



appetizers

SHRIMP PAESANO \$12.95
WARM OLIVES, PEPPERS AND GRISSINI \$3.95
A LOAF OF "OLD SCHOOL" GARLIC BREAD \$3.95
CRISPY OYSTERS WITH GREEN APPLE REMOULADE \$11.95
PANKO CRUSTED CRAB ROLL WITH BRANDIED SIN JIMA SAUCE \$12.95
GIANT CALAMARI WITH "THE ORIGINAL" SWEET AND SOUR CHILE SAUCE \$11.95
LAMB CANNELONI WITH PICKLED CARROT, SERRANO, MINT AND GOAT CHEESE \$11.95
BEEF TENDERLOIN CARPACCIO WITH WATERCRESS SALAD AND HORSERADISH AIOLI \$12.95
CRISPY EGGPLANT STACK WITH PESTO GOAT CHEESE, TOMATO AND MOZZARELLA \$10.95
SOFT POLENTA WITH ESCARGOT, TRUFFLE MUSHROOMS AND FONTINA CHEESE \$12.95
CEVICHE "OF THE MOMENT" WITH 4 CITRUS JUICES, AVOCADO AND E.V.O.O. \$12.95
BRUSCHETTA WITH MOZZARELLA, TOMATOES AND SWEET BASIL \$10.95
SEARED FOIE GRAS WITH TEXAS TOAST AND RUBARB CHUTNEY \$14.95
BLACK AND BLUE MUSSELS WITH SOURDOUGH TOAST \$12.95
TRUFFLE POTATO CHIPS WITH GORGONZOLA FONDUE \$10.95
APPETIZER TOWER (SAMPLER OF THREE DIFFERENT APPS) \$32.95
FOIE GRAS \$2.00 SUPPLEMENT

salads and soups

HOUSE SALAD \$3.95
SOUP OF THE MOMENT \$5.95/\$7.95
"CREAMLESS" CREAMY TOMATO SOUP \$5.95/\$7.95
BABY ICEBERG WITH GORGONZOLA DRESSING, CRISPY PROSCIUTTO AND RADISH \$9.95
BURATTA MOZZARELLA CAPRESE, VILLAGE FARMS TOMATOES, BASIL, SABA AND E.V.O.O. \$13.95
BERRIES, BRIE, MARCONA ALMONDS, SPINACH AND CREAMY STRAWBERRY VINAIGRETTE \$10.95
COLD LUMP CRAB, CRESS, MARFA TOMATOES AND SMOKED TOMATO RANCH DRESSING \$14.95
ROASTED RED AND GOLDEN BEETS, GREENS, PISTACHIO GOAT CHEESE AND BALSAMIC \$10.95
BLACKENED TUNA WITH BABY ARUGULA, PASTA CRISPS AND MANGO HONEY MUSTARD \$14.95
PARMESAN CHICKEN SPECIAL SALAD \$14.95
THE SPECIAL SALAD \$8.95
CAESAR SALAD \$7.95

pizza

ALL \$14.95
MEATBALL, SAUSAGE, PEPPERONI, MOZZARELLA AND TOMATO SAUCE
S.A. STYLE MARGARITA WITH JALAPENO CILANTRO PESTO, AVOCADO AND TOMATOES
THE MUFFALATTA WITH SPICY CAPICCOLA, PROSCIUTTO, FINOCCHIONA AND OLIVE SALAD
TRUFFLED PORTOBELLO, APPLEWOOD BACON, FONTINA AND MUSHROOM DUXELLE
HICKORY SMOKED TOMATOES, TRUFFLE OIL, FRESH MOZZARELLA AND BASIL
PROSCIUTTO, ARUGULA, MOZZARELLA, ROAST GARLIC AND ARTICHOKE

pasta

FETTUCINI ALFREDO \$13.95
BAKED SHRIMP AND ANDOUILLE RAVIOLI WITH ARTICHOKE AND CREOLE CREAM \$17.95
ORECHETTA PUTTANESCA WITH SCALLOPS, SHRIMP, MUSSELS AND SPICY TOMATO OLIVE SAUCE \$16.95
FETTUCINI MARGARET WITH GRILLED CHICKEN, POBLANO, MUSHROOM AND TOMATO CREAM \$16.95
CHICKEN TENDER SCALOPPINI WITH MUSHROOM RAVIOLI AND PORTOBELLO MARSALA SAUCE \$17.95
JALAPENO PESTO FAZZALETTI WITH PERONI POT ROAST, CIPOLLINI AND GOAT CHEESE \$19.95
BAKED FOUR CHEESE RAVIOLI WITH RICOTTA MEATBALLS AND TOMATO SAUCE \$15.95
CAPELLINI POMODORO WITH BASIL, GARLIC AND FRESH MOZZARELLA \$15.95
BAKED VEAL, SPINACH AND PORTOBELLO STUFFED SHELLS \$15.95
ANGUS BEEF AND MUSHROOM LASAGNA \$15.95
TOSSED SPAGHETINI OR PENNETTE (LGB, RED, BOLOGNESE, GARLIC HERB & OIL) \$11.95/\$5.95



classics from over 40 years of Paesanos

DAY FISH PAESANO \$M.P.

VEAL PARMIGIANA \$23.95

CHICKEN PARMIGIANA \$19.95

EGGPLANT PARMIGIANA \$18.95

SHRIMP PAESANO \$23.95

LEMON CHICKEN \$19.95

JAY'S PLATE \$23.95

(all of the above served with house salad and spaghetti / sub caesar salad \$2.95)

main course

PORK TENDERLOIN MILANAISE WITH WILTED SICILIAN SPINACH \$23.95

PAN CHICKEN PICATTA WITH MASCARPONE - LEEK POTATOES, SUGAR SNAPS AND CAPERS \$21.95

ROAST CHICKEN WITH FINGER POTATOES, ROASTED VEGETABLES AND HONEY SHERRY GLAZE \$22.95

ROASTED SEA BASS WITH GRIDDLED POLENTA, BALSAMIC SPROUTS AND TOASTED ALMONDS \$29.95

SESAME SEARED TUNA (RARE) WITH WASABI POTATOES AND SOY BUTTER \$28.95

ADD TWO SHRIMP PAESANO TO ANY ENTRÉE \$7.95

(all of the above served with house salad / sub caesar salad \$2.95)

from the oak grill

(Wood Grill Items Available After 5 P.M.)

CENTER CUT BEEF TENDERLOIN WITH POTATO CROQUETTES AND BALSAMIC GLAZE \$32.95

HILL COUNTRY MIXED GRILL WITH BANDERA QUAIL, BOAR SAUSAGE AND KRAUT CAKE \$25.95

BLACKENED TEXAS REDFISH WITH CREOLE CRAWFISH TOMATO SAUCE AND ANDOUILLE RICE \$26.95

OAK GRILLED SALMON WITH LEEK POTATOES AND BLACK PEPPER - BERRY VINAIGRETTE \$24.95

BUTCHER'S STEAK WITH TRUFFLE SALT FRIES AND CILANTRO CHIMMICHURRI \$24.95

ADD TWO SHRIMP PAESANO TO ANY GRILL ENTRÉE \$7.95

(all of the above served with house salad / sub caesar salad \$2.95)

sides

ALL \$5.95

ROASTED VEGGIES

SICILIAN SPINACH

WASABI MASHED POTATOES

MASCARPONE - LEEK MASHED POTATOES

CROQUETTES AND CABBAGE CARBONARA

"BLACK MAGIC" BRUSSEL SPROUTS

the complements

ALL \$6.95

CAPPUCCINO PIE

WARM APPLE TORTE

GIANDUJA DOUBLE CHOCOLATE CAKE

LIMONCELLO CHEESECAKE

TOFFEE BANANA BREAD PUDDING

GODIVA WHITE CHOCOLATE TIRAMISU

AMARETTO CRÈME BRULEE

COCONUT KEY LIME PIE

beverages

COFFEE / TEA / ESPRESSO / CAPPUCCINO

BEER / WINE / SOFT DRINKS / BOTTLED WATERS

VISA / MASTERCARD / DISCOVER / AMERICAN EXPRESS / DINERS CLUB

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Zuni Grill • Rio Rio Cantina*

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GOURMET DINING EVERY DAY
11 A.M. TILL LATE NIGHT
GIFT CARDS AVAILABLE FROM YOUR SERVER