

ANTIPASTI *Appetizers*

GAMBERI PAESANO – <i>Shrimp Paesano</i> 11.95	CANNELLONI AL FORNO – <i>Baked Cannelloni</i> 9.95
MELANZANE ALLA PARMIGIANA – <i>Eggplant Parmesan</i> 10.95	MANICOTTI AL FORNO – <i>Baked Manicotti</i> 9.95
COZZE MARINARA – <i>Mussels Marinara</i> 12.95	SALMONE AFFUMICATO – <i>Smoked Norwegian Salmon</i> 13.95
CALAMARI GIGANTISSIMI – <i>Giant Calamari</i> 10.95	LOBSTER AND ENDIVE 12.95

MINESTRE *Soups*

MINISTRONE – <i>Vegetable Soup</i> 5.95	PASTA E FAGIOLI – <i>Pasta and White Bean Soup</i> 5.95
STRACCIATELLA ALLA ROMANA – <i>Egg Drop Soup</i> 5.95	TORTELLINI IN BRODO – <i>Tortellini in Chicken Broth</i> 5.95

LE PIZZE *Pizzas*

AL POMODORO E CAPRINO – <i>Tomato, Goat Cheese, and Basil</i> 11.95
MARGHERITA – <i>Fresh Tomato, Cheese and Basil</i> 11.95
PRIMAVERA – <i>Vegetarian</i> 11.95
ALLA SALCICCIA – <i>Sausage</i> 11.95
ALLA SALCICCIA PICCANTE – <i>Pepperoni</i> 11.95
AL FUNGHI – <i>Mushrooms</i> 11.95
DELLA CUCINA – <i>Combination – Sausage, Bell Peppers, Black Olives and Mushrooms</i> 12.95

DAL FORNO *Oven Baked*
SERVED WITH HOUSE SALAD 15.95
SUBSTITUTE SMALL CAESAR 3.95

LASAGNA
MANICOTTI
CANNELLONI
RAVIOLI
PENNE
MEZZO MEZZO

INSALATE *Salads*

INSALATA CESARE – <i>Caesar Salad</i> 8.95
With Chicken 11.95/with Rock Shrimp 12.95
INSALATA CAPRESE – <i>Tomato, Mozzarella, and Basil</i> 9.95
INSALATA DE SPINACI CON FUNGHI – <i>Spinach and Mushrooms</i> 8.95
ARUGULA CON CAPRINO – <i>Arugula, Goat Cheese, Honey Mustard Vinaigrette</i> 8.95
ASPARAGI FREDDO – <i>Chilled Asparagus with Vinaigrette</i> 11.95
INSALATA VERDE – <i>House Salad</i> 2.95
SPRING MIX SALAD – <i>Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives with Creamy Italian</i> 7.95
With Chicken 10.95/with Rock Shrimp 11.95

DAILY LUNCH SPECIALS 13.95

MONDAY: Grilled Basil Pesto Crusted Shrimp Trio with
Sautéed Spinach Mushrooms and Artichokes

TUESDAY: Grilled Sliced Petite Filet Mignon Served with
Greens, Tomatoes, Feta Cheese and Herb Vinaigrette

WEDNESDAY: Grilled Chicken Al Crudo Served with
Wheat Penne Pasta, Fresh Basil, Garlic and Tomatoes

THURSDAY: Stuffed Salmon with Shrimp, Cheese and
Bread Crumbs Served Over Steamed Vegetables and
Raspberry Butter Vinaigrette

FRIDAY: Peppered Ahi Tuna Ceviche Style
Served with Micro Greens, Cucumbers,
Roma Tomatoes and Honey Mustard Vinaigrette

DOLCI *The Complements* HOUSE MADE

TORTA DI FORMAGGIO ALLA CREMA –	GELATO DI CAPPUCCINO 5.95
NEW YORK-STYLE Cheesecake 6.95	TIRAMISÚ 6.95
TORTA DI MELE – <i>Warm Apple Torte with Caramel</i> 7.95	

BEVANDE *Beverages*

Coffee Tea Espresso Cappuccino Soft Drinks Bottled Waters
Please see the Wine List for our extensive selection of wines and fine beers.

Enjoy Paesanos artisanal breads made fresh daily at Paesanos Bakery.

PAESANOS GIFT CARDS Great gift idea, and convenient as cash. Available from your server.

Visit our other restaurants: Paesanos 1604, Paesanos River Walk, Zuni Grill, and Rio Rio Cantina

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PRIMI PIATTI *First Courses*

LINGUINI PESCATORE – *Seafood Linguini* 18.95

LINGUINI ALLA VONGOLE MARINARA – *Linguini with Red Clams* 18.95

TORTELLINI ALLA VISUVIO – *Spinach and Chicken with Tomatoes and Cream* 16.95

RAVIOLI DE FORMAGGIO CON POLPETTE DI VITELLO – *Cheese Ravioli with Veal Meatballs* 11.95

PENNE ALL'ARRABIATA – *Penne Pasta with Spicy Tomato and Mushroom Sauce* 11.95 / *with Rock Shrimp* 15.95

RAVIOLI OF FUNGHI AL PESTO – *Mushroom Ravioli with Pesto* 11.95

LINGUINI NERE ALLA MARINARA – *Black Linguini Marinara* 11.95 / *with Rock Shrimp* 15.95

SPAGHETTI / PENNE / CAPPELLINI 11.95

Tomato Sauce

Marinara Sauce

Meat Sauce

Oil and Garlic

Butter and Garlic

Meatballs

Mushrooms

FETTUCCINE ALFREDO – *Fettucine in Cream Sauce* 12.95

with Vegetables 13.95

with Seafood 17.95

with Grilled Chicken 15.95

with Rock Shrimp 17.95

CAPPELLINI PRIMAVERA – *Cappellini with Vegetables* 13.95

with Grilled Chicken 16.95

with Rock Shrimp 17.95

add a House Salad 3.95 / *Small Caesar* 5.95

PIATTI DEL GIORNO *Main Courses*

SERVED WITH HOUSE SALAD

SUBSTITUTE SMALL CAESAR 3.95

PORCO OSSO BUCO – *Braised Pork Shank*

with Pancetta Gnocchi 22.95

OSSO BUCO MILANESE – *Braised Veal Shank with Pasta* 24.95

AGNELLO OSSO BUCO – *Braised Lamb Shank*

with Goat Cheese Polenta 25.95

FILLETTO DI MANZO ALLA PIZZAIOLA, ROSSINI, O BÉARNAISE –

Center Cut Beef Tenderloin with Pasta, Pizzaiola,

Rossini, or Béarnaise Sauce 29.95

POLLO *Chicken*

SERVED WITH HOUSE SALAD AND PASTA

SUBSTITUTE SMALL CAESAR 3.95

POLLO PARMIGIANA – *Chicken Parmesan* 18.95

SCALOPINE DI POLLO MARSALA – *Chicken Marsala* 18.95

SCALOPINE DI POLLO FRANCESCA – *Chicken Francesca* 18.95

SCALOPINE DI POLLO CRISTINA – *Chicken with Lemon* 18.95

POLLO CACCIATORE – *Chicken Cacciatore* 18.95

ROLLATINI DI POLLO CON FUNGHI –

Chicken with Mushrooms 18.95

POLLO ALLA MARINARA –

Chicken with Marinara and Mozzarella 18.95

POLLO PRIMAVERA – *Chicken with Vegetables* 18.95

POLLO AL LIMONE –

Chicken with Lemon and Capers 18.95

ADD 1 SHRIMP PAESANO 3.95

PESCE *Seafood* SERVED WITH HOUSE SALAD AND PASTA

SUBSTITUTE SMALL CAESAR 3.95

GAMBERI PAESANO – *Shrimp Paesano* 23.50

GAMBERI MARINARA – *Shrimp Marinara* 23.50

GAMBERI FRA DIAVOLO – *Shrimp with Fra Diavolo Sauce* 23.50

FILETTO DI SPIGOLA CON FUNGHI CARCIÒFI E VINO BIANCO –

Red Snapper Sautéed with Artichokes, Mushrooms and White Wine 28.95

FILETTO DI SPIGOLA PAESANO – *Red Snapper Paesano* 28.95

FILETTO DI SPIGOLA FRA DIAVOLO – *Red Snapper with Fra Diavolo Sauce* 28.95

PESCE PROVENÇALE – *Orange Roughy with Lemon Butter and Garlic* 21.95

SALMONE CON FUNGHI – *Poached Salmon with Wild Mushrooms* 23.95

ADD 1 SHRIMP PAESANO 3.95