



## **appetizers**

WARM OLIVES, PEPPERS AND GRISSINI \$3.95  
A LOAF OF "OLD SCHOOL" GARLIC BREAD \$2.95  
BLACK AND BLUE MUSSELS WITH SOURDOUGH TOAST \$10.95  
PANKO CRUSTED CRAB ROLL WITH BRANDIED SIN JIMA SAUCE \$12.95  
BRUSCHETTA WITH MOZZARELLA, TOMATOES AND SWEET BASIL \$9.95  
BEEF CARPACCIO WITH WATERCRESS SALAD AND HORSERADISH AIOLI \$9.95  
EGGPLANT PARMIGIANA STACK WITH PESTO GOAT CHEESE, TOMATO AND MOZZARELLA \$10.95  
SOFT POLENTA WITH ESCARGOT, TRUFFLE MUSHROOMS AND FONTINA CHEESE \$10.95  
CEVICHE "OF THE MOMENT" WITH 4 CITRUS JUICES, AVOCADO AND E.V.O.O. \$10.95  
GIANT CALAMARI WITH "THE ORIGINAL" SWEET AND SOUR CHILE SAUCE \$10.95  
TRUFFLED POTATO CHIPS WITH GORGONZOLA FONDUE \$9.95  
SHRIMP PAESANO \$11.95

## **soups**

SOUP OF THE MOMENT \$4.95/\$7.95  
"CREAMLESS" CREAMY TOMATO SOUP \$4.95/\$7.95

## **salads**

HOUSE SALAD \$2.95  
BLACKENED TUNA WITH BABY ARUGULA, PASTA CRISPS AND MANGO HONEY MUSTARD \$13.95  
TURKEY CLUB SALAD WITH AVOCADO, BACON, TOMATOES, ARUGULA AND GORGONZOLA \$11.95  
BURATTA MOZZARELLA CAPRESE, VILLAGE FARMS TOMATOES, BASIL, SABA AND E.V.O.O. \$13.95  
ROASTED RED AND GOLDEN BEETS, ARTISAN GREENS, PISTACHIO GOAT CHEESE AND BALSAMIC \$10.95  
BERRIES, BRIE, MARCONA ALMONDS, SPINACH AND CREAMY STRAWBERRY VINAIGRETTE \$10.95  
PARMESAN CHICKEN SPECIAL SALAD \$13.95  
THE SPECIAL SALAD \$7.95  
CAESAR SALAD \$6.95

## **sandwiches**

WAYGU PATTY MELT WITH RYE TOAST, CARAMEL ONIONS, BABY SWISS AND TRUFFLE FRIES \$11.95  
ITALIAN GRIDDLED CHEESE SANDWICH WITH PESTO, MOZZARELLA AND SUNFLOWER SEED BREAD \$10.95  
OYSTER POBOY WITH CRISPY OYSTERS, GREEN APPLE REMOULADE AND SWEET POTATO FRIES \$11.95

## **pizza**

ALL \$11.95  
THREE ITALIAN MEATS, MOZZARELLA AND TOMATO SAUCE  
PROSCIUTTO, ARUGULA, MOZZARELLA, ROAST GARLIC AND ARTICHOKE  
S.A. STYLE MARGARITA WITH JALAPENO CILANTRO PESTO, AVOCADO AND SEASONAL TOMATOES  
THE MUFFALATTA WITH SPICY CAPICCOLA, PROSCIUTTO, FINOCCHIONA AND OLIVE SALAD  
TRUFFLED PORTOBELLO, APPLEWOOD BACON, FONTINA AND MUSHROOM DUXELLE  
HICKORY FIRED TOMATOES, TRUFFLE OIL, FRESH MOZZARELLA AND BASIL



## **classics from over 40 years of paesanos**

DAY FISH PAESANO \$M.P.

SHRIMP PAESANO (5) \$21.95

CHICKEN PARMIGIANA \$16.95

EGGPLANT PARMIGIANA \$16.95

VEAL PARMIGIANA \$21.95

LEMON CHICKEN \$16.95

JAY'S PLATE \$21.95

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

## **pasta**

FETTUCCHINI ALFREDO \$11.95

FOUR CHEESE RAVIOLI WITH RICOTTA MEATBALLS \$13.95

VEAL, SPINACH AND PORTOBELLO STUFFED SHELLS \$14.95

BAKED SHRIMP AND ANDOUILLE RAVIOLI WITH ARTICHOKE AND CREOLE CREAM \$16.95

ORECHETTA PUTTANESCA WITH SCALLOPS, SHRIMP, MUSSELS AND SPICY TOMATO OLIVE SAUCE \$16.95

CHICKEN TENDER SCALOPPINI WITH MUSHROOM RAVIOLI AND PORTOBELLO MARSALA SAUCE \$15.95

FETTUCCHINI MARGARET WITH CHICKEN, POBLANO, MUSHROOM AND TOMATO CREAM \$14.95

CAPELLINI POMODORO WITH BASIL, GARLIC AND FRESH MOZZARELLA \$13.95

ANGUS BEEF AND MUSHROOM LASAGNA \$14.95

TOSSED SPAGHETTINI OR PENNETTE (LGB, RED, BOLOGNESE, GARLIC HERB & OIL) \$10.95/\$5.95

## **main course**

SHRIMP PAESANO PETITE (3) \$15.95

PORK TENDERLOIN MILANAISE WITH WILTED SICILIAN SPINACH \$18.95

CHICKEN PICATTA WITH MASCARPONE MASHED POTATOES, SUGAR SNAPS AND CAPERS \$16.95

ROAST CHICKEN WITH FINGER POTATOES, ROASTED VEGETABLES AND HONEY SHERRY GLAZE \$17.95

PERONI BRAISED POT ROAST WITH PROSCIUTTO MASHED POTATOES AND ONION GRAVY \$17.95

PETITE BEEF TENDERLOIN WITH POTATO CROQUETTES AND BALSAMIC GLAZE \$19.95

SESAME SEARED TUNA (RARE) WITH WASABI POTATOES AND SOY BUTTER \$21.95

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

## **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 BRULÉE

COCONUT KEY LIME PIE

## **beverages**

COFFEE / TEA / ESPRESSO / CAPPUCCINO

BEER / WINE / SOFT DRINKS / BOTTLED WATERS

VISA / MASTERCARD / DISCOVER / AMERICAN EXPRESS / DINERS CLUB