



MIDTOWN • ELK GROVE • DAVIS

**Paesanos Midtown**

1806 Capitol Avenue  
Sacramento, CA 95814

**916.447.8646**

**Paesanos Elk Grove**

8519 Bond Road #101  
Elk Grove, CA 95624

**916.690.8646**

**Paesanos Davis**

139 G Street  
Davis, CA 95616

**530.758.8646**

**Pick Up:** Simply call the restaurant to place your order. Preparation times and advance notice requirements depend on the size of your order. Call the store for details. Pre-payment may be required for orders in excess of \$150. We regret that we are unable to deliver your order.

**Packaging:** All items are prepared for immediate service. We recommend that you enjoy your items within 30-45 minutes of receiving them in order to ensure that our quality standards are maintained. Salad dressings and all garnishes are packaged separately unless otherwise specified. Serving utensils are included with salads and pastas. Utensils and napkins are provided on request only; please let us know if you require them. Paesanos is unable to provide plates for service.

**Cancellation:** Please inform us no less than 24 hours in advance if you need to cancel your order.

**We want to hear from you...**



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



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*Menu & prices subject to change*



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**LARGE PARTY TAKEOUT**

**STARTERS**

- Bocce Balls** (Serves 6-8)..... \$32  
lightly fried balls of pizza dough smothered in garlic butter, parmesan and basil
- Bruschetta** (Serves 6-8)..... \$36  
toasted baguette with smoked mozzarella, tomatoes, basil & garlic
- Polenta Fries** (Serves 6-8)..... \$36  
served with balsamic ketchup and gorgonzola dipping sauce
- Baked Garlic Sourdough** (Serves 2-4)..... \$7  
house baked, with garlic butter and parmesan, served with Paesanos dipping oil
- Garlic Bread** (Serves 1) ..... \$0.85  
house with butter and Parmesan cheese

**SALADS**

- Paesanos Insalata** (serves 8-10)..... \$30  
Romaine, tomatoes, kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette
- Kale Caesar** (serves 8-10)..... \$30  
With garlic croutons, parmesan and lemon
- Italian Chop** (serves 8-10) ..... \$36  
Romaine, smoked turkey, salami, provolone, parmesan, tomatoes, cucumber, basil, garbanzo beans, Italian herb vinaigrette
- Baby Spinach & Papaya** (serves 8-10) ..... \$36  
smoked bacon, goat cheese, papaya, polenta croutons, honey-mustard vinaigrette
- Farmer's Market** (serves 8-10)..... \$39  
A Paesanos favorite! Grilled chicken, sweet corn, grape tomatoes, diced avocado, crumbled goat cheese, dates, sliced almonds and cornbread croutons in a tarragon dressing
- Jalapeno Steak Salad** (serves 8-10) ..... \$42  
grilled soy-ginger steak, mango, avocado, cucumbers, red onion, tomatoes, gorgonzola, spicy roasted jalapeno-lime dressing

# PASTA

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**Cappellini Pomodoro** ..... \$66  
Angel hair with tomatoes, basil, toasted garlic, olive oil and parmesan

**Penne Roma** ..... \$70  
Tomatoes, kalamata olives, roasted garlic, marinara and fresh oregano, topped with feta cheese

**Alfredo's Fettuccine** ..... \$72  
Cream, parmesan, freshly grated nutmeg

**Spaghetti Carbonara** ..... \$78  
Spaghetti with smoked bacon, cracked black pepper, garlic, cream and parmesan

**Campanelle Ubriaco** ..... \$78  
Molinari Italian sausage, shiitake mushrooms and kale flamed in a whiskey cream sauce topped with pecorino Romano

**Tortellini Formaggio** ..... \$72  
With sun dried tomatoes in a pesto cream sauce

**Pork Fussili** ..... \$78  
Ginger braised pork tossed with fussili, topped with sour cream, habanero pesto and cilantro

**Rigatoni Bolognese**..... \$78  
Rigatoni tossed in a creamy Bolognese sauce topped with basil and parmesan

**Pesto Primavera** .....\$71  
Campanelle in a house made ricotta pesto with local mushrooms, asparagus, pan seared cherry tomatoes, summer squash and shallots topped with feta and basil

**Spaghetti & Meatballs** ..... \$78  
With house made marinara and parmesan

**Spicy Creole**..... \$78  
Gemelli, chicken, Andouille sausage, Tasso ham, shrimp, tomatoes, and peppers in a spicy Creole sauce

**Fettuccine Arrostiti** ..... \$78  
Blackened chicken with pasilla chilies & red bell peppers in a spicy cilantro-lime cream sauce

# SANDWICHES

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## Roasted Chicken \$48

Provolone, oven roasted tomatoes, caramelized onions, arugula, basil aioli, served on house made rosemary focaccia

## Italian Porchetta \$48

Thinly Sliced Italian herb and fennel roasted porchetta with red onion jam, basil butter and arugula, served on a toasted artisan roll

# PIZZA

## All Pizzas \$23

Pizzas serve 6-8 as part of a family style meal

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### 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 & mozzarella

### Greek

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

**Why not add:** Grilled Chicken \$2

### Smokin' Hot

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

### Vegetariano

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

### Gorgonzola & Fuji Apple

Olive oil, garlic, sautéed apples, caramelized onions, spinach, gorgonzola & mozzarella.

**Why not add:** Prosciutto \$2

### Prefer to build your own?

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

**Mezzo: \$10** or **Grande: \$18** + price of toppings.