

paesanos[®]

LINCOLN HEIGHTS

GLUTEN-FREE MENU

ANTIPASTI APPETIZER

GAMBERI PAESANO

Grilled Shrimp Paesano 11.95

SEA SCALLOPS BÉARNAISE

3 Jumbo Sea Scallops Grilled. Served with Béarnaise Sauce Made of Tarragon, Shallots, Ground Peppercorn, and Clarified Butter 21.95

TUNA CARPACCIO

Chili Encrusted Ahi Tuna, Pan Seared Rare and Thinly Sliced with a Soy Ginger Glaze Served with Avocado, Oranges and Cilantro 20.95

GRILLED GIANT CALAMARI

Served with a Sweet and Ginger Chili Sauce. 12.95

MUSSELS MARINARA

Steamed Mussels Served in Marinara Sauce or White Wine Sauce with Fresh Basil 12.95

MARINATED GRILLED VEGETABLE PLATTER

Grilled Zucchini, Squash, Eggplant, Carrots and Asparagus 14.95

SALADS

INSALTA CAPRESE

Tomato, Mozzarella and Basil 9.95

BABY SPINACH SALAD

Baby Spinach, Blue Cheese Crumbles, Red Onions, Prosciutto, Dried cherries and Raspberry Vinaigrette 9.95

ARUGULA CON CAPRINO

Arugula, Goat Cheese, Honey Mustard Vinaigrette 8.95

SPECIAL SALAD

Spring Mix, Tomatoes, Avocado, Hearts of Palm, Artichoke, in Creamy Italian 8.95

SPRING MIX SALAD

Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives, with Creamy Italian 8.95

MAIN COURSES

Served with House Salad
Substitute with Special Salad 5.95

GRILLED SHRIMP PAESANO

Served with Gluten-Free Spaghetti 26.95

GRILLED SNAPPER PAESANO

Served with Gluten-Free Spaghetti 31.95

SHRIMP MARINARA

5 Jumbo Shrimp Sautéed in Marinara Sauce Served with Gluten-Free Spaghetti. Also Available in a Spicy Marinara Sauce 26.95

SNAPPER RED AND GREEN

Filet of Snapper with ½ Ranchero Sauces and ½ Verde Sauce. Served with Gluten-Free Spaghetti 31.95

SALMON WITH WILD MUSHROOMS Poached

Salmon in a Seafood Broth with Sherry Vinegar, Ginger, Cilantro and wild Mushrooms 26.95

CORIANDER CRUSTED SALMON

Coriander Crusted Salmon Sautéed and Served in a Mango Broth with Sautéed Spinach 26.95

CHICKEN GORGONZOLA

Two Grilled Chicken Breast Served with a Gorgonzola Cream with Mushrooms, Sundried Tomatoes and Served with Green Beans 21.95

CHICKEN PICCATA

Thinly Sliced Chicken Breasts Sautéed with a Lemon Butter Sauce and Crispy Prosciutto Served with Gluten-Free Spaghetti 21.95

PASTA PRIMAVERA

Gluten Free Pasta Sautéed with Broccoli, Zucchini, Squash, Tomatoes and Asparagus with your Choice of Sauce (Marinara or Oil and Garlic) 15.95

FILET BÉARNAISE CENTER CUT BEEF TENDERLOIN

In a Béarnaise Sauce Served with Garlic Mashed Potatoes 34.95

DESSERTS

Chocolate Hazelnut Torte 6.95

Raspberry Crème Brûlée 6.95

Flan 3.95

Spumoni 5.95

Sorbet 5.95

Some gluten-free menu items can also be made vegan. Ask your server for details.