



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...



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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

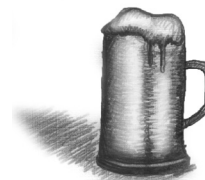
Honey lemonade, iced hibiscus tea and Tito's Handmade Vodka served over ice in a Mason jar

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

- Birra Moretti** 6
Italy
- North Coast Brewing Co. Scrimshaw Pilsner**..... 6
Fort Bragg, CA
- Ruhstaller XQST Kolsch** 7
Sacramento, CA
- American River Brewing Co. River Bend Hefeweizen**..... 7
Rancho Cordova, CA
- Oak Park Brewery Broadway Pale Ale**..... 6
Sacramento, CA
- Track 7 Daylight Amber** 6
Sacramento, CA
- Ballast Point Grapefruit Sculpin**..... 7
San Diego, CA
- Deschutes Brewery Fresh Squeezed IPA** 7
Bend, OR
- Stone Brewing Delicious IPA** 6
Escondido, CA
- Karl Strauss Brewery Aurora Hoppyalis IPA**..... 7
Anaheim, CA

Ask your server about our rotating draft specials

BOTTLES

- Coors Light** 4.5
- Corona** 5
- Omission IPA (Gluten Free)**..... 5
- Clausthaler (Non Alcoholic)** 4
- Angry Orchard Hard Cider** 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 "Shirtail Ranch" 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, Scribner Bend "Black Hat" 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.**