichokes and white wine sauce)

or

Tenderloin of Beef Béarnaise

(Center cut tenderloin of beef with butter, tarragon, black peppercorn and shallots)

### DESSERT

Apple Tart with Caramel

or

Grand Marnier Soufflé

# *paesanos*

L I N C O L N H E I G H T S

---

## *Menu Six*

### FIRST COURSE

Smoked Salmon

(Thinly sliced smoked in-house with red onions and capers)

### APPETIZER

Shrimp Paesano

(Jumbo shrimp dusted in flour, pan sautéed in peanut oil then baked, served in a lemon butter garlic sauce sprinkled with parsley)

### SALAD

Insalata Caprese

(Sliced tomatoes and home made mozzarella cheese with balsamic vinegar, extra virgin olive oil and fresh basil)

### MAIN COURSE

Tenderloin of Beef Rossini and Lobster Tail

(Center cut tenderloin of beef in a port wine truffle sauce with mushrooms served with lobster tail)

or

Sea Bass with Soy and Ginger Glaze

(Filet of sea bass sautéed in a mango broth served with steamed spinach)

or

Veal Chop Forestière with Wild Mushrooms

(Veal chop with sun-dried tomatoes, wild mushrooms and goat cheese polenta)

### DESSERT

Grand Marnier Soufflé

or

Apple Tart with Caramel

# paesanos

L I N C O L N H E I G H T S

---

## Appetizers for the table

(May we recommend one order per three people)

Giant Calamari / Assorted Bruschettas / Assorted Pizzas

## Passed hors d'oeuvres

Parmesan Crusted Artichoke Hearts

Ceviche in a Cucumber Cup

Shrimp and Caviar Crostini

Prosciutto and Melon Canapes

Fresh Mozzarella and Tomato

Smoked Salmon Crostini

Lobster and Prosciutto Crostini

Shrimp Paesano

Sesame Crusted Sea Scallop

Crab and Avocado Croquette

Smoked Mussels & Tomato Vinaigrette Crostini

Ahi Tuna on a Crisp Wonton with Avocado

Bacon Wrapped Shrimp with Mozzarella and Jalapeño

Crab Cake with Creole Honey Mustard Sauce

Beef Empanadas with Chimichurri Sauce

Seasonal Fruit and Cheese Assortment