

# ITALIAN Paisano's

## *Zuppe e Insalate*

<b>MINISTRONE SOUP</b> Medley of seasonal vegetables & tomato broth . . . . .	8
<b>CAESAR SALAD</b> Romaine hearts, crispy cheese, croutons . . . . .	9
<b>MARKET GREENS</b> Spring mix lettuce, cucumber, tomato, olive, Valbresso feta, crispy shallots, sherry-oregano vinaigrette . . . . .	9
<b>PEAR SALAD</b> Boston bibb lettuce, radicchio, red onions, pears, gorgonzola cheese, caramelized walnuts, creamy Italian dressing . . . . .	9
<b>CAPRESE</b> Roma tomato, burrata cheese, basil & balsamic . . . . .	12

## *Antipasti*

<b>CALAMARI FRITTI</b> Fried baby squid served with tomato marmalade, pesto aioli & sweet peppers . . . . .	13
<b>ANTIPASTO PLATTER</b> Selection of imported Italian meats, cheeses, marinated olives & grilled vegetables . . . . .	18
<b>EGGPLANT ROLLATINI</b> Eggplant rolled and baked with seasoned ricotta filling, tomato sauce, topped with melted mozzarella . . . . .	10
<b>BRUSCHETTA CON POMODORI</b> Tomato & basil, baby arugula, olive tapenade, goat cheese, roasted garlic, balsamic pipette . . . . .	11
<b>GARLIC BREAD WITH CHEESE</b> Cheese garlic bread served with marinara sauce . . . . .	8

## *Signature Dishes*

<b>FILET SALTIMBOCCA</b> 8oz beef tenderloin stuffed with aged goat cheese & sage, wrapped with prosciutto & served with marsala wine sauce . . . . .	36
<b>BEEF SHORT RIBS</b> Roasted potatoes, baby carrots, cipollini onion, arugula, white truffle . . . . .	28
<b>SEAFOOD CANNELLONI</b> Shrimp, crab, lobster & ricotta cheese rolled in homemade pasta with vodka sauce . . . . .	22
<b>LOBSTER &amp; SHRIMP RAVIOLI</b> Finished with fresh basil in a brandy lobster broth . . . . .	24

## *Paste e Risotti*

<b>LASAGNA</b> Fresh pasta layered with mozzarella cheese, bolognese sauce & ricotta sauce . . . . .	16
<b>SPAGHETTI &amp; MEATBALLS</b> Spaghetti with tomato sauce, basil & housemade meatballs . . . . .	18
<b>RIGATONI WITH VODKA SAUCE</b> Pancetta bacon with creamy tomato vodka sauce . . . . .	16
<b>FETTUCCHINE BOLOGNESE</b> Homemade fettuccine with a classic Italian meat sauce . . . . .	18
<b>LINGUINE &amp; CLAMS</b> Linguine with littleneck clams in a creamy, garlic, white wine sauce . . . . .	24
<b>FETTUCCHINE ALFREDO</b> Sautéed chicken in alfredo sauce . . . . . or sautéed shrimp . . . . .	22 24
<b>RISOTTO AI FUNGHI</b> Carnaroli rice with seasonal mushrooms & white truffle . . . . .	18
<b>LINGUINI AI FRUTTI DI MARE</b> With shrimp, mussels, calamari, clams in spicy tomato sauce . . . . .	38
<b>MUSHROOM RAVIOLI</b> Portabella mushroom with porcini & marsala cream sauce . . . . .	18

## *Pizze*

<b>MARGHERITA</b> San Marzano sauce, fresh mozzarella cheese & basil . . . . .	12
<b>MEAT LOVERS</b> San Marzano sauce, mozzarella cheese, sausage, pancetta & spicy salami . . . . .	14
<b>VEGETARIAN</b> San Marzano sauce, mozzarella cheese & mixed seasonal vegetables . . . . .	14
<b>CHEESESTEAK CALZONE</b> Grilled steak, onions, peppers, ricotta & mozzarella cheese, green sauce . . . . .	15
<b>CHEF SPECIAL</b> Chef Andre's creation . . . . .	16

## *Secondi di Carne*

<b>CHICKEN MARSALA</b> Roasted mushrooms & marsala wine with spaghetti bianca . . . . .	20
<b>CHICKEN PICCATA</b> Tender chicken in lemon caper sauce with spaghetti bianca . . . . .	20
<b>CHICKEN PARMIGIANA</b> Breaded chicken breast, baked with tomato sauce, parmigiano & mozzarella cheese, served with spaghetti pomodoro . . . . .	20
<b>VEAL</b> <b>Parmigiana</b> - Lightly breaded, baked with tomato sauce, parmigiano & mozzarella cheese, spaghetti pomodoro . . . . . <b>Marsala</b> - Roasted mushroom, marsala wine, spaghetti bianca . . . . . <b>Milanese</b> - Lightly breaded, arugula salad . . . . .	38 38 38

<b>OSSOBUCO</b> Braised veal shank, saffron risotto and almond gremolata . . . . .	38
<b>BEEF MEDALLIONS OF TENDERLOIN</b> With baby potatoes, asparagus, baby carrots and pinot noir reduction . . . . .	36

## *Secondi di Pesce*

<b>CIOPPINO</b> Mixed seafood & shellfish stew in lobster broth & ciabatta bread . . . . .	32
<b>BRANZINO</b> Grilled mediterranean sea bass with cherry tomatoes, caper sauce . . . . .	32
<b>ALMOND &amp; PARMESAN SALMON</b> Sage brown butter, orange-carrots puree asparagus . . . . .	32
<b>CATCH OF THE DAY</b> Sustainable, prepared by Chef Andre . . . . .	MP

## *Contorni*

<b>GRILLED ASPARAGUS</b> . . . . .	7
<b>SEASONAL VEGETABLES</b> . . . . .	7
<b>SAUTÉED SPINACH WITH CRISPY GARLIC</b> . . . . .	7
<b>ROASTED POTATOES</b> . . . . .	7
<b>TRUFFLE RISOTTO</b> . . . . .	7