

# ITALIAN Paisano's

## Zuppe e Insalate

### MINISTRONE SOUP

Medley of seasonal vegetables & tomato broth ..... 8

### CAESAR SALAD

Gem lettuce, herbed parmesan cheese croutons,  
Caesar dressing ..... 9

### CHOPPED ITALIAN SALAD

Romaine lettuce, pepperoni, red onion, marinated artichoke  
hearts, kalamata olives, baby heirloom tomatoes, shaved parmesan,  
sherry-oregano vinaigrette ..... 10

### BEET SALAD

Arugula, frisee, shaved fennel, orange segments,  
candied pistachio's, ricotta salata, citrus vinaigrette,  
balsamic reduction ..... 10

### CAPRESE

Heirloom tomatoes, creamy burrata cheese, basil oil,  
balsamic reduction, coarse sea salt ..... 12

### HOUSE SALAD

Winter greens, baby heirloom tomatoes, red onion, pepperoncini,  
croutons, grana padano cheese, rosemary red wine vinaigrette. .... 9

## Antipasti

### CALAMARI FRITTI

Fried baby squid served with a tomato marmalade, pesto aioli,  
and sweet peppers ..... 14

### ANTIPASTO PLATTER

Selection of Italian meats, assorted cheeses, dried fruits,  
nuts, grilled vegetables ..... 19

### WAGYU MEATBALLS

Spicy marinara, mozzarella cheese, focaccia crostini ..... 16

### BRUSCHETTA CON POMODORI

Tomato & Basil, baby arugula, olive tapenade, shaved grana  
padano cheese, roasted garlic, balsamic reduction ..... 11

### FOCACCIA CHEESE BREAD

Toasted focaccia, garlic herb butter, mozzarella cheese,  
served with a side of marinara ..... 8

### CLAMS POSILLIPO

Steamed clams, garlic, tomato, oregano ..... 19

## Favoriti Della Casa

### BRAISED BEEF SHORT RIBS

Roasted potatoes, baby carrots, cipollini onion, arugula,  
white truffle ..... 29

### OSSOBUCO

Braised veal shank, mushroom herb risotto, sun-dried  
tomato pesto ..... 38

### PAPPARDELLE PASTA

House-made pappardelle pasta, short rib mushroom ragu,  
sun-dried tomatoes ..... 26

## Pesce

### LINGUINE & CLAMS

Fresh littleneck clams with a creamy garlic, white wine sauce. .... 26

### FRUTTI DI MARE PASTA

Linguine with spicy marinara, shrimp, scallops, mussels, clams,  
calamari, crab meat. .... 38

### CIOPPINO

Mixed seafood and shellfish stew in lobster broth,  
ciabatta bread ..... 32

### CHILEAN SEA BASS

Roasted red bell pepper puree, spinach, portabella mushrooms,  
tomato/ fennel cream sauce ..... 38

### PAN SEARED SALMON

Rosemary potatoes, leek puree, roasted baby white cauliflower,  
lemon beurre blanc ..... 34

 – Vegan  – Gluten Free  – Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies

## Carne

<b>VEAL CHOP</b> .....	38	<b>CHICKEN</b> .....	22
<b>Parmigiana</b> - Crispy breaded veal or chicken, topped with marinara and parmesan cheese, served with spaghetti pomodoro			
<b>Marsala</b> - Roasted wild mushrooms, marsala wine sauce, served with spaghetti bianca			
<b>Piccata</b> - Lemon caper butter sauce, served with spaghetti bianca			

## Bistecche

We proudly serve only USDA PRIME steaks

Choose One: gorgonzola cheese sauce / port wine demi-glace / black garlic butter

<b>8oz FILET</b> .....	44	<b>20oz BONE-IN RIBEYE</b> .....	53
------------------------	----	----------------------------------	----

## Pasta

### SPAGHETTI & WAGYU MEATBALLS

Spaghetti with tomato sauce, basil & homemade meatballs . . . 20

### 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

### LASAGNA

Fresh pasta layered with mozzarella cheese, and bolognese sauce . . . . . 16

### 🌱 SPINACH & RICOTTA CANNELLONI

Served with our house marinara and bechamel sauce . . . . . 22

### FETTUCCINE ALFREDO

Sautéed chicken tenders in alfredo sauce . . . . . 24  
or sautéed shrimp . . . . . 26

## Pizze

### MARGHERITA

Roma tomatoes, foir di latte cheese, fresh basil . . . . . 14

### MEAT LOVERS

Mozzarella cheese, sausage, thin-sliced pancetta, and house-sliced pepperoni . . . . . 16

### VEGETARIAN

House red sauce, mozzarella, roasted seasonal vegetables . . . 14

### BUILD YOUR OWN PIZZA

Choose three toppings from the following: Italian sausage, pepperoni, prosciutto, pancetta, caramelized onions, mushrooms, olives, bell peppers . . . . . 16

## Contorni

### 🌱 🌾 🥬 ASPARAGUS

Grilled asparagus, olive oil, salt and black pepper . . . . . 7

### 🌾 🥬 RISOTTO

Roasted wild mushrooms, fresh chopped herbs, parmesan cheese . . . . . 7

### 🌾 🥬 BROCCOLINI

Sautéed with roasted garlic and olive oil . . . . . 7

### 🌾 🥬 ROASTED FINGERLING POTATOES

Garlic butter, parmesan, herbs . . . . . 7

### 🌾 🥬 GARLIC & PARMESAN SPINACH

Grana padano cheese & roasted garlic . . . . . 7

### 🌾 ROASTED BRUSSEL SPROUTS

Honey glazed crispy pancetta, garlic aioli . . . . . 10

🌱 – Vegan 🌾 – Gluten Free 🥬 – Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies