



## STARTERS

- Bocce Balls** ..... 8  
Lightly fried balls of pizza dough smothered in garlic butter, parmesan and basil
- Bruschetta** .....9  
Toasted baguette with smoked mozzarella, tomatoes, basil and garlic
- Polenta Fries** .....9  
Served with balsamic ketchup & gorgonzola sauce
- Fried Ravioli**.....9  
Filled with spinach and cheese, served with spicy marinara
- Calamari Fritti** ..... 11  
With house made cocktail sauce & spicy aioli
- Bourbon Street Prawns** ..... 12  
Pan seared prawns smothered in a Cajun cream sauce, served over crisp toasted house baked bread
- Baked Garlic Sourdough**.....7  
House baked, with garlic butter and parmesan, served with Paesanos dipping oil
- Garlic Bread** .....7  
With butter and parmesan
- Paesanos Zuppa**.....7  
Italian vegetable soup topped with parmesan and pesto

## SALADS

Reg/Lg

- Paesanos Insalata** ..... 7/10  
Romaine lettuce, tomatoes, kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette
- Kale Caesar** ..... 7/10  
With garlic croutons, parmesan and lemon
- Italian Chop** .....9/12  
Romaine, smoked turkey, salami, provolone, parmesan, tomatoes, cucumbers, basil, marinated garbanzo beans, herb-Parmesan vinaigrette
- Baby Spinach & Papaya** .....9/12  
Smoked bacon, goat cheese, papaya, polenta croutons, honey-mustard vinaigrette
- Farmer's Market** ..... 13  
A Paesanos favorite! Grilled chicken with sweet corn, grape tomatoes, diced avocado, crumbled goat cheese, dates, sliced almonds and corn bread croutons in a tarragon dressing
- Jalapeño Steak** ..... 14  
Soy-ginger steak, mango, avocado, cucumbers, red onion, tomatoes, gorgonzola, spicy roasted jalapeño-lime dressing

## PASTA

**Add a small Italian Tossed Salad to your entrée for \$4**

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

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

**Available on request:**

**Gluten Free Pasta**  
(No Charge)

**Spaghetti Squash**  
(add .95)

- Capellini Pomodoro**..... 11  
Angel hair with tomatoes, basil, toasted garlic, extra virgin olive oil and parmesan
- Penne Roma** ..... 11  
With tomatoes, kalamata olives, roasted garlic, marinara and fresh oregano, topped with feta cheese
- Alfredo's Fettuccine** ..... 12  
Cream, parmesan, freshly grated nutmeg
- Spaghetti Carbonara** ..... 13  
Spaghetti with smoked bacon, cracked black pepper, garlic, cream and parmesan
- Campanelle Ubriaco**..... 13  
Molinari Italian sausage, shiitake mushrooms and kale flamed in a whiskey cream sauce topped with pecorino romano
- Tortellini Formaggio** ..... 12  
With sun dried tomatoes in a pesto cream sauce, topped with parmesan
- Pork Fusilli** ..... 13  
Ginger braised pork tossed with fusilli, topped with sour cream, habanero pesto and cilantro
- Baked Pasta**..... 13  
Rigatoni baked with parmesan, cream and bolognese sauce
- Pesto Primavera**..... 12  
Campanelle in a house made ricotta-pesto sauce with local mushrooms, asparagus, pan seared cherry tomatoes, summer squash and shallots topped with feta and basil
- Spaghetti & Meatballs**..... 13  
With house made marinara and parmesan
- Spicy Creole** ..... 13  
Gemelli, chicken, andouille sausage, tasso ham, shrimp, spicy creole sauce, topped with cilantro
- Fettuccine Arrostiti**..... 13  
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 2 • Chicken 3.5 • Shrimp 4



## SANDWICHES & CALZONES

Served with Italian Tossed Salad  
Gluten free baguette available on request

### Roasted Chicken..... 12

Provolone, oven roasted Roma tomatoes, caramelized onions, arugula and basil aioli, served on our a toasted artisan roll

### Italian Porchetta ..... 12

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

### Meatball Calzone ..... 13

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

### Paesanos Stromboli ..... 13

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

## We want to hear from you...



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



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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 for \$4

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

*No substitutions or modifications, dine in only.*

## Neopolitan Style

### Classic Margherita

San Marzano tomato sauce, fresh mozzarella, basil leaves and extra virgin olive oil — 14

### Calabrese

Molinari Italian sausage, pepadew peppers and fresh mozzarella, topped with a spicy tomato sauce and Calabrian chili oil — 15

### Madrileña

Spanish chorizo, fire roasted local corn, pasilla peppers, red chiles and fresh mozzarella with a zesty cilantro sauce — 15

### 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 — 15

### Mushroom Formaggio

Mixed local mushrooms with fresh mozzarella, smoked mozzarella, Parmesan and rosemary — 14

## Hand Tossed

MEZZO \$14 | GRANDE \$23

### 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.

## HOUSE COCKTAILS | \$9



### BLOOD ORANGE MARGARITA

*Pure blood orange juice shaken with tequila, triple sec, agave nectar and fresh lime, served over ice*

### MANGO MULE

*Vodka, mango puree and fresh lime shaken and topped with ginger beer, served over ice*

### GIN BLOSSOM

*Gin, honey syrup, elder flower liqueur and fresh grapefruit shaken and topped with sparkling grapefruit soda, served over ice*

### BOURBON VERANDA

*Four Roses bourbon, limoncello, house made sour and sage, shaken and served over ice topped with sparkling lemon soda*

### PINEAPPLE PICANTE

*Tequila, pineapple juice, fresh lime and a dash of sugar shaken with jalapeno and mint and served over ice*

### STRAWBERRY SOUR

*Four Roses bourbon, strawberry puree and house made sour shaken and served over ice*

### TAJÍN DREAM

*Watermelon vodka, fresh lime, orange juice, cucumber and a dash of sugar shaken and served over ice*

### DALY TEA

*Honey lemonade, iced hibiscus tea and Tito's Handmade Vodka served over ice in a Mason jar*

## HOUSE-MADE SANGRIA | \$6 Glass | \$20 Pitcher



*Red and white wine with fresh orange and lemon, dark rum, triple sec and a hint of sugar!*

## BEER



### ON TAP

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<b>Sudwerk Pilsner</b> .....	6
<i>Davis, CA</i>	
<b>Allagash White</b> .....	7
<i>Portland, ME</i>	
<b>Deschutes Brewery Mirror Pond Pale Ale</b> .....	6
<i>Bend, OR</i>	
<b>Lagunitas Little Sumpin' Sumpin' Ale</b> .....	6
<i>Petaluma, CA</i>	
<b>Track 7 Panic IPA</b> .....	7
<i>Sacramento, CA</i>	
<b>Jackrabbit Brewery Bigwig Brown</b> .....	7
<i>West Sacramento, CA</i>	

### BOTTLES

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<b>Coors Light</b> .....	4
<b>Corona</b> .....	5
<b>Omission IPA (Gluten Free)</b> .....	5
<b>Clausthaler (Non Alcoholic)</b> .....	4
<b>Angry Orchard Hard Cider</b> .....	5

## WINE



### SPARKLING

**Prosecco, (187 ml)** ..... 9  
*Lunetta, Italy*

### WHITES



**Pinot Grigio** ..... 8 / 30  
*Ruffino, Italy*

**Reisling** ..... 7 / 26  
*Chateau St. Michelle, Columbia Valley, WA*

**Sauvignon Blanc** ..... 8 / 30  
*Chasing Venus, Marlborough, NZ*

**Rose** ..... 8 / 30  
*Hess, Shirtail Ranches, CA*

**Chardonnay** ..... 9 / 34  
*Bread and Butter, CA*

**Chardonnay** ..... 8 / 30  
*Coppola, Sonoma County, CA*

**Chardonnay** ..... 6 / 22  
*La Terre, CA*

### REDS



**Pinot Noir** ..... 10 / 38  
*Rodney Strong, Russian River, CA*

**Sangiovese** ..... 9 / 34  
*Fantini, Italy*

**Chianti Superiore** ..... 10 / 38  
*Antinori Santa Cristina, Italy*

**Chianti** ..... 7 / 26  
*Gabbiano, Italy*

**Red Blend** ..... 9 / 34  
*Force of Nature, Paso Robles, CA*

**Tempranillo** ..... 9 / 34  
*Scribner Bend, Clarksburg, CA*

**Barbera** ..... 9 / 34  
*Boeger, El Dorado, CA*

**Merlot** ..... 7 / 26  
*Bogle, CA*

**Merlot** ..... 6 / 22  
*La Terre, CA*

**Zinfandel** ..... 8 / 30  
*Sobon Estate, Amador, CA*

**Malbec** ..... 9 / 34  
*Graffigna, Argentina*

**Cabernet** ..... 12 / 46  
*Raymond, Napa Valley, CA*

**Cabernet** ..... 9 / 34  
*Broadside, Paso Robles, CA*

**Cabernet** ..... 6 / 22  
*La Terre, CA*

Corkage Fee \$14

## BEVERAGES

Fountain ..... 3

Brewed Iced Black Tea ..... 3

Coffee or Hot Tea ..... 3

Sprecher Premium Root Beer (16oz) ..... 4

Aqua Panna Spring Water ..... 4

San Pellegrino Sparkling Water ..... 4

San Pellegrino Flavored Sparklers ..... 3  
*(limonata, aranciata, aranciata rossa, pompelmo)*



## HAPPY HOUR

3pm – 6pm, MONDAY – FRIDAY

**\$4** HOUSE WINE & SANGRIA

**\$5** DRAFT BEER & WELL DRINKS

**\$6** ALL HOUSE COCKTAILS

**\$6** APPETIZERS

*Bocce Balls  
 Bruschetta  
 Polenta Fries  
 Fried Ravioli*

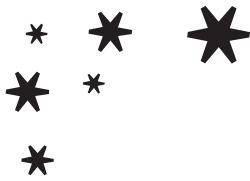


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**Options for the Gluten Intolerant**

Please specify "Gluten Free" when ordering.

**STARTERS**

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

- Polenta Fries..... 9**  
Prepared without flour and bread crumbs, served with balsamic ketchup and gorgonzola sauce
- Calamari Fritti..... 11**  
Served with cocktail sauce and spicy aioli
- Bruschetta..... 9**  
Toasted gluten free baguette with smoked mozzarella, tomatoes, basil and garlic
- Paesanos Zuppa..... 7**  
Slow simmered Italian vegetable soup topped with Parmesan and pesto

**SALADS**      **Reg/Lg**

- Paesanos Insalata..... 7/10**  
Romaine lettuce, tomatoes, kalamata olives, carrots, roasted red peppers, marinated red onions, feta cheese, balsamic vinaigrette
- Italian Chop..... 8/11**  
Romaine, smoked turkey, salami, provolone, parmesan, tomatoes, cucumbers, basil, garbanzo beans, italian herb vinaigrette
- Baby Spinach & Papaya..... 9/12**  
Smoked bacon, goat cheese, papaya, polenta croutons, honey-mustard vinaigrette

**PASTA**

Pastas prepared with gluten free spaghetti.

- Pomodoro..... 11**  
Tomatoes, basil, toasted garlic, extra virgin olive oil and parmesan
- Alfredo..... 12**  
Cream, parmesan, freshly grated nutmeg
- Carbonara..... 13**  
With smoked bacon, cracked black pepper, garlic, cream and parmesan
- Penne Roma..... 11**  
With tomatoes, kalamata olives, roasted garlic, marinara and fresh oregano, topped with feta cheese
- Umbriaco..... 13**  
Molinari Italian sausage, shiitake mushrooms and kale flamed in a whiskey cream sauce topped with Pecorino Romano
- Baked Pasta..... 13**  
With parmesan, cream and bolognese sauce
- Spicy Creole..... 13**  
Chicken, andouille sausage, tasso ham, shrimp, spicy creole sauce
- Arrostiti..... 13**  
Blackened chicken with pasilla chilies and red bell peppers in a spicy cilantro lime cream sauce
- Pesto Primavera..... 12**  
House made ricotta-pesto sauce with local mushrooms, asparagus, pan seared cherry tomatoes, summer squash and shallots topped with feta and basil





## SANDWICHES

Served with mixed greens

### Roasted Chicken..... 12

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

### Italian Porchetta..... 12

Thinly sliced Italian herb and fennel roasted porchetta with red onion jam, basil butter and arugula, served on gluten free baguette



# PIZZA

**ALL PIZZAS | \$14**

### Greek

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

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

### Gorgonzola & Fuji Apple

Olive oil, garlic, sauteed apples, caramelized onions, spinach, gorgonzola & mozzarella

**Why not add:** Prosciutto \$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

### Madrileña

Spanish chorizo, fire roasted local corn, pasilla peppers, red chiles and fresh mozzarella with a zesty cilantro sauce

### Mushroom Formaggio

Portabella & crimini mushrooms, smoked mozzarella, parmesan, rosemary

### 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

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.**