

STARTERS

Lemon Ricotta Garlic Bread

Our famous garlic house baked garlic bread, oven roasted and topped with house made lemon ricotta cheese and rosemary infused olive oil

Summer Ravioli

Oversized burrata stuffed ravioli topped with heirloom tomatoes, basil, garlic, extra virgin olive oil, micro herbs and crispy prosciutto.

Bocce Balls

Lightly fried balls of pizza dough smothered in garlic butter, parmesan and basil

Bruschetta

Toasted baguette with smoked mozzarella, heirloom tomatoes, basil and garlic

Polenta Fries

Served with balsamic ketchup & gorgonzola sauce

Burrata Pugliese

Creamy Italian mozzarella cheese with grilled house-baked pugliese, date conserva, fuji apples roasted pistachios and micro-arugula

Fried Ravioli

Filled with spinach and cheese, served with spicy marinara

Calamari Fritti

With house made cocktail sauce & spicy aioli

Baked Garlic Sourdough

House baked, with garlic butter and parmesan, served with Paesanos dipping oil

Paesanos Zuppa

Italian vegetable soup topped with parmesan and pesto, kale and white beans

SALADS

Paesanos Insalata

Romaine lettuce, tomatoes, kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette

Kale Caesar

Organic baby kale with crushed garlic croutons, parmesan and lemon

Seared Prawn Salad

Black and scarlet kale with kohlrabi, shaved Brussels sprouts and broccoli tossed in a creamy Parmesan vinaigrette with pan seared prawns, roasted beets and butternut squash, topped with watermelon radish, shaved Parmesan and toasted pine nuts

Italian Chop

Romaine, smoked turkey, salami, provolone, parmesan, tomatoes, cucumbers, basil, marinated garbanzo beans, herb-parmesan vinaigrette

Baby Spinach & Papaya

Smoked bacon, goat cheese, papaya, polenta croutons, honey-mustard vinaigrette

Farmer's Market

A Paesanos favorite! Grilled chicken with sweet corn, grape tomatoes, diced avocado, crumbled goat cheese, dates, sliced almonds and cornbread croutons in a tarragon dressing

Jalapeño Steak

Grilled steak, mango, avocado, cucumbers, red onion, tomatoes, gorgonzola, spicy roasted jalapeño-lime dressing

PASTA

Add a small Italian Tossed Salad to your entrée

Mixed lettuce, cucumbers, marinated garbanzos, parmesan, croutons, roasted garlic vinaigrette.

No substitutions or modifications, dine in only.

Available on request:

Gluten Free Pasta

Kohlrabi Noodles

Capellini Pomodoro

Angel hair with tomatoes, basil, toasted garlic, extra virgin olive oil and parmesan

Asparagus & Prosciutto Campanelle

Crispy prosciutto, asparagus, heirloom tomatoes and arugula tossed in a house made lemon ricotta sauce, topped with pecorino Romano

Prawn Scampi

With linguine, lemon, butter, garlic and crushed chilies topped with parmesan, bread crumbs and crispy capers

Cauliflower Pappardelle

Pan roasted cauliflower in a spicy tomato-butter sauce with bacon, arugula and feta cheese

Alfredo's Fettuccine

Cream, parmesan, and freshly grated nutmeg

Spaghetti Carbonara

Spaghetti with smoked bacon, cracked black pepper, garlic, cream and parmesan

Pollo di Modena

Angel hair pasta with chicken and sun dried tomatoes in a balsamic reduction, topped with basil, parmesan and toasted pine nuts

Tortellini Formaggio

With sun dried tomatoes in a pesto cream sauce, topped with parmesan

Pork Fusilli

Ginger braised pork tossed with fusilli, topped with sour cream, habanero pesto and cilantro

Baked Pasta

Rigatoni baked with parmesan, cream and bolognese sauce

Spaghetti & Meatballs

With house made marinara and parmesan

Spicy Creole

Gemelli, chicken, andouille sausage, tasso ham, prawns, spicy creole sauce, topped with cilantro

Fettuccine Arrostiti

Blackened chicken with pasilla chilies and red bell peppers in a spicy cilantro lime cream sauce

Why not add to your salad or pasta?

Asparagus · Chicken · Prawns



SANDWICHES

Served with mixed greens
Gluten free baguette available on request

Grilled Chicken

Provolone, oven roasted Roma tomatoes, caramelized onions, arugula and basil aioli, served on our house baked rosemary focaccia roll

Italian Cheese Steak

Slow roasted tri tip with smoked mozzarella cheese, pepperoncini, cherry peppers and aioli served on our house baked rosemary focaccia roll

CALZONES

Meatball Calzone

Three house made meatballs smothered in marinara and mozzarella cheese, wrapped in pizza dough and baked

Paesanos Stromboli

Roasted tri-tip, sliced Italian sausage, mushrooms, onions and Italian herbs simmered in a red wine demi glace, wrapped in our pizza dough with smoked mozzarella and baked

Habanero Chicken Calzone

blackened chicken, mixed peppers, red onions, corn and mozzarella baked with a creamy habenero-garlic sauce

We want to hear from you...



Email your comments and suggestions to:
feedback@paesanos.biz



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www.facebook.com/paesanosdavis



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PIZZA

Our hand crafted pizza features house-made dough prepared daily.
House made gluten free pizza dough is available on request

Add a small Italian Tossed Salad to your entrée*

Mixed lettuce, cucumbers, marinated garbanzos, parmesan, croutons, roasted garlic vinaigrette.

**No substitutions or modifications, dine in only.*

Margherita

San Marzano tomato sauce, fresh mozzarella, basil leaves and extra virgin olive oil

Prosciutto Bianco

Thinly sliced prosciutto and roasted garlic with fresh mozzarella and Pecorino Romano cheese, topped with fresh arugula dressed in lemon and extra virgin olive oil

Californian

Grilled chicken, guanciale, fire roasted artichokes, red onion, creamy garlic sauce, mozzarella and roasted garlic topped with a fresh tomato-basil-avocado salsa

Sicilian

Spicy red sauce, Italian sausage, prosciutto, salami & mozzarella topped with basil, oregano and parmesan cheese

Fuji Apple & Gorgonzola

Thinly sliced apples, gorgonzola, guanciale, baby kale, olive oil, garlic and mozzarella topped with a honey drizzle

Paesanos Combination

Red sauce, pepperoni, Italian sausage, sautéed mushrooms, black olives, red onions and mozzarella

Greek

Fire roasted artichokes, garlic, roasted peppers, spinach, red onions, black olives, feta, mozzarella and fresh lemon.

Why not add: Grilled Chicken

Smokin' Hot

Spicy chipotle sauce, andouille sausage, Canadian bacon, pepperoni, smoked mozzarella and oregano

Mushroom Formaggio

Mixed local mushrooms with fresh mozzarella, smoked mozzarella, parmesan and rosemary

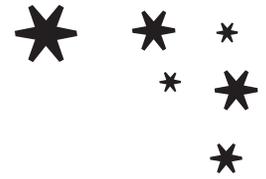
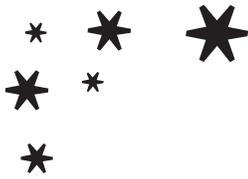
Why not add: Italian sausage

Vegetariano

Olive oil, garlic, spinach, mushrooms, roasted peppers, roasted garlic, caramelized onions, feta, almonds, mozzarella, provolone and basil

Prefer to build your own?

Start with plain cheese and add what you'd like.



Options for the Gluten Intolerant

Please specify "Gluten Free" when ordering.

STARTERS

Please note that all fried menu items are prepared in common fryer oil.

Polenta Fries

Prepared without flour and bread crumbs, served with balsamic ketchup and gorgonzola sauce

Calamari Fritti

Served with cocktail sauce and spicy aioli

Bruschetta

Toasted gluten free baguette with smoked mozzarella, heirloom tomatoes, basil and garlic

Paesanos Zuppa

Italian vegetable soup topped with parmesan and pesto, kale, and white beans

SALADS

Paesanos Insalata

Romaine lettuce, tomatoes, kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette

Italian Chop

Romaine, smoked turkey, salami, provolone, parmesan, tomatoes, cucumbers, basil, garbanzo beans, italian herb vinaigrette

Baby Spinach & Papaya

Smoked bacon, goat cheese, papaya, polenta croutons, honey-mustard vinaigrette

Seared Prawn Salad

Black and scarlet kale with kohlrabi, shaved Brussels sprouts and broccoli tossed in a creamy Parmesan vinaigrette with pan seared prawns, roasted beets and butternut squash, topped with watermelon radish, shaved Parmesan and toasted pine nuts

PASTA

Pastas prepared with gluten free spaghetti.

Asparagus and Prosciutto

Crispy prosciutto, asparagus, heirloom tomatoes and arugula tossed in a house made lemon ricotta sauce, topped with pecorino Romano

Pomodoro

Tomatoes, basil, toasted garlic, extra virgin olive oil and parmesan

Prawn Scampi

With lemon, butter, garlic and crushed chilies topped with parmesan, bread crumbs and crispy capers

Alfredo

Cream, parmesan, freshly grated nutmeg

Carbonara

With smoked bacon, cracked black pepper, garlic, cream and parmesan

Baked Pasta

With parmesan, cream and bolognese sauce

Spicy Creole

Chicken, andouille sausage, tasso ham, shrimp, spicy creole sauce

Arrostiti

Blackened chicken with pasilla chilies and red bell peppers in a spicy cilantro lime cream sauce

Pollo di Modena

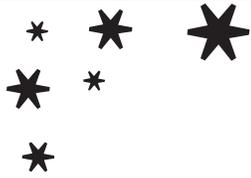
Pasta with chicken and sun dried tomatoes in a balsamic reduction, topped with basil, Parmesan and toasted pine nuts

Pan Roasted Cauliflower

In a spicy tomato-butter sauce with bacon, arugula and feta cheese

Why not add to your salad or pasta?

Asparagus · Chicken · Prawns



SANDWICHES

Served with mixed greens

Grilled Chicken

Provolone, oven roasted roma tomatoes, caramelized onions, arugula and basil aioli, served on gluten free baguette

Italian Cheese Steak

Slow roasted tri tip with smoked mozzarella cheese, pepperoncini, cherry peppers and aioli, served on gluten free baguette



PIZZA

Margherita

San Marzano tomato sauce, fresh mozzarella, basil leaves and extra virgin olive oil

Prosciutto Bianco

Thinly sliced prosciutto and roasted garlic with fresh mozzarella and pecorino romano cheese, topped with fresh arugula dressed in lemon and extra virgin olive oil

Californian

Grilled chicken, guanciale, fire roasted artichokes, red onion, creamy garlic sauce, mozzarella and roasted garlic topped with a fresh tomato-basil-avocado salsa

Greek

Fire roasted artichokes, garlic, roasted peppers, spinach, red onions, black olives, feta, mozzarella & fresh lemon.

Why not add: Grilled Chicken

Smokin' Hot

Spicy chipotle sauce, andouille sausage, Canadian bacon, pepperoni, smoked mozzarella & oregano

Mushroom Formaggio

Mixed local mushrooms with fresh mozzarella, smoked mozzarella, Parmesan and rosemary

Vegetariano

Olive oil, garlic, spinach, mushrooms, roasted peppers, roasted garlic, caramelized onions, feta, almonds, mozzarella, provolone & basil

Fuji Apple & Gorgonzola

Thinly sliced apples, gorgonzola, guanciale, baby kale, olive oil, garlic and mozzarella topped with a honey drizzle

Sicilian

Spicy red sauce, Italian sausage, prosciutto, salami & mozzarella topped with basil, oregano and parmesan cheese

Paesanos Combination

Red sauce, pepperoni, Italian sausage, sautéed mushrooms, black olives, red onions and mozzarella

These options are provided for our guests who have an intolerance to gluten. This menu is based on the most current information available from our food suppliers. While efforts are made to keep this information current, it is possible that ingredient changes and substitutions may occur. Please also be aware that during normal operations in our kitchen the possibility exists for food items to come in contact with other food products due to shared cooking and preparation areas, including common fryer oil.

For this reason Paesanos cannot guarantee that any menu item can be completely free of all allergens.