



Antipasti

Caprese Salad (V, GF) 8

Crab Cakes served with lemon dill sauce 11

Whole Roasted Garlic served with crostini 7

Portobello Mushroom Cap with spicy sausage stuffing 8

Calamari hand-breaded, pan-fried & served with Paesano's red sauce 9

Garlic Bread Sticks flatbread style served with Paesano's red sauce 7

Gnocchi potato dumplings in a three-cheese cream sauce topped with breadcrumbs 9

Toasted Ravioli house breaded mini cheese ravioli pan sauteed and flashed baked served with red sauce 9

Soup house-made soup du jour, bowl 7

Insalata

(Side or Dinner Sizes Available)

House Salad lettuce blend with carrot, red cabbage, tomato & red onion 6/10

Caesar Salad with our house-made Caesar dressing 7/11

Salad Toppings gorgonzola or anchovies 2/4 sautéed chicken 6 shrimp or calamari 9 salmon filet 14

Pizza Personale

Classic Margarita mozzarella, tomato & basil 10

Ricotta Pizza ricotta, crumbled sausage, sun-dried tomato, green onion, mozzarella 12

Pizza Americano red sauce, sausage, pepperoni, onions, green peppers topped with mozzarella 14

Kids Pizza red sauce, mozzarella 8 add pepperoni 10

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

All credit card charges are subject to a convenience fee of 3%

*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 side salad with house vinaigrette or ranch dressing

substitute a Caesar salad for an additional 2 or Soup du jour bowl 4

many of our dishes can be modified to accommodate gluten free, dairy free & vegan needs; be sure to mention to your server any dietary restrictions you may have

Choose a Pasta

spaghetti fettucine campanelle farfalle penne linguini

gnocchi (add 1) gluten free penne (add 4) risotto (add 2)

Choose one of our Homemade Sauces

red sauce (vg/gf) olive oil & garlic (vg/gf) spicy arrabiata sauce (vg/gf) rose' (gf) 14

vodka (gf) bolognese (gf) basil pesto (gf) alfredo (gf) 18

(v-vegetarian, vg-vegan, gf-gluten free)

Choose Your Favorite Meat or Seafood

crumbled sausage (hot or mild) / chicken 5 each squid rings / pancetta / shrimp 7 each

6 oz salmon filet / 2 oz lobster (claw meat) 14 each jumbo scallops (4-5) 15 each

Additional Favorites 2/each

broccoli yellow squash zucchini peas capers spinach onions green peppers

feta cheese sun-dried tomatoes red peppers scallions mozzarella

wild mushrooms kalamata olives ricotta cheese fresh basil asparagus heavy cream

diced tomatoes artichoke hearts gorgonzola cheese roasted red peppers

Sides and Extras

2 meatballs or 2 sausage links (mild or hot) 7

side red sauce 1

side alfredo 3

bread: first two baskets free, every extra basket 3

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Preferiti Tradizionali

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- *Paesano's Homemade Lasagna traditional beef & sausage lasagna 26 half size 14
- Eggplant Alla Parmigiana served with a side of spaghetti 22
- *Veal Alla Parmigiana served with a side of spaghetti 29
- *Chicken Alla Parmigiana served with a side of spaghetti 25
- Jumbo Cheese Ravioli tossed in Paesano's red sauce 19
- *Spaghetti Bolognese tossed in Paesano's rich meat & vegetable sauce 20
- Cacio e Pepe linguini tossed with butter, cheese & freshly ground pepper 14
- *Fettuccine Carbonara pancetta, onions, peas, & garlic tossed in an egg yolk & butter sauce; may substitute our alfredo sauce if preferred 24

Carne Specialita

- Lemon Garlic Chicken Gnocchi alfredo sauce, chicken, Italian spices, tarragon, red pepper flakes, lemon juice, parmesan cheese 26
- *Veal Marsala veal medallions floured, sautéed & topped with a rich marsala mushroom sauce served over risotto 32
- *Veal Piccata veal medallions in a lemon butter sauce with capers, artichokes & fresh tomatoes over linguini 32
- *Filet Mignon (6 oz) Pepper crusted filet mignon seared over potato gnocchi in a creamy dijon brandy sauce accented with mushrooms, onions and red peppers 40
- *Chicken Marsala chicken medallions floured and sautéed then topped with a rich marsala wine & mushroom sauce over risotto 28
- *Chicken Piccata chicken breast sautéed in a classic lemon butter sauce with capers, artichokes & fresh tomatoes over linguini 27
- *Chicken Pesto asparagus, chicken, & tomatoes tossed with linguini in a basil cream sauce 29
- *Tuscan Chicken penne, chicken, rosé sauce, sun-dried tomatoes, spinach, garlic, parmesan 26

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Vegetale Specialita

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Spinach & Cheese Ravioli tossed in Paesano's rosé sauce (v) 21

Mushrooms Alla Pesto sautéed wild mushrooms, sun-dried tomatoes & onions
in a basil pesto white wine sauce over farfalle (v) 20

Vegetable Risotto squash, broccoli, green peppers, sun-dried tomatoes,
zucchini & artichokes over risotto (v/gf) 23

Ratatouille Italiano bowtie pasta layered with fresh sliced eggplant, tomatoes, squash,
onions & peppers in a zesty tomato & garlic sauce (vg) 22

(v-vegetarian, vg-vegan, gf-gluten free)

Pesce Specialita

***Shrimp Scampi** linguini and shrimp tossed in our spicy garlic butter sauce 36

***Seared Sea Scallops** seared sea scallops in a butter, onion, garlic, white wine
& romano cheese sauce over spaghetti 42

***Seafood Medley** scallops, shrimp & lobster with alfredo sauce over fettuccini 45

***Lemon Cream Lobster Fettuccine** lobster & wild mushroom sauté tossed in a lemon cream sauce 42

Shrimp and Scallop Florentine sea scallops, shrimp tossed in a sun-dried tomato, spinach,
garlic cream sauce over campanelle finished with a lemon zest 44

***Branzino Mediterranean Sea Bass** (5-6 oz. skin on) seared and baked served with
side of mediterranean spaghetti with red sauce, artichoke, black olives, basil and feta cheese 46

***Pesto Salmon** baked salmon fillet (6 oz.) topped with a house made pesto parmesan topping
served over a tomato, zucchini, yellow squash, green onions risotto 39

Sides and Extras

2 meatballs or 2 sausage links (mild or hot) 7

side red sauce 1

side alfredo sauce 3

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Bambini Menu

12 & Under Only Please

spaghetti & meatball 9

bow-tie pasta with butter & cheese 7

cheese pizza 8

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