

ITALIAN Paisano's

Zuppe e Insalate

MINISTRONE SOUP	
Medley of seasonal vegetables & tomato broth	8
CAESAR SALAD	
Gem lettuce, baby heirloom tomato concasse, tomato oil, crouton powder, crispy grana padano cheese, Caesar dressing	9
CHOPPED ITALIAN SALAD	
Romaine lettuce, pepperoni, red onion, marinated artichoke hearts, kalamata olives, baby heirloom tomatoes, shaved parmesan, sherry-oregano vinaigrette	9
PEAR SALAD	
Bibb lettuce, radicchio, red onion, roasted pears, gorgonzola cheese, candied walnuts, creamy Italian dressing	9
CAPRESE	
Heirloom tomatoes, creamy burrata cheese, basil mousse, balsamic reduction, coarse sea salt	12

Antipasti

CALAMARI FRITTI	
Fried baby squid, ammoglio sauce, arugula pesto, spicy pickled sweet peppers, micro arugula, charred lemon	14
ANTIPASTO PLATTER	
Selection of imported Italian meats, cheeses, and roasted seasonal vegetables	19
PERONI LITTLENECK CLAMS	
Roasted garlic-parmesan beer broth, finger limes, micro chive, grilled ciabatta bread	18
BRUSCHETTA CON POMODORI	
Toasted ciabatta, garlic herb ricotta, heirloom tomatoes, prosciutto, honey-roasted sunflower seeds, balsamic reduction, extra virgin olive oil, micro basil	13
FOCACCIA CHEESE BREAD	
Toasted focaccia, garlic herb butter, mozzarella cheese, served with a side of marinara	8

Signature Dishes

10 oz PRIME FILET	
Four cheese potato puree, Peroni beer-braised black kale, honey-glazed crispy pancetta, marsala wine demi-glace	48
PAPPARDELLE PASTA	
House-made pappardelle pasta, short rib mushroom ragu, sun-dried tomatoes, creamy ricotta pesto	26
CHICKEN CANNELLONI	
Braised shredded chicken breast, black kale, sun-dried tomatoes, ricotta cheese, alfredo sauce, kale pesto	22
BRAISED BEEF SHORT RIBS	
Roasted rutabaga puree, port wine braised cipollini onions, roasted romanesco, baby rainbow carrots, garlic herb fingerling potatoes	29

Pastee Risotti

LASAGNA	
Fresh pasta layered with mozzarella cheese, and bolognese sauce	16
SPAGHETTI & MEATBALLS	
Spaghetti with tomato sauce, basil & homemade meatballs	18
RIGATONI WITH VODKA SAUCE	
Crispy pancetta, fresh basil, creamy tomato vodka sauce	16
FETTUCCINE BOLOGNESE	
Homemade fettuccine with our classic slow-cooked Italian meat sauce	18
LINGUINE & CLAMS	
Fresh littleneck clams with a creamy garlic, white wine sauce	26
FETTUCCINE ALFREDO	
Sautéed chicken tenders in alfredo sauce	24
or sautéed shrimp	26
LOBSTER & SHRIMP RAVIOLI	
Lobster, shrimp and ricotta filled raviolis, brandy lobster broth, fresh basil	26
FRUTTI DI MARE PASTA	
Linguine with spicy marinara, shrimp, scallops, mussels, clams, calamari, crab meat	38

Pizze

MARGHERITA	
Roma tomatoes, creamy burrata cheese, fresh basil	12
MEAT LOVERS	
Mozzarella cheese, sausage, thin-sliced pancetta, and house-sliced pepperoni	14
VEGETARIAN	
House red sauce, mozzarella, roasted seasonal vegetables	14
CHICKEN ALFREDO PIZZA	
Alfredo sauce, grilled chicken breast, caramelized shallots, heirloom tomatoes, mozzarella cheese, basil pesto	16
TRADITIONAL PEPPERONI	
Red sauce, mozzarella, house-sliced pepperoni	13

Secondi di Carne

CHICKEN MARSALA	
Roasted wild mushrooms, marsala wine sauce, served with spaghetti bianca	22
CHICKEN PICCATA	
Lemon caper butter sauce, served with spaghetti bianca	22
CHICKEN PARMIGIANA	
Crispy breaded chicken breast, topped with marinara, parmesan, and mozzarella cheese, served with spaghetti pomodoro	22
VEAL	
Parmigiana - Crispy breaded veal, topped with marinara, parmesan and mozzarella cheese, served with spaghetti pomodoro	38
Marsala - Roasted wild mushrooms, marsala wine sauce, served with spaghetti bianca	38
Milanese - Crispy breaded veal, topped with arugula and baby heirloom tomato salad, charred lemon	38
OSSOBUCCO	
Braised veal shank, creamy saffron risotto and almond gremolata	38
BISTECCA ALLA FIORENTINA	
Grilled 22oz Prime Porterhouse, charred onion, roasted garlic puree, herb pesto compound butter, roasted baby rainbow carrots	58

Secondi di Pesce

CIOPPINO	
Mixed seafood and shellfish stew in lobster broth, ciabatta bread	32
BRANZINO	
Grilled Mediterranean sea bass, puttanesca sauce	32
CHILEAN SEA BASS	
Pan-seared sea bass, mussels, creamy tomato saffron sauce, fennel pollen	36
SCALLOPS RISOTTO	
Pan-seared diver scallops, wild mushroom and pancetta risotto, baby rainbow carrots, rosemary gremolata	38

Contorni

GRILLED ASPARAGUS	7
SEASONAL VEGETABLES	7
SAUTÉED BROCCOLINI WITH GARLIC	7
CONFIT FINGERLING POTATOES WITH HERBS	7
TRUFFLE RISOTTO	7