



PAESANO'S PASTA HOUSE

ANTIPASTI

- TOMATO BRUSCHETTA** served with seasoned crostini
7
- CAPRESE SALAD** fresh mozzarella, tomatoes, & basil, drizzled with balsamic vinaigrette
8
- TORTE DI GRANCHIO** house-made crab cakes served with a lemon dill sauce
10
- WHOLE ROASTED GARLIC** drizzled with olive oil & served with crostini
7
- PORTOBELLO MUSHROOM CAP** with spicy sausage & romano cheese stuffing
8
- CALAMARI** hand breaded, pan-fried & served with Paesano's red sauce
9
- IL MOLLUSCO** mussels sautéed in a butter, garlic & white wine sauce
10

ZUPPA

HOMEMADE SOUP OF THE DAY

7

INSALATA

- HOUSE SALAD** fresh blend of lettuce topped with carrot, tomato, & red onion
6/12
- CAESAR SALAD** romaine tossed with grated parmesan, croutons, & house-made Caesar dressing
7/14
- TOP YOUR SALAD**
gorgonzola or anchovies 1.50 sauteed chicken 6 shrimp or calamari 8 salmon 10

PIZZA PERSONALE

- CLASSIC MARGARITA** fresh mozzarella, tomato, & basil
10
- PAESANO'S PIE** red sauce, mild sausage, red onions, green peppers, & mushrooms
12
- PIZZA BIANCO** ricotta cheese, artichoke, onion, mushroom, & spinach topped with mozzarella & romano
11

****20 % Gratuity added to parties of 8 or more – \$5.00 plate/entrée-splitting fee****

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

CREATE YOUR OWN FAVORITE PASTA DISH

all entrees include our House Salad
substitute a Caesar Salad for an additional 2

CHOOSE A PASTA

spaghetti fettucine rotini farfalle penne linguini
whole wheat spaghetti (add 1) gluten free penne (add 4)

CHOOSE A HOMEMADE SAUCE

Paesano's Red Sauce olive oil & garlic spicy arrabiata sauce
12
Paesano's bolognese basil pesto alfredo rose'
16

CHOOSE YOUR FAVORITE MEAT OR SEAFOOD

crumbled sausage (hot or mild) grilled chicken clams squid pancetta
6/ea.
shrimp mussels
8/ea.

sea scallops lobster (claw meat) crab salmon
10/ea.

ADDITIONAL FAVORITES

1.25 /ea.

broccoli carrots yellow squash zucchini peas capers spinach
green peppers feta cheese sun-dried tomatoes anchovies red peppers
wild mushrooms scallions Kalamata olives ricotta cheese fresh basil
diced tomatoes asparagus artichoke hearts onions
gorgonzola cheese roasted red peppers mozzarella cheese

PAESANO'S TRADITIONAL ITALIAN FAVORITES

PAESANO'S HOMEMADE LASAGNA traditional beef & sausage lasagna with ricotta cheese
21
small 14

EGGPLANT ALLA PARMIGIANA topped with mozzarella & served with a side of spaghetti
18

VEAL ALLA PARMIGIANA lightly breaded & served with side of spaghetti
25

CHICKEN ALLA PARMIGIANA a classic, lightly breaded & served with a side of spaghetti
20

JUMBO CHEESE RAVIOLI tossed in Paesano's red sauce
17

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Cont'd...

FETTUCCINI ALFREDO our alfredo sauce is made fresh for every order
16

LINGUINI WITH CLAM SAUCE choice of red or white clam sauce
18

SPAGHETTI AND MEATBALLS OR SAUSAGE tossed with Paesano's red sauce & served with
a side of 2 meatballs or 2 sausage links (hot or mild)
19

SPAGHETTI BOLOGNESE tossed in Paesano's rich meat and vegetable sauce
16

PAESANO'S SPECIALTY PASTAS

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Substitute a Caesar Salad for an additional 2

VEGETALE SPECIALITA

SPINACH AND CHEESE RAVIOLI tossed in Paesano's rose' sauce
18

FETTUCCINE ALLA VODKA rich & creamy Paesano's red sauce with onions & vodka
17

FUNGHI ALLA PESTO Sautéed wild mushrooms, sun-dried tomatoes, & onions in a basil pesto white wine sauce over farfalle
19

RISOTTO VEGETALE squash, broccoli, green peppers, sun-dried tomatoes, zucchini & artichokes over risotto
20

CARNE SPECIALITA

FETTUCCINE CARBONERA pancetta, onions, peas, & garlic in our butter cream sauce
21

ROTINI POVERELLA mild sausage, artichoke hearts, onions, sun-dried tomatoes & kalamata olives in white wine sauce
21

VITELLO MARSALA veal medallions topped with a rich marsala mushroom sauce served over risotto
26

VITELLO PICCATA veal medallions in a lemon butter sauce with capers, artichokes, & fresh tomatoes over linguini
26

* **FILETTO DI MANZO** filet mignon (6oz.) topped with gorgonzola over our famous mushroom risotto, finished with a rich demi-glaze sauce
32

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Cont'd...

* **BRACIOLA (10 OZ. FRENCHED PORK CHOP)** seasoned with Paesano's special rub, pan seared & finished in the oven. Served over risotto with peas, carrots & fresh tomato.

28

POLLO MARSALA chicken medallions topped with a rich marsala wine mushroom sauce over risotto

23

POLLO PICCATA chicken breast sautéed in a classic lemon butter sauce with capers, artichokes, & fresh tomatoes over linguini

23

LINGUINI CON POLLO ASPARGO asparagus, chicken, & tomatoes tossed with linguini in a basil cream sauce

25

PESCE SPECIALITA

PENNE ALLA GAMBERO classic vodka sauce with onions, garlic, shrimp, & spinach

26

SCAMPI DI GAMBERO SOPRA LINGUINI shrimp, tossed in a garlic, oil, butter & white wine sauce with scallions

26

add sea scallops for **10**

CAPPESANTE AGLIO seared sea scallops in a butter, onion, garlic, white wine & romano cheese sauce over spaghetti

32

PESCE DE MAR SOPRA FETTUCCHINI scallops, shrimp, lobster, squid, crab & clams with alfredo sauce over fettuccini

35

FETTUCCHINE ROGOSTO lobster & wild mushrooms tossed in a lemon cream sauce

35

RISOTTO DE GRANCHIO our rich risotto sautéed with crab & topped with asparagus & tomatoes

30

FILETTO DI SALMON (WILD CAUGHT) baked salmon fillet topped with a maple-bourbon glaze & served over a bed of sautéed zucchini, yellow squash, asparagus, carrots, diced onion & roasted red peppers

28

BAMBINI

12 & Under Only Please

SPAGHETTI & MEATBALL

7

BOW-TIE PASTA WITH BUTTER & CHEESE

5

CHEESE PIZZA

6

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WINE LIST

WHITE WINE

TIEFENBRUNNER PINOT GRIGIO	Alto Adige, Italy	10/40
Youthful and lively with a crisp minerality, with aromas of pears, apples, & meadow grass		
20 ACRES CHARDONNAY	Clarksburg, CA	9/36
Oak aging with hints of toasty vanilla & caramel notes		
MCNAB RIDGE SAUVIGNON BLANC	Mendocino, CA	9/36
Crisp and vibrant with aromas & flavors of melon & tropical fruit, perfect with seafood		
SCHMITT SOHNE RIESLING	Rheinhessen, Germany	8/32
Semi-sweet, with flavors of pear & nectarine balanced with racy minerality		
ROSE' OF THE DAY		Priced Accordingly
Ask your server about today's featured Rose' available by the glass or by the bottle		
ROMBUAER CHARDONNAY	Carneros, CA	89
Peach, lemon, & vanilla blend seamlessly with creamy finish. A true classic buttery chardonnay		
SANTA MARGHERITA PINOT GRIGIO	Alto Adige, Italy	49
Intense aroma & a dry golden delicious apple palate, perfect with seafood and white meats		
GRGICH FUME BLANC	Napa, CA	58
An elegant dry style oak-aged sauvignon blanc		
CASTELLO DEL POGGIO MOSCATO	Piedmont, Italy	28
A sweet wine with hints of peach, honey, & white flowers		
CAROL SHELTON COQUILLE BLANC	Pao Robles, CA	49
An amazing Rhone-style blend with multi-dimensional wide range of aromatics		
VALDO PROSECCO BRUT	Veneto, Italy	35
Classic prosecco, crisp fruity palate, easy to drink!		

RED WINES

SKETCHBOOK CABERNET SAUVIGNON	Mendocino, CA	10/40
Dark berry & chocolate flavors enriched by toasty oak tones		
HAHN PINOT NOIR	Monterey, CA	9/36
Medium silky tannins with notes of earthiness		
PIATTELLI MALBEC	Luyan de Cuyo, Argentina	8/32
Smooth finish with notes of blueberries & blackberries		
COLTUSBONI "CETMURA" CHIANTI DOCG	Tuscany, Italy	8/32
Young & fresh with vibrant tones of fresh fruit, very drinkable		
VILLA BANFI "CENTINE" SUPER TUSCAN	Tuscany, Italy	9/36
Vanilla & fresh herbs on the palate with soft tannins & balanced acidity		
FATTORIA CARPINETA "FONTALPINO" CHIANTI CLASSICO	Tuscany, Italy	54
Well balanced and easy finish, great nose of plum, cherry, & currant. Very versatile		
OBERON MERLOT	Napa, CA	48
Dark velvety feel, black aromas followed by blueberry and chocolate flavors		
LA QUERCIA MONTEPULCIANO D ABRUZZO	Piedmont, Italy	29
Medium bodied with spices, black cherry, & mocha notes		
ARGYLE RESERVE PINOT NOIR	Willamette, OR	59
Raspberry, dark plum & underlying minerality with delicate tannins		
TEDESCHI SAN ROCCO VALPOLOCELLA "RIPASSO"	Verona, Italy	54
Fruity, well-structured with balanced alcohol & acidity		
TOMARESCA TORCICODA PRIMITIVO (ZINFANDEL)	Salento, Italy	44
From the heel of the boot, aromas of fresh berries with a finish of licorice & vanilla		
DUNHAM CELLARS THREE LEGGED RED	Walla Walla, WA	42
Cabernet, merlot, & syrah blend with typical Washington State smoothness		
PENFOLDS "MAX'S" SYRAH	South Australia	49
Cherries and licorice from nose to palate, balanced by oak		
MICHELE CHIARLO TORTONIANO BAROLO	Piedmont, Italy	89
Ample structure with silky tannins with notes of juniper & rose on the nose		
TERRA ROSSA BRUNELLO DI MONTALCINO DOCG	Montalcino, Italy	99
Fruity with spicy notes with robust & persistent tannins		
FRANK FAMILY CABERNET SAUVIGNON	Napa, CA	119
Supple but full bodied with dark berry, clove, & nutmeg notes		