

ANTIPASTI *Appetizers*

- GAMBERI PAESANO – *Shrimp Paesano* 11.95
MELANZANE ALLA PARMIGIANA – *Eggplant Parmesan* 11.95
COZZE MARINARA – *Mussels Marinara* 12.95
LOBSTER AND ENDIVE 13.95
CALAMARI GIGANTISSIMI – *Giant Calamari* 11.95
SALMONE AFFUMICATO – *Smoked Norwegian Salmon* 13.95
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INSALATE *Salads*

- INSALATA CESARE – *Caesar Salad* 8.95
INSALATA CAPRESE – *Tomato, Mozzarella, and Basil* 9.95
INSALATA DE SPINACI CON FUNGHI – *Spinach and Mushrooms* 9.95
ARUGULA CON CAPRINO – *Arugula, Goat Cheese, Honey Mustard Vinaigrette* 8.95
ASPARAGI FREDDO – *Chilled Asparagus with Vinaigrette* 10.95
SPRING MIX SALAD – *Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives with Creamy Italian* 8.95
INSALATA VERDE – *House Salad* 3.95

All Salads With: Grilled Chicken \$14.95 | 3 Grilled Shrimp 15.95 | Grilled Salmon \$18.95

VERDURE *Vegetables*

- SPINACI ALL'AGLIO – *Sauteed Spinach and Garlic* 7.95
ASPARAGI FRESCHI – *Fresh Asparagus* 10.95

MINESTRE *Soups*

- PASTA E FAGIOLI – *Pasta and White Bean Soup* 6.95
TORTELLINI IN BRODO – *Tortellini in Chicken Broth* 6.95
SEASONAL SOUP 7.95
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PRIMI PIATTI *First Courses*

- LINGUINI PESCATORE – *Seafood Linguini* 20.95
LINGUINI ALLA VONGOLE MARINARA – *Linguini with Red Clams* 19.95
TORTELLINI ALLA VISUVIO – *Spinach and Chicken with Tomatoes and Cream* 18.95
PENNE ALL'ARRABIATA – *Penne Pasta with Spicy Tomato and Mushroom Sauce* 13.95 / *with Shrimp* 17.95
RAVIOLI DE FUNGHI AL PESTO – *Mushroom Ravioli with Pesto* 13.95
LINGUINI NERE ALLA MARINARA – *Black Linguini Marinara* 13.95 / *with Shrimp* 17.95
RAVIOLI DE FORMAGGIO CON POLPETTE DI VITELLO – *Cheese Ravioli with Veal Meatballs* 13.95
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- SPAGHETTI / PENNE 12.95
CAPPELLINI 13.95

- Tomato Sauce*
Marinara Sauce
Meat Sauce
Oil and Garlic
Butter and Garlic
Meatballs

- FETTUCCINE ALFREDO – *Fettucine in Cream Sauce* 13.95
with Vegetables 15.95
with Seafood 20.95
with Grilled Chicken 17.95
with Rock Shrimp 18.95
CAPPELLINI PRIMAVERA – *Cappellini with Vegetables* 13.95
with Grilled Chicken 17.95
with Rock Shrimp 18.95
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LE PIZZE *Pizzas* *All 14.95*

- AL POMODORO E CAPRINO – *Sliced Tomatoes, Goat Cheese, and Basil*
MARGHERITA – *Tomato, Cheese and Fresh Basil*
PRIMAVERA – *Vegetarian*
ALLA SALCICCIA – *Sausage*
ALLA SALCICCIA PICCANTE – *Pepperoni*
AL FUNGHI – *Mushrooms*
DELLA CUCINA – *Combination–Sausage, Bell Peppers,
Black Olives and Mushrooms*

DAL FORNO *Oven Baked*

- SERVED WITH HOUSE SALAD 16.95
SUBSTITUTE SMALL CASESAR 3.95

- LASAGNA
MANICOTTI
CANNELLONI
CHICKEN CANNELLONI
RAVIOLI
PENNE
MEZZO MEZZO

PESCE Seafood

SERVED WITH HOUSE SALAD AND PASTA (EXCEPT WHERE NOTED)
SUBSTITUTE SMALL CAESAR 3.95

- GAMBERI PAESANO – *Shrimp Paesano* 25.95
GAMBERI MARINARA – *Shrimp Marinara* 25.95
GAMBERI FRA DIAVOLO – *Shrimp with Fra Diavolo Sauce* 25.95
FILETTO DI SPIGOLA PAESANO – *Red Snapper Paesano* 29.95
FILETTO DI SPIGOLA FRA DIAVOLO – *Red Snapper with Fra Diavolo Sauce* 29.95
PESCE PROVENÇALE – *Orange Roughy with Lemon Butter and Garlic* 25.95
SALMONE CON FUNGHI – *Poached Salmon with Wild Mushrooms* 26.95
FILETTO DI SPIGOLA GRACHIO – *Snapper Stuffed with Crab (Served with Spinach)* 31.95
add 1 Shrimp Paesano 3.95

PIATTI DEL GIORNO Main Courses

SERVED WITH HOUSE SALAD
SUBSTITUTE SMALL CAESAR 3.95

- PORCO OSSO BUCO – *Braised Pork Shank with Pancetta Gnocchi* 26.95
VITELLO OSSO BUCO – *Braised Veal Shank with Pasta* 31.95
AGNELLO OSSO BUCO – *Braised Lamb Shank with Goat Cheese Polenta* 28.95
FILETTO DI MANZO ALLA PIZZAIOLA, ROSSINI, O BEARNAISE –
Center Cut Beef Tenderloin 8oz. with Pizzaiola, Rossini, or Bearnaise Sauce with Pasta 34.95
With 5oz. Beef Tenderloin 26.95
add 1 Shrimp Paesano 3.95

POLLO Chicken

SERVED WITH HOUSE SALAD AND PASTA
SUBSTITUTE SMALL CAESAR 3.95

- POLLO PARMIGIANA – *Chicken Parmesan* 19.95
POLLO CACCIATORE – *Chicken Cacciatore* 20.95
ROLLATINI DI POLLO CON FUNGHI – *Chicken with Mushrooms* 20.95
POLLO ALLA MARINARA – *Chicken with Marinara and Cheese* 20.95
POLLO PRIMAVERA – *Chicken with Vegetables* 20.95
POLLO AL LIMONE – *Chicken with Lemon and Capers* 20.95
POLLO GORGONZOLA – *Chicken Gorgonzola* 21.95
SCALOPINE DI POLLO MARSALA – *Chicken Marsala* 21.95
SCALOPINE DI POLLO FRANCESCA – *Chicken Francesca* 22.95
add 1 Shrimp Paesano 3.95

Discover
the perfect pairing
**The Macallan and
Cheese Flight**

3 Half Ounce Pours
of our finest Macallan
accompanied with
gourmet Cheese bites
\$40

DOLCI The Complements

HOUSE MADE

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| TORTA DI FORMAGGIO ALLA CREMA –
<i>New York-Style Cheesecake</i> 6.95 | TORTA DI CIOCCOLATO – <i>Chocolate Torte</i> 6.95 |
| TORTA DI MELE – <i>Warm Apple Torte</i> 7.95 | TIRAMISÙ 6.95 |
| GELATO DI CAPPUCINO – <i>Ice Cream Pie</i> 6.95 | SPUMONI 5.95 |
| SOUFFLÉ GRAND MARNIER 7.95 | RASPBERRY CRÈME BRÛLÉE 6.95 |
| | CHOCOLATE BREAD PUDDING 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.

Gluten-Free Menu Available

PAESANOS GIFT CARDS *Great gift idea, and convenient as cash. Available from your server.*
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We use peanut oil. All seafood items have the possibility of containing small bones and shells. Olives also have the possibility of containing pieces of pits. Consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness.