

Paisano's
...for pasta

Appetizers

Fried Calamari GF on request

Tender baby squid fried to a golden brown. Served with citrus aioli and marinara.....10.95

Pair with Anselmi Soave

Roasted Garlic GF on request

With goat cheese, roasted peppers, capers and bruschetta toast.....11.50

Stuffed Portabella Mushroom GF on request

Large sauteed mushroom cap stuffed with sweet Italian Sausage and spinach, topped with melted mozzarella and fresh basil8.50

Soup and Salad

House Salad GF on request

Fresh, crisp salad greens, juicy, ripe tomatoes and fresh vegetables.....5.95

Soup of the Day GF on request

Inquire about our homemade soup of the day.....5.95

Pizza! Pizza! Pizza!

Our dough is made daily, rolled by hand, and available in thick or thin crust. 10" GF on request

Toppings: Pepperoni, Sausage, Canadian Bacon, Meatballs, Anchovies, Green Chile, Black Olives, Mushrooms, Onions, and many more!

Cheese plus any one topping10.50

Five or more toppings.....14.30

Each additional topping95

Special Pizza or Calzone of the day13.95

Pizzas go nicely with Easy Going, Fruity Reds

Italian Specialties

**Soup or salad is included with all dinner entrees at no additional cost.
Caesar substitution add 2.50. Ala carte half orders available.**

Lasagna GF on request

Homemade egg noodle sheets layered with beef, sweet Italian sausage, mozzarella, ricotta, and parmesan cheeses12.95/19.95

Goes well with Flora Springs Merlot

Spinach Lasagna

Fresh spinach pasta layered with eggplant, zucchini, tomato, mozzarella, ricotta, and parmesan cheeses12.95/19.95

Eggplant alla Parmigiana GF on request

Slices of eggplant seasoned & fried, layered with mozzarella and parmesan cheeses. Dinner portion served with spaghetti all marinara11.95/18.95

Cheese Manicotti

Fresh egg pasta tubes filled with a tasty blend of mozzarella, ricotta, and parmesan cheeses, covered with marinara9.95/16.50

Try with Vitiano Red

Stuffed Shells

Giant pasta shells stuffed with a tantalizing blend of cheeses and spinach served with marinara.....9.95/16.50

Chicken Ravioli

Fresh tomato pasta filled with roasted chicken breast, toasted pine nuts, fresh basil pesto, mozzarella and parmesan served with rustic Amatriciana sauce12.95/21.50

Spinach Ravioli

Giant spinach pasta pockets stuffed with a blend of cheeses, spinach and sweet Italian sausage. Served with marinara12.95/21.50

Pairs with Renzo Masi Chianti Riserva

**GF=Gluten Free Selection One check per table.
We accept Visa and Mastercard. Sorry, no personal checks.**

Fresh Pasta

All our pastas are 100% semolina, flour and fresh eggs; rolled, cut and cooked to order. GF on request

Fresh spinach or tomato pasta always available .95

As always, soup or house salad is included at no additional charge with full order.

Caesar salad substitution, add 2.50 Ala carte half orders are available.

Spaghetti with Meatballs or Italian Sausage

Italian plum tomato sauce with fresh basil, garlic, onion,
Italian parsley and olive oil. Imported rigatoni upon
request9.95/17.95

🍷 Excellent with Cline Zinfandel

Fettuccini Alfredo

Fresh pasta tossed with the traditional parmesan
cream sauce.....9.95/17.95

Shrimp Primavera

Jumbo shrimp sauteed with fresh seasonal vegetables,
and finished with rich cream and parmesan. Served
over fettuccini.....13.95/22.95

🍷 Anselmi Soave is fantastic with this

Chicken Breast Alfredo

Boneless chicken breast with button mushrooms tossed
with fettuccini and Alfredo sauce.
It made us famous!12.95/21.95

Linguini alla Livorno

Grilled chicken, ripe roma tomatoes, artichoke hearts,
Greek olives, capers, olive oil, garlic, basil, and white
wine12.25/19.25

Linguini with Basil Pesto

Fresh basil pureed with olive oil, walnuts, parmesan
and garlic12.25/18.50

🍷 Pairs well with Feudi Falanghina

Linguini with Red or White Clam Sauce

Fresh clams in their own stock with fresh garlic, oregano
and parsley. Very authentic!13.95/22.95

Fettuccini alla Lucchese

Spicy tomato-cream sauce with Italian sausage, chicken,
sun-dried tomatoes, portabella mushrooms, and sage
served with fresh fettuccini.....12.95/19.25

Pan-Seared Sea Scallops

Fresh angel hair tossed with spicy tomato, red sweet pepper
sauce with shellfish broth, herbs13.95/22.95

🍷 Try with Tiefenbrunner Pinot Grigio

Fettuccini alla Carbonara

Rich and hearty sauce made with cream and parmesan
with bacon and homemade Italian sausage over fresh
fettuccini12.95/21.95

🍷 Pairs nicely with Alexander Valley Cabernet

Veal & Chicken

As always, soup or house salad are included at no additional charge.

Chicken substitution upon request 19.95

Veal alla Parmigiana GF on request

Veal cutlets lightly breaded, sauteed and served with
melted mozzarella, spaghetti alla marinara and fresh
vegetables.....27.95

🍷 Try with Toscolo Chianti

Veal alla Piccata GF on request

Cutlets sauteed with mushrooms, capers, veal stock, lemon, and Italian parsley.
Served with spaghetti alla marinara and vegetable27.95

🍷 Excellent with Bogle Pinot Noir

Veal alla Marsala GF on request

Cutlets sauteed with porcini mushrooms, sundried tomatoes,
dry marsala wine and veal stock. Served with
spaghetti alla romana and vegetable27.95

🍷 Pairs nicely with La Carraia Sangiovese

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Homemade Desserts

Molten Chocolate Cake and Gelato Gluten Free
Freshly baked to order, hot molten chocolate center with
homemade Italian ice cream.....7.50

Tiramisu GF on request
Italian sponge cake flavored with sweetened espresso and
Marsala wine, layered with marscapone cream.....6.50

Spumoni or Gelato GF on request
Triple flavored Italian ice cream. Served in pizzelle cookie
bowl6.50

Sicilian Cannoli
Italian pastry shell filled with sweetened Ricotta cheese,
candied orange peel, chocolate chips and nuts5.95

Triple Chocolate Mousse GF on request
White chocolate and dark mousse finished with a
decadent dark chocolate ganache and dressed with
raspberry sauce.....6.50

Luscious Lemon Pudding Cake GF on request
With raspberry sauce6.50

Italian Wedding Cake GF on request
Traditional layer cake with cream cheese icing, pecans
coconut, pineapple7.50

Orange Almond Cake DF and GF on request
Made with ground almond flour and Grand Marnier
orange syrup.....6.50

Specialty Beverages

Italian Soda
Blackberry, Vanilla, Cherry, Strawberry.....3.25

Imported Italian Lavazza Coffees
Espresso2.75
Cappuccino3.25
Latte3.25
Flavor any of our specialty coffees-
Hazelnut, Amaretto, Vanilla95

Soft Drinks.....2.75

San Pellegrino Mineral Water2.95

Sides

Side Shrimp or Scallops.....4.50
GF Garlic Bread4.95
Italian Sausage (2)4.50
Italian Meatballs (4)4.50
Regular Garlic Bread2.95

TO OUR GLUTEN-INTOLERANT PATRONS

We offer a vast gluten-free menu featuring appetizers,
pastas, sandwiches, pizza, main courses, beer, and
desserts that cannot be found anywhere in the state and
can rarely be found anywhere in the nation. Although
we take great caution in avoiding cross-contamination
with gluten containing products, the possibility
remains.

House Wines

	Glass	Bottle
Stella Trebbiano (Italy)	6.25	25.00
Aromas of green apple and flowers. Dry and refreshing		
Stella Montepulciano d' Abruzzo (Italy)	6.25	25.00
Dry, concentrated, black cherries, strawberries and herb flavors		
Beringer White Zinfandel (California)	5.00	19.00
Slightly sweet with fresh fruit and candy apple flavors		
Toscolo Chianti (Italy)	6.25	25.00
Supple and dry with cherry aromas		
Montevina Terra d'Oro Moscato (California)	6.00	22.00
Peach and honeysuckle, fresh apricot, slightly sweet		

White Wine

St. Urbans Hof Riesling (Germany)	38.00
Fresh peach, crisp lime and subtle minerality	
Duck Pond Pinot Gris (Oregon)	29.00
Its crisp and juicy fruit character is perfectly balanced	
Pedroncelli Chardonnay (California)	25.00
Lemongrass, green apple and honeysuckle aromas	
Tiefenbrunner Pinot Grigio (Italy)	35.00
Citrus and pear give way to a stony minerality and a crisp finish	
Giesen Sauvignon Blanc (New Zealand)	29.00
Aromas of grapefruit, gooseberry and crushed herbs	
Anselmi Soave (Italy)	30.00
Crisp and pure, with scents of minerals, apple, banana and lemon	
Feudi Falanghinia (Italy)	44.00
Elegant, intense aromas of apple, banana and pineapple	
Feudi Greco di Tufo (Italy)	46.00
Crisp, ripe pears, apples and mint	
Cuvaison Chardonnay (California)	53.00
Aromas of Acacia blossom and clove. Flavors of white peach and nectarine	

Red Wine

Vitiano Sangiovese/Cabernet Sauvignon/Merlot (Italy)	32.00
Concentrated notes of black cherry jam, licorice and tobacco leaf	
Cline Zinfandel (California)	25.00
An array of dark berry fruit including black cherry and raspberry, spice notes	
Folie à Deux Merlot Napa Valley (California)	40.00
Focused currant, cranberry, red cherry, dusty berry and anise flavors	
Bogle Merlot (California)	25.00
Aromas and flavors of berries, nougat and cream with silky fruit	
Tilia Cabernet Sauvignon (Argentina)	25.00
Medium-bodied with ripe, generous cherry and blueberry flavors	
Alexander Valley Vineyards Cabernet Sauvignon (California)	45.00
Elegant with rich cassis, black cherry, plum and chocolate flavors	
Renzo Masi Chianti Rufina Riserva (Italy)	31.00
Aromas of sweet red berries and exotic spices, along with a touch of sexy oak	
Bogle Pinot Noir (California)	29.00
Smoky cherry-berry fruits with a supple finish	
La Carraia Sangiovese Umbria (Italy)	34.00
Lush layers of rich fruit and spice are backed by lively acidity	
Toscolo Chianti D.O.C.G. (Italy)	25.00
Elegant bouquet of violets and berry fruit on a soft, round, balanced palate	
Cline Syrah Sonoma (California)	27.00
Explodes with fresh blueberry and black cherry jammy fruit	
Bogle Petite Sirah (California)	29.00
Voluptuous and full-bodied on the entry with heady aromas of black currants and plums	
Seghesio Zinfandel (California)	46.00
Briary and raspberry flavors. Balanced and elegantly structured	
Fonterutoli Chianti Classico (Italy)	53.00
Complex and elegant with fresh cherry, thyme flavors. Well balanced	