

ANTIPASTI *Appetizers*

GAMBERI PAESANO – *Shrimp Paesano* 11.95
MELANZANE ALLA PARMIGIANA – *Eggplant Parmesan* 10.95
COZZE MARINARA – *Mussels Marinara* 12.95
CALAMARI GIGANTISSIMI – *Giant Calamari* 11.95

CANNELLONI AL FORNO – *Baked Cannelloni* 9.95
MANICOTTI AL FORNO – *Baked Manicotti* 9.95
SALMONE AFFUMICATO – *Smoked Norwegian Salmon* 13.95
LOBSTER AND ENDIVE 12.95

MINESTRE *Soups*

MINISTRONE – *Vegetable Soup* 5.95
STRACCIATELLA ALLA ROMANA – *Egg Drop Soup* 5.95

PASTA E FAGIOLI – *Pasta and White Bean Soup* 5.95
TORTELLINI IN BRODO – *Tortellini in Chicken Broth* 5.95

LE PIZZE *Pizzas all* 12.95

AL POMODORO E CAPRINO – *Tomato, Goat Cheese, and Basil*
MARGHERITA – *Fresh Tomato, Cheese and 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 15.95
SUBSTITUTE SMALL CAESAR 3.95

LASAGNA
MANICOTTI
CANNELLONI
CHICKEN CANNELLONI
RAVIOLI
PENNE
MEZZO MEZZO

INSALATE *Salads*

INSALATA CESARE – *Caesar Salad* 8.95
INSALATA CAPRESE – *Tomato, Mozzarella, and Basil* 9.95
INSALATA DE SPINACI CON FUNGHI –
Spinach and Mushrooms 8.95
ARUGULA CON CAPRINO – *Arugula, Goat Cheese,
Honey Mustard Vinaigrette* 8.95
ASPARAGI FREDDO – *Chilled Asparagus with Vinaigrette* 11.95
INSALATA VERDE – *House Salad* 3.95
SPRING MIX SALAD –
*Mixed Greens, Cucumbers, Tomatoes, Feta Cheese,
Kalamata Olives with Creamy Italian* 8.95
with Chicken 13.95 | *with Grilled Shrimp* 15.95
with Bay Shrimp 13.95 | *with Grilled Salmon* 16.95

DAILY LUNCH SPECIALS 14.95

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

TUESDAY: *Crab Cakes served with a Jicama Apple
Carrot Salad atop Napa Cabbage*

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

THURSDAY: *Snapper Ceviche with Tomatoes,
Red Onions, Green Olives, Serrano Peppers, Avocado
and Cilantro Over A Bed of Field Greens*

FRIDAY: *Chili Encrusted Seared Rare Ahi-Tuna Over
Spring Mix with Mandarin Oranges, Avocado
and a Honey Soy Ginger Dressing*

DOLCI *The Complements* HOUSE MADE

TORTA DI FORMAGGIO ALLA CREMA –
NEW YORK-STYLE Cheesecake 6.95
TORTA DI MELE – *Warm Apple Torte with Caramel* 7.95

GELATO DI CAPPUCCINO 5.95
TIRAMISÚ 6.95

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. 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 and Rio Rio Cantina

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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.

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* 12.95

PENNE ALL'ARRABIATA – *Penne Pasta with Spicy Tomato and Mushroom Sauce* 12.95 / *with Rock Shrimp* 15.95

RAVIOLI OF FUNGHI AL PESTO – *Mushroom Ravioli with Pesto* 12.95

LINGUINI NERE ALLA MARINARA – *Black Linguini Marinara* 12.95 / *with Rock Shrimp* 15.95

SPAGHETTI / PENNE 11.95

CAPELLINI 12.95

Tomato Sauce

Marinara Sauce

Meat Sauce

Oil and Garlic

Butter and Garlic

Meatballs

FETTUCCINE ALFREDO – *Fettucine in Cream Sauce* 12.95

with Vegetables 14.95

with Seafood 17.95

with Grilled Chicken 15.95

with Rock Shrimp 17.95

CAPELLINI 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

VITELLO OSSO BUCO – *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 31.95

PETITE FILET –

Center Cut Beef Tenderloin 8oz. with Pasta 31.95

With 5oz. Beef Tenderloin 24.95

POLLO *Chicken all* 19.95

SERVED WITH HOUSE SALAD AND PASTA

SUBSTITUTE SMALL CAESAR 3.95

POLLO PARMIGIANA – *Chicken Parmesan*

SCALOPINE DI POLLO MARSALA – *Chicken Marsala*

SCALOPINE DI POLLO FRANCESCA – *Chicken Francesca*

SCALOPINE DI POLLO CRISTINA – *Chicken with Lemon*

POLLO GORGONZOLA – *Chicken Gorgonzola*

POLLO CACCIATORE – *Chicken Cacciatore*

ROLLATINI DI POLLO CON FUNGHI –

Chicken with Mushrooms

POLLO ALLA MARINARA –

Chicken with Marinara and Mozzarella

POLLO PRIMAVERA – *Chicken with Vegetables*

POLLO AL LIMONE –

Chicken with Lemon and Capers

ADD 1 SHRIMP PAESANO 3.95

PESCE *Seafood* SERVED WITH HOUSE SALAD AND PASTA (EXCEPT WHERE NOTED)

SUBSTITUTE SMALL CAESAR 3.95

GAMBERI PAESANO – *Shrimp Paesano* 23.95

GAMBERI MARINARA – *Shrimp Marinara* 23.95

GAMBERI FRA DIAVOLO – *Shrimp with Fra Diavolo Sauce* 23.95

FILETTO DI SPIGOLA GRACHIO – *Snapper Stuffed with Crab*
(Served with Spinach) 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

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

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

\$40