

Paesano's Ristorante Menu (From \$7.50)

Antipasti – Appetizers

Cozze alla Siciliana

Neuzeeland Mussels – Garlic – White Wine and Light Tomato Sauce

Calamari Fritti

Fried Calamari Rings Served with Marinara Sauce

Prosciutto di Parma e Melone

Sweet Melon with Italian Original Prosciutto Di Parma

Ciupin : Zuppa di Pesce Genovese

Fish Soup Genova Style

Carpaccio di Black Angus, Radicchio, Rucola e Scaglie di Parmigiano

Carpaccio of Black Angus with Radicchio and Rucola Salad & Fine Sliced Parmigiano Cheese on Top

Affumicato di Salmone e Rucola

Smoked Salmon with Rucola-Salad

Bruschetta Italiana

Toasted Italian Bread with Traditional Topping

Minestre – Soups

Minestrone Genovese

Tradition Italian Minestrone with Touch of the Chef

Pasta e Fagioli

Ganelli Pasta on Beans Soup

Suggested Wine: Il Palio Dolcetto D'Alba/D.O.C.

Tortellini in Brodo

Meat Tortellini on Meat Broth

Insalate – Salads

Mozzarella Caprese

Fresh Mozzarella, Beefsteak Tomatoe. Fresh Basel and Extra Olive Oil

Condigion Piemontese

Mixed Greens, Tomatoes, Tuna, Onions, Butter Beans, BoEggs

Rucola e Gorgonzola

Insalata Cesare

Romaine Lettuce in our Caesar Dressing Topped with Shaved Parmigiano Cheese and Croutons

A 17% Gratuity will be included on your check

Primi Piatti

Spaghetti al Profumo del Mare

Spaghetti with Mixed Seafood (Red or White Sauce)

Linguine all' Aragosta

Lobster with Linguine Red or White Sauce

Penne Salmone Affumicato e Caviale Rosso

Penne with Smoked Salmon Sauce and Red Caviar

Lasagna Bolognese

Home Made Lasagna with Bolognese Sauce

Pasticcio di Gamberi con coda di Aragosta

Home Made Shrimp Lasagna with Lobster Tail
Wine Suggested – Bouchard Pouilly Fumē

Canelloni Ricotta e Spinaci

Home Made Canelloni Stuffed With Ricotta Spinacy on Gorgonfola Sauce

Agnolotti della Mamma Thea al Tocco Piemontese

Special Home Made Meat Ravioli with Meat sauce and Touch of Red Wine

Tortelloni Roquefort

Home Made Four Cheese Ravioli with Roquefort Sauce
Wine Suggested – Moscatel Gandia

Gnocchi alla Russa

With Pancetta Tomatoes with Pink Sauce and Vodka

Gnocchi al Pesto

Fresh Basil, Garlic, Pine Nuts, Parmigiano Pecorino Cheese

Secondi Piatti Carne – Meat**New York Steak Forestiera**

With Porcini Mushrooms Sauce

Filetto Tre Pepi

Back Angus Filet with Green, Black, Pink Pepper

Filetto al Curry

Back Angus Filet with Curry Sauce

Filetto alla Bordolese

Black Angus Filet with Reduced Bordsaux Sauce
Wine Suggested – “Chateaux Le Cleret”

Filetto al Pepe Verde

Black Angus Filet with Green Pepper Sauce

Filetto al Pepe Rosa

Black Angus Filet with Pink Pepper Sauce

Filetto Armagnac

Black Angus Filet with Armagnac Sauce

Filetto Goronzola

Black Angus Filet with Gorgonzola Sauce

Vitello al Cognac

Veal with Cognac Sauce

Vitello al Roguefort

Veal with Roguefort Sauce

Osso Buco alla Milanese

Veal Osso Buco with Tagliatelle

Secondi Piatti Pesce –Seafood**Grigliata Mista**

Grilled Tuna, Salmon, Shrimp Calamari with Capers Sauce

Salmone al Pepe Rosa

Salmon Fillet on Pink Pepper Sauce

Tonno alla Livornese

Tuna Steaks with Black & Green Olives, Capers, Garlic, Fresh Tomato

Grouper – Aragosta e Gamberoni Ana Capri

Grouper, Lobster Tail and Jumbo Shrimps with Chef Gaetano Special Sauce

*** Specials ***

Mare e Terra

Lobster Tail & Filet Mignon with Porcini Mushrooms Sauce and Shrimp Ravioli

Emilia Piemonte

Home Made Layer of Pasta with Bolognese Sauce and Filet Mignon with Barbaresco Sauce
Wine Suggested – “Barbaresco il Palio 2001”D.O.C.G.

Le Tagliatelle Asciutte della Nonna Ensina

Tagliatelle Pasta with Special Barolo Sauce and Roasted Black Angus

Contorni - Side

Patate Gratin

Spinaci al Burro

Broccoli Roquefort

Vegetali Misti

Polenta