



*Paisano's*  
*...for pasta*

## House Wines

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

## White Wine

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

## Red Wine

<b>Vitiano Sangiovese/Cabernet Sauvignon/Merlot (Italy)</b> ..... Concentrated notes of black cherry jam, licorice and tobacco leaf		32.00
<b>Cline Zinfandel (California)</b> ..... An array of dark berry fruit including black cherry and raspberry, spice notes		25.00
<b>Columbia Crest H3 Merlot (Washington)</b> ..... Rich focused currant, blackberry and vanilla with a dusty cocoa finish		32.00
<b>Bogle Merlot (California)</b> ..... Aromas and flavors of berries, nougat and cream with silky fruit		25.00
<b>Tilia Cabernet Sauvignon (Argentina)</b> ..... Medium-bodied with ripe, generous cherry and blueberry flavors		25.00
<b>Alexander Valley Vineyards Cabernet Sauvignon (California)</b> ..... Elegant with rich cassis, black cherry, plum and chocolate flavors		45.00
<b>Gabbiano Chianti Classico (Italy)</b> ..... Aromas of sweet red berries and exotic spices, along with a touch of sexy oak		31.00
<b>Bogle Pinot Noir (California)</b> ..... Smoky cherry-berry fruits with a supple finish		29.00
<b>La Carraia Sangiovese Umbria (Italy)</b> ..... Lush layers of rich fruit and spice are backed by lively acidity		34.00
<b>Toscolo Chianti D.O.C.G. (Italy)</b> ..... Elegant bouquet of violets and berry fruit on a soft, round, balanced palate		25.00
<b>Cline Syrah Sonoma (California)</b> ..... Explodes with fresh blueberry and black cherry jammy fruit		27.00
<b>Bogle Petite Sirah (California)</b> ..... Voluptuous and full-bodied on the entry with heady aromas of black currants and plums		29.00
<b>Seghesio Zinfandel (California)</b> ..... Briary and raspberry flavors. Balanced and elegantly structured		46.00
<b>Fonterutoli Chianti Classico (Italy)</b> ..... Complex and elegant with fresh cherry, thyme flavors. Well balanced		53.00

# Beer List

## Beer List

	Glass
Budweiser.....	3.25
Bud Light .....	3.25
Amberbock .....	3.25

## Bottles

Moretti .....	4.50
Stella Artois.....	4.95

## Gluten-Free Beer

Redbridge Ale.....	4.25
Omission Lager .....	4.50
Omission Pale Ale.....	4.50

## Micro Brews

Fat Tire Amber 12oz. Draft.....	4.50
Marble Wheat.....	4.50

## Bottled Water

San Pellegrino 16 oz. Bottle .....	3.25
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## Tea, Coffee, Soft Drinks

.....	2.75
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## Appetizers

### Fried Calamari GF on request

Tender baby squid fried to a golden brown. Served with citrus aioli and marinara.....11.95

🍷 Pair with Anselmi Soave

### Fresh Mozzarella GF

Fresh Mozzarella breaded with Italian style breadcrumbs, fried, served with marinara sauce .....8.95

### Stuffed Portabella Mushroom GF on request

Large sautéed mushroom cap stuffed with sweet Italian Sausage and spinach, topped with melted mozzarella and fresh basil .....8.95

## 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 topping .....10.95

Each additional topping .....95

Four or more toppings.....14.75

Gourmet Pizza or Calzone of the day .....14.75

🍷 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 cheeses .....13.95/20.95

🍷 Goes well with Columbia Crest Merlot

### Spinach Lasagna

Fresh spinach pasta layered with eggplant, zucchini, tomato, mozzarella, ricotta, and parmesan cheeses .....13.95/20.95

### Eggplant alla Parmigiana GF on request

Slices of eggplant seasoned & fried, layered with mozzarella and parmesan cheeses. Dinner portion served with spaghetti all marinara .....12.95/19.95

### Cheese Manicotti

Fresh egg pasta tubes filled with a tasty blend of mozzarella, ricotta, and parmesan cheeses, covered with marinara .....9.95/16.50

🍷 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 sauce.....13.95/22.50

### Spinach Ravioli

Giant spinach pasta pockets stuffed with a blend of cheeses, spinach and sweet Italian sausage. Served with marinara .....13.95/22.50

🍷 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  
request.....10.95/17.95

🍷 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 .....15.95/24.95

🍷 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! .....13.95/21.95

### Linguini alla Livorno

Grilled chicken, ripe roma tomatoes, artichoke hearts,  
Greek olives, capers, olive oil, garlic, basil, and white  
wine.....12.95/19.95

### Linguini with Basil Pesto

Fresh basil pureed with olive oil, walnuts, parmesan  
and garlic .....12.95/18.95

🍷 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! .....15.95/24.95

### Fettuccini alla Lucchese

Spicy tomato-cream sauce with Italian sausage, chicken,  
sun-dried tomatoes, portabella mushrooms, and sage  
served with fresh fettuccini .....13.95/19.95

### Pan-Seared Sea Scallops

Fresh angel hair tossed with spicy tomato, red sweet pepper  
sauce with shellfish broth, herbs .....15.95/25.95

🍷 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  
fettuccini .....13.95/21.95

🍷 Pairs nicely with Alexander Valley Cabernet

## Veal & Chicken

As always, soup or house salad are included at no additional charge.  
Chicken substitution upon request 20.95

### Veal alla Parmigiana GF on request

Veal cutlets lightly breaded, sauteed and served with  
melted mozzarella, spaghetti alla marinara and fresh  
vegetables .....28.95

🍷 Try with Toscolo Chianti

### 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 vegetable .....28.95

🍷 Pairs nicely with La Carraia Sangiovese

### Veal alla Piccata GF on request

Cutlets sauteed with mushrooms, capers, veal stock, lemon, and Italian parsley.  
Served with spaghetti alla marinara and vegetable.....28.95

🍷 Excellent with Bogle Pinot Noir

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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.....8.00

**Tiramisu** GF on request  
Italian sponge cake flavored with sweetened espresso and  
Marsala wine, layered with marscapone cream .....7.00

**Spumoni or Gelato** GF on request  
Triple flavored Italian ice cream. Served in pizzelle cookie  
bowl .....7.00

**Sicilian Cannoli**  
Italian pastry shell filled with sweetened Ricotta cheese,  
candied orange peel, chocolate chips and nuts .....5.95

**Triple Chocolate Mousse** GF on request  
White chocolate and dark mousse finished with a  
decadent dark chocolate ganache and dressed with  
raspberry sauce .....7.00

**Luscious Lemon Pudding Cake** GF on request  
With raspberry sauce .....7.00

**Italian Wedding Cake** GF on request  
Traditional layer cake with cream cheese icing, pecans  
coconut, pineapple .....8.00

**Orange Almond Cake** DF and GF on request  
Made with ground almond flour and Grand Marnier  
orange syrup.....7.00

## *Specialty Beverages*

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

**Imported Italian Lavazza Coffees**  
Espresso.....2.75  
Cappuccino.....3.25  
Latte.....3.25  
Flavor any of our specialty coffees-  
Hazelnut, Amaretto, Vanilla.....95

**Soft Drinks** .....2.75

**San Pellegrino Mineral Water** .....2.95

### **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.**