



### **antipasto**

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

### **appetizers**

BLACK AND BLUE MUSSELS, SOURDOUGH TOAST \$11.95  
BRUSCHETTA, MOZZARELLA, TOMATOES, SWEET BASIL \$10.95  
ANGUS SIRLOIN CARPACCIO, SHAVED PARM, PICKLED SHIITAKE SALAD \$11.95  
EGGPLANT PARMIGIANA STACK, PESTO GOAT CHEESE, TOMATO, MOZZARELLA \$10.95  
CEVICHE "OF THE MOMENT", 4 CITRUS JUICES, AVOCADO, E.V.O.O. \$11.95  
GIANT CALAMARI, "THE ORIGINAL" SWEET AND SOUR CHILE SAUCE \$11.95  
TRUFFLE POTATO CHIPS, GORGONZOLA CRUMBLES, FONDUE \$11.95  
CRISPY OYSTERS, GREEN APPLE REMOULADE \$11.95  
A LOAF OF "OLD SCHOOL" GARLIC BREAD \$3.95  
SHRIMP PAESANO \$13.95

### **salads and soup**

HOUSE SALAD \$3.95  
SHERRY CRAB SOUP \$8.95/\$12.95  
TUSCAN GREENS, MOZZARELLA GNUDI, SUNDRIED TOMATOES, BASIL VINAIGRETTE \$11.95  
SESAME TUNA, BABY ARUGULA, LAVOSH CRACKER, MANGO HONEY MUSTARD \$15.95  
BABY KALE, SHAVED APPLE, FETA, CANDIED WALNUTS, CIDER POPPY SEED DRESSING \$11.95  
ROASTED GOLDEN BEETS, ARUGULA, BLACK PEPPER RICOTTA, PISTACHIOS, HONEY GASTRIQUE \$11.95  
BABY ICEBERG WEDGE, GORGONZOLA DRESSING, GRISSINI, SWEET TEARS, CRISPY PROSCIUTTO \$10.95  
BURATTA MOZZARELLA CAPRESE, HOT HOUSE TOMATOES, SWEET BASIL, BALSAMIC \$13.95  
TURKEY CLUB SALAD, AVOCADO, BACON, TOMATOES, ARUGULA, GORGONZOLA \$13.95  
PARMESAN CHICKEN SPECIAL SALAD \$15.95  
THE SPECIAL SALAD \$9.95  
CAESAR SALAD \$7.95

### **pizza**

ALL \$15.95  
5 CHEESE PIZZA, MOZZARELLA, FONTINA, ASIAGO, RICOTTA, PARMESAN, BASIL PESTO DRIZZLE  
THE 3 P, PANCETTA, PEPPERONI, PROSCIUTTO, MOZZARELLA, TOMATO SAUCE  
S.A. STYLE MARGARITA, JALAPEÑO CILANTRO PESTO, AVOCADO, SEASONAL TOMATOES  
PROSCIUTTO, ARUGULA, MOZZARELLA, ROAST GARLIC, ARTICHOKE  
TRUFFLED PORTOBELLO, APPLEWOOD BACON, FONTINA, MUSHROOM DUXELLE  
HOT SAUSAGE, RED ONION, CALABRESE, GOAT CHEESE



### **pasta & risotto**

FETTUCCINI ALFREDO \$13.95  
FOUR CHEESE RAVIOLI, RICOTTA MEATBALLS \$15.95  
LOBSTER RAVIOLI, ROASTED PEPPERS, CRAB BUTTER, CRISPY PROSCIUTTO \$23.95  
ROASTED CHICKEN RISOTTO, WILTED KALE, MUSHROOMS, MARSALA \$18.95  
FETTUCCINI MARGARET, CHICKEN, POBLANO, MUSHROOM, TOMATO CREAM \$16.95  
CAPELLINI POMODORO, BASIL, GARLIC, FRESH MOZZARELLA \$15.95  
BAKED ZITI BOLOGNESE, MELTED MOZZARELLA \$15.95  
ANGUS BEEF - MUSHROOM LASAGNA \$16.95  
TOSSED SPAGHETTINI OR PENNETTE (LBG, RED, BOLOGNESE, GARLIC HERB & OIL) \$12.95/\$6.95

### **classics from over 45 years of paesanos**

LEMON CHICKEN \$19.95  
SHRIMP PAESANO (5) \$24.95  
EGGPLANT PARMIGIANA \$16.95  
JAY'S PLATE (eggplant & shrimp) \$21.95  
CHICKEN PARMIGIANA \$18.95  
VEAL PARMIGIANA \$21.95  
(includes house salad and spaghettini / sub caesar salad \$3.95)

### **main course**

SHRIMP PAESANO PETITE (3) \$17.95  
PERONI BRAISED POT ROAST, MASHED POTATOES, ONION GRAVY \$19.95  
SHORT SMOKED SALMON, BUTTERNUT PUREE, PECAN CRANBERRY RELISH \$26.95  
CIOPPINO, CLAMS, CALAMARI, SHRIMP, MUSSELS, SCALLOPS, TOMATO BROTH \$21.95  
CHARRED TUNA, PAPAS BRAVAS, SALSA VERDE, SAFFRON CHILE \$26.95  
(includes house salad / sub caesar salad \$3.95)

### **the complements**

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

### **beverages**

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