



antipasto

WARM OLIVES, PEPPERS & GRISSINI \$6.95
BLACK MAGIC BRUSSEL SPROUTS, TOASTED ALMONDS \$7.95
SHISHITOS, AIOLI & PEPPERONI CHIPS \$6.95
HOT DATES, PANCETTA, GOAT CHEESE & MARCONA \$7.95
MEATS, CHEESE, MUSTARD & PICKLES (FOR TWO) \$17.95

appetizers

SHRIMP PAESANO \$14.95
A LOAF OF "OLD SCHOOL" GARLIC BREAD \$3.95
OAK GRILLED BRIE, CIABATTA, TOMATO MARMALADE \$12.95
ESCARGOT, PARSLEY PESTO BUTTER, TOASTED BRIOCHE \$12.95
FRIED YELLOW TOMATOES, CRISPY PANCETTA, STRACIATELLA \$12.95
GIANT CALAMARI, "THE ORIGINAL" SWEET AND SOUR CHILE SAUCE \$12.95
RICE CRUSTED OYSTERS, GREEN APPLE REMOULADE, FLYING FISH CAVIAR \$12.95
CRISPY EGGPLANT STACK, PESTO GOAT CHEESE, TOMATO, MOZZARELLA \$11.95
ANGUS SIRLOIN CARPACCIO, SHAVED PARM, PICKLED SHIITAKE SALAD \$12.95
SESAME TUNA, EDAMAME HUMMUS, LEMON OIL, LAVOSH CRACKER \$14.95
CEVICHE "OF THE MOMENT", 4 CITRUS JUICES, AVOCADO, E.V.O.O. \$14.95
TRUFFLE POTATO CHIPS, GORGONZOLA CRUMBLES, FONDUE \$11.95
BRUSCHETTA, MOZZARELLA, TOMATOES, SWEET BASIL \$11.95
BLACK AND BLUE MUSSELS, SOURDOUGH TOAST \$13.95
APPETIZER TOWER (SAMPLER OF 3 DIFFERENT APPS) \$35.95

salads and soup

HOUSE SALAD \$3.95
SHERRIED CRAB SOUP, LUMP CRABMEAT \$8.95/\$12.95
TUSCAN GREENS, SUN DRIED TOMATOES, MOZZARELLA GNUDI, BASIL VINAIGRETTE \$12.95
ROASTED GOLDEN BEETS, ARUGULA, BLACK PEPPER RICOTTA, PISTACHIOS, HONEY GASTRIQUE \$11.95
ICEBERG WEDGE, GORGONZOLA DRESSING, GRISSINI, SWEET TEARS, CRISPY PROSCIUTTO \$12.95
BABY KALE, SHAVED APPLE, FETA, CANDIED WALNUTS, CIDER POPPY SEED DRESSING \$11.95
BURATTA MOZZARELLA CAPRESE, TOMATOES, BASIL, BALSAMIC MOLASSES, E.V.O.O. \$13.95
PARMESAN CHICKEN SPECIAL SALAD \$16.95
ROMAINE HEART CAESAR SALAD \$7.95
THE SPECIAL SALAD \$10.95

pizza

ALL \$17.95
HOT SAUSAGE, RED ONION, CALABRESE, TOMATO, MOZZARELLA, GOAT CHEESE
5 CHEESE PIZZA, MOZZARELLA, FONTINA, PARMESEAN, ASIAGO, RICOTTA, PESTO DRIZZLE
PORTOBELLO, APPLEWOOD BACON, FONTINA, MUSHROOM DUXELLE, PORCINI OIL
PROSCIUTTO, ARUGULA, MOZZARELLA, ROAST GARLIC MASCARPONE, ARTICHOKE
S.A. STYLE MARGARITA WITH JALAPEÑO CILANTRO PESTO, AVOCADO, TOMATOES
3P, PEPPERONI, PANCETTA, PROSCIUTTO, MOZZARELLA, TOMATO SAUCE

pasta & risotto

FETTUCCINI ALFREDO \$14.95
LOBSTER RAVIOLI, CRAB & ROASTED PEPPER BUTTER, CRISPY PROSCIUTTO \$23.95
JALAPEÑO PESTO FAZZALETTI, PERONI POT ROAST, CIPOLLINI, GOAT CHEESE \$20.95
FETTUCCINI MARGARET, GRILLED CHICKEN, POBLANO, MUSHROOM, TOMATO CREAM \$16.95
ROASTED CHICKEN & MUSHROOM RISOTTO CARNAROLI RICE, MARSALA, KALE \$18.95
BAKED FOUR CHEESE RAVIOLI, RICOTTA MEATBALLS, TOMATO SAUCE \$16.95
CAPELLINI POMODORO CRUDO, BASIL, GARLIC, FRESH MOZZARELLA \$15.95
BAKED ZITI BOLOGNESE, MELTED MOZZARELLA \$15.95
ANGUS BEEF - MUSHROOM LASAGNA \$16.95
TOSSED SPAGHETTINI OR PENNETTE (LGB, RED, BOLOGNESE, GARLIC HERB & OIL) \$12.95/\$7.95



classics from over 45 years of Paesanos

LEMON CHICKEN \$21.95
VEAL PARMIGIANA \$25.95
JAY'S PLATE (eggplant & shrimp) \$24.95
CHICKEN PARMIGIANA \$19.95
EGGPLANT PARMIGIANA \$19.95
SHRIMP PAESANO \$26.95
(includes house salad and spaghetti / sub caesar salad \$3.95)

main course

CIOPPINO, CALAMARI, SHRIMP, MUSSELS, CLAMS, SCALLOPS, TOMATO BROTH \$24.95
SHORT SMOKED SALMON, BUTTERNUT SQUASH, PECAN, CRANBERRY, BROWN BUTTER \$26.95
PAN SEARED DAY BOAT SCALLOPS, CAULIFLOWER PUREE, CURRANT - PINE NUT AGRODOLCE \$25.95
CHARRED TUNA (RARE), PAPAS BRAVAS, SALSA VERDE, SAFFRON SAMBAL \$29.95
ADD TWO SHRIMP PAESANO TO ANY ENTRÉE \$8.95
(includes house salad / sub caesar salad \$3.95)

from the oak grill

BANDERA QUAIL (2), SOFT POLENTA, WARM MUSHROOM SALAD \$25.95
LAMB T-BONES, ROSEMARY & LAVENDER FRIES, FIG CHUTNEY GLAZE \$26.95
RED FISH FRA DIAVOLO, BASMATI RICE, GRILLED ROMAN ARTICHOKE \$27.95
PORK TENDERLOIN, GREEN CHILE MAC, RED HOT BOURBON APPLE SAUCE \$24.95
BEEF TENDERLOIN, TRUFFLE CROQUETTES, NAPA CARBONARA, BALSAMIC GLAZE \$34.95
ANGUS SHELL STEAK, MASCARPONE MASHED POTATOES, HOUSE MADE STEAK SAUCE \$29.95
ADD TWO SHRIMP PAESANO TO ANY GRILL ENTRÉE \$8.95
(includes house salad / sub caesar salad \$3.95)

sides

ALL \$6.95
LAVENDER FRIES
CROQUETTES AND NAPA CARBONARA
MASCARPONE MASHED POTATOES
GREEN CHILE MAC

the complements

ALL \$7.95
CAPPUCCINO PIE
WARM APPLE TORTE
N.Y. CHEESECAKE LIMONCELLO
TOFFEE BANANA BREAD PUDDING
DOUBLE CHOCOLATE CAKE
GODIVA WHITE CHOCOLATE TIRAMISU
AMARETTO CRÈME BRÛLÉE
COCONUT TRES LECHES

beverages

COFFEE / TEA / ESPRESSO / CAPPUCCINO
BEER / WINE / SOFT DRINKS / BOTTLED WATERS

VISIT OUR OTHER RESTAURANTS

Paesanos River Walk - Paesanos Lincoln Heights - Rio Rio Cantina
Visit at paesanos1604.com and follow us on Facebook, Instagram and Twitter
for upcoming events and special offers.

GOURMET DINING EVERY DAY 11 A.M. TIL LATE NIGHT

GIFT CARDS AVAILABLE FROM YOUR SERVER