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# DINNER *Menu*

# APPETIZERS

<b>SOUP OF THE DAY</b>	<b>\$10</b>	<b>ESCARCOT</b>	<b>\$15</b>
<b>MINESTRONE</b> (G)	<b>\$10</b>	Sautéed mushrooms in marinara sauce and served with toasted crostini.	
<b>GARLIC BREAD</b>	<b>\$8</b>		
<b>GARLIC CHEESE BREAD</b>	<b>\$12</b>		
<b>BRUSCHETTA</b>	<b>\$10</b>	<b>ANTIPASTO</b>	<b>\$18</b>
		Sliced tomatoes, buffalo mozzarella cheese, grilled vegetables, assorted cured meats and mixed olives with a drizzle of balsamic glaze.	
<b>LOADED NAPOLI ROLLS</b>	<b>\$16</b>	<b>MEATBALLS</b>	<b>\$17</b>
Golden fried rolls stuffed with chicken, roasted garlic mashed potatoes and herbs served with a honey dijon dip.		In-house made meatballs in tomato sauce served with toasted crostini.	
<b>BREADED ARTICHOKE HEARTS</b>	<b>\$16</b>	<b>MUSSELS IN WHITE WINE</b> (G)	<b>\$20</b>
Cornmeal-breaded and deep-fried, served with a gorgonzola cream sauce.		Served in a white wine garlic sauce.	
<b>GRILLED CALAMARI</b> (G)	<b>\$19</b>	<b>MUSSELS IN MARINARA</b> (G)	<b>\$20</b>
Served on a bed of mixed greens with a Mediterranean salsa and drizzled with balsamic glaze.		Served in a marinara sauce.	
<b>GRILLED OCTOPUS</b>	<b>\$20</b>	<b>CALAMARI FRITTI</b>	<b>\$19</b>
Served on a bed of mix beans salsa and drizzled with a balsamic glaze.		Flour breaded calamari fried until golden and served with lemon garlic chipotle aioli sauce.	
<b>GARLIC SHRIMP</b>	<b>\$20</b>	<b>APPETIZER PLATTER</b>	<b>\$45</b>
Pan seared and drizzled with balsamic glaze		Pan-seared Garlic shrimp, Grilled calamari, Bruschetta, Garlic Bread. Serves up to 4.	

# SALADS

<b>SMOKED SALMON SALAD</b> (G)	<b>\$19</b>
Smoked salmon, mixed greens tossed in our house-made balsamic vinaigrette, red onion and capers.	
<b>SALMON SALAD</b> (G)	<b>\$27</b>
Mixed greens tossed in our house-made balsamic vinaigrette topped with a grilled salmon fillet.	
<b>PORTOBELLO SALMON SALAD</b> (G)	<b>\$29</b>
Mixed greens tossed in our house-made balsamic vinaigrette topped with sauteed portobello mushrooms, feta cheese and a grilled salmon fillet.	
<b>SICILIAN GRILLED VEGETABLE SALAD</b> (G)	<b>\$23</b>
Mixed greens tossed in our house-made balsamic vinaigrette with a medley of grilled vegetables (zucchini, bell pepper, eggplant), and sprinkled with goat cheese.	
<b>CHICKEN SALAD</b> (G)	<b>\$26</b>
Mixed greens tossed in our house-made Italian dressing topped with a grilled chicken breast.	
<b>CHICKEN CAESAR SALAD</b>	<b>\$24</b>
Romaine hearts tossed in our house-made Caesar dressing topped with a grilled chicken breast.	
<b>BURRATA SALAD</b>	<b>\$22</b>
Baby arugula, burrata cheese, roasted cherry tomatoes, grilled salami and mixed olives with a drizzle of balsamic glaze and served with toasted crostini.	



# CHICKEN

## LEMON CHICKEN

Pan-seared chicken breast topped with a white wine lemon herb butter sauce. Served with roasted potatoes and seasonal vegetables.

\$29

## CHICKEN CACCIATORE

Pan-seared fillet of chicken topped with mushrooms, roasted red peppers & kalamata olives in a red wine tomato sauce. Served with roasted potatoes and seasonal vegetables.

\$29

## CHICKEN PARMIGIANA

Breaded chicken cutlet, topped with tomato sauce, mozzarella and parmesan cheese. Served with spaghetti pasta & seasonal vegetables.

\$29

## TUSCAN CHICKEN (GF)

Oven-baked chicken breast encrusted with garlic plus seasoning topped with sun-dried tomatoes and spinach in a creamy garlic sauce. Served with roasted potatoes and seasonal vegetables.

\$29

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

# VEAL

## LEMON VEAL

Pan-seared veal topped with a white wine lemon herb butter sauce. Served with roasted potatoes & seasonal vegetables.

\$31

## VEAL SCALLOPINI

Breaded veal cutlet topped with mushrooms, roasted red peppers and provolone cheese in a red wine tomato sauce. Served with roasted potatoes and seasonal vegetables.

\$31

## VEAL PARMIGIANA

Breaded veal cutlet, topped with tomato sauce, mozzarella and parmesan cheese. Served with spaghetti pasta & seasonal vegetables.

\$31

## VEAL MUSHROOM

Pan-seared veal in a mushroom cream sauce. Served with roasted potatoes & seasonal vegetables.

\$31

## VEAL MILANESE

Breaded veal cutlet served with a side of angel hair pasta and fresh arugula.

\$31

## VEAL MARSALA

Pan-seared veal topped with mushrooms in a sweet marsala demi-glace. Served with roasted potatoes and seasonal vegetables.

\$31

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

# CHICKEN PASTAS

## CHICKEN ALFREDO

Grilled chicken breast, mushrooms, fettuccine pasta in a cream sauce.

\$28

## CHICKEN AL PESTO

Grilled chicken breast, pine nuts, parmesan cheese, linguine pasta in a pesto aglio e olio.

\$28

## CHICKEN PENNE

Breaded chicken breast, mushrooms, penne pasta in a pesto cream sauce.

\$28

## CHICKEN CARBONARA

Grilled chicken breast, bacon, parmesan cheese, spaghetti pasta in a cream sauce.

\$28

## CHICKEN RIGATONI

Grilled chicken breast, shiitake mushrooms, sun-dried tomatoes, topped with fresh baby arugula and pine nuts in a gorgonzola cream sauce.

\$29

## CHICKEN RAFFAELLA

Grilled chicken breast, roasted red peppers, sundried tomatoes, snow peas, linguine pasta in a rosé sauce.

\$28

Substitute Gluten-Free Pasta - \$3.00

# MEAT PASTAS

## SPAGHETTI & MEATBALLS

House-made meatballs, spaghetti pasta in tomato sauce.

\$29

## SPAGHETTI BOLOGNESE

Spaghetti pasta in our house-made meat sauce.

\$29

## VEAL AGLIO E OLIO

Chopped veal tenderloin, broccoli, mushrooms, roasted red peppers, angel hair pasta and aglio e olio.

\$28

## LASAGNA

Layers of lasagna pasta, ground beef, ricotta cheese and baked with mozzarella cheese in a tomato sauce.

\$29

## PENNE SAUSAGE

Italian sausage, roasted red peppers, mushrooms, penne pasta in a tomato sauce.

\$28

## RIGATONI ALLA VODKA

Rigatoni pasta, cured Italian pancetta (Italian bacon) in a vodka rosé sauce.

\$28

## VEAL CANNELLONI

Fresh pasta stuffed with ground veal topped with mozzarella cheese in a rosé sauce.

\$28

## LAMB RAGU

Slow roasted leg of lamb in a red wine rosemary tomato sauce with pappardelle pasta.

\$30

## BEEF BRAISED RAVIOLI

Fresh beef braised ravioli, mushrooms, port wine demi-glace cream sauce and a sprinkle of gorgonzola cheese.

\$32

# VEGETARIAN PASTA

## CAPELLINI FUNGHI

Capellini pasta, mixed wild mushrooms, spinach, sun-dried tomatoes in truffle aglio e olio.

\$27

## MANICOTTI

Fresh pasta stuffed with ricotta cheese, spinach, tomato sauce and baked with mozzarella cheese.

\$27

## FETTUCCINE ALFREDO

Sautéed mushrooms, fettuccine pasta in a cream sauce.

\$24

## PENNE ALLA VODKA

Sautéed mushrooms, penne pasta in a vodka rosé sauce.

\$24

## GNOCCHI BURRATA

Potato dumplings in a tomato sauce and topped with burrata cheese.

\$32

## PENNE ARRABBIATA

Penne pasta in a spicy tomato sauce.

\$21

## GNOCCHI QUATTRO FORMAGGI

Potato dumplings, bocconcini, parmesan, mozzarella, gorgonzola cheese in a cream sauce.

\$27

## RIGATONI PORTOBELLO

Sautéed portobello mushrooms, sun-dried tomatoes, red onions, rigatoni pasta in a house made portobello pesto cream sauce.

\$27

## LINGUINE AL PESTO

Pine nuts, parmesan cheese, linguine pasta in a pesto aglio e olio.

\$25

## AGNOLOTTI

Half-moon fresh agnolotti stuffed with ricotta cheese, spinach, mushrooms topped sun-dried tomatoes in a rosé sauce.

\$27

## MEDITERRANEAN PASTA

Grilled eggplant, zucchini, spinach, roasted red peppers, red onion, Kalamata olives, feta cheese, penne pasta in a tomato sauce.

\$27

## VEGETARIAN LASAGNA

Layers of lasagna pasta, ricotta cheese, seasonal vegetables and baked with mozzarella cheese in a tomato sauce.

\$27

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

# SEAFOOD PASTA

## SHRIMP LINGUINE

Black tiger shrimp, linguini pasta, cherry tomatoes, wild mushrooms, in a white wine aglio e olio and topped with fresh baby arugula.

\$30

## SEAFOOD CREOLE

Linguine pasta, shrimp, calamari, clams, salmon, mussels in a marinara sauce.

\$32

## SHRIMP ARRABBIATA

Black tiger shrimp, penne pasta in a spicy tomato sauce.

\$28

## SALMON PUTTANESCA

Fresh salmon, rigatoni pasta, Kalamata olives, capers, cherry tomatoes, anchovies, aglio e olio and a touch of tomato sauce.

\$29

## SHRIMP AL PESTO

Black tiger shrimp, pine nuts, parmesan cheese, linguine pasta in a pesto aglio e olio.

\$26

## FETTUCCINE SALMON

Fresh and in-house smoked salmon, fettuccine pasta in a rosé sauce.

\$29

## SHRIMP & SCALLOPS

Black tiger shrimp, fresh sea scallops, linguine pasta in a tomato sauce.

\$32

## LINGUINE CLAMS

Fresh Manila clams, cherry tomatoes, in a wine aglio e olio and topped with fresh baby arugula.

\$29

## SHRIMP & MUSSELS

Black tiger shrimp, mussels, linguine pasta in a tarragon cream sauce.

\$29

## LOBSTER RAVIOLI

Fresh lobster filled ravioli, shiitake mushrooms and sun-dried tomatoes in a vodka rosé sauce.

\$34

## SHRIMP PORTOBELLO

Black tiger shrimp, fettuccine pasta, snow peas, capers, portobello mushrooms in a rosé sauce.

\$29

\* Substitutions are subject to an extra charge.

Please note that substitutions and modifications are discouraged as they can jeopardize the quality of your meal and the efficiency of service. Thank you for your understanding.

# VEGETARIAN

## EGGPLANT PARMIGIANA

\$27

Breaded eggplant topped with tomato sauce, mozzarella & parmesan cheese. Served with spaghetti pasta & seasonal vegetables.

## WILD MUSHROOM RISOTTO

\$27

Arborio rice, truffle paste, wild mushrooms, red onion, parmesan cheese in a vegetable broth reduction.

## RISOTTO PRIMAVERA

\$27

Arborio rice, with a medley of vegetables (broccoli, cauliflower, carrots and roasted red peppers), in a touch white wine tomato sauce and topped with parmesan cheese.

# KIDS MENU

## FETTUCCINE ALFREDO

\$14

## SPAGHETTI & MEATBALLS

\$14

## PENNE POMODORO

\$13

## SPAGHETTI BOLOGNESE

\$14

# SEAFOOD

## SHRIMP MARINARA

Black tiger shrimp sautéed in a white wine garlic tomato sauce. Served with spaghetti pasta & seasonal vegetables.

## GRILLED SALMON

Grilled salmon fillet topped with basil & olive oil. Served with roasted potatoes & seasonal vegetables.

## BLACKENED SALMON

Blackened Cajun spiced salmon fillet. Served with roasted potatoes & seasonal vegetables.

## HONEY GARLIC SALMON

Pan-seared salmon fillet in our house-made honey garlic sauce. Served with roasted potatoes & seasonal vegetables.

## SESAME SALMON

Pan-seared sesame encrusted fillet of salmon with a drizzle of sesame oil. Served with roasted potatoes and seasonal vegetables.

## PAVÉ DE SAUMON

(Chef's Choice) Grilled salmon fillet infused with fresh thyme, in a garlic lemon butter sauce. Served with roasted potatoes & seasonal vegetables.

## FILLET OF SOLE

Pan-seared fillet of sole topped with sundried tomatoes in a white wine lemon sauce. Served with roasted potatoes & seasonal vegetables.

# CHEF RECOMMENDATIONS

## SMOKED DUCK BREAST

\$31

## PAPPARDELLE

\$32

Paisano's in-house smoked duck breast, mushrooms, roasted red pepper, pappardelle pasta in a pesto cream sauce.

## ROSEMARY DUCK

\$35

Oven-roasted duck leg marinated in a red wine rosemary sauce. Served with roasted potatoes and seasonal vegetables.

## RACK OF LAMB

\$42

Oven-roasted 10oz Australian rack of lamb topped with a red wine rosemary demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables.

## RIB EYE AAA STEAK

\$45

Grilled 12oz Canadian AAA rib eye steak, with a bourbon black peppercorn demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables.

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

# GOURLMET PIZZA

## 12" PIZZAS ONLY

### BASIC PIZZA

Tomato sauce & mozzarella cheese.

**\$17**

### PEPPERONI PIZZA

Tomato sauce, mozzarella cheese, pepperoni.

**\$20**

### ITALIAN SAUSAGE PIZZA

Tomato sauce, mozzarella cheese, hot peppers, bacon & Italian sausage.

**\$23**

### GENOVESE PIZZA

Tomato sauce, mozzarella cheese, grilled chicken, artichoke hearts & sundried tomatoes.

**\$22**

### MEAT LOVERS' PIZZA

Tomato sauce, mozzarella cheese, pepperoni, smoked ham, bacon & sausage.

**\$24**

### HAWAIIAN PIZZA

Tomato sauce, mozzarella cheese, smoked ham, bacon & pineapple.

**\$22**

### DELUXE PIZZA

Tomato sauce, mozzarella cheese, pepperoni, mushrooms & green peppers.

**\$22**

### VEGGIE LOVERS' PIZZA

Tomato sauce, mozzarella cheese, green peppers, roasted red peppers, red onions & mushrooms.

**\$22**

### TUSCAN PIZZA

Tomato sauce, mozzarella cheese, grilled eggplant & zucchini, roasted red peppers, Kalamata olives & goat cheese.

**\$23**

### PESTO CHICKEN PIZZA

Pesto olive oil, mozzarella cheese, grilled chicken, mushrooms & roasted red peppers.

**\$22**

### GRILLED CHICKEN PIZZA

Tomato sauce, mozzarella cheese, grilled chicken, red onions & roasted red peppers.

**\$22**

### SMOKED CHICKEN PIZZA

In-house smoked chicken breast, smoked BBQ sauce, mozzarella cheese, mushrooms, roasted pepper, red onions, and sprinkled with a smoked provolone cheese.

**\$22**

### SMOKED SALMON PIZZA

In-house smoked salmon, tomato sauce, mozzarella cheese, red onions, capers and goat cheese.

**\$23**

### MARGHERITA PIZZA

Tomato sauce, bocconcini cheese and topped with fresh basil.

**\$20**

### PROSCIUTTO PIZZA

Tomato sauce, bocconcini cheese, prosciutto, arugula and drizzled with balsamic glaze.

**\$23**

### PESTO MARGHERITA PIZZA

House-made pesto, bocconcini cheese, and stone oven-baked.

**\$20**

WHOLE WHEAT CRUST ADD \$2.50

## ADDITIONAL TOPPINGS

### ORIGINAL - \$2.50

- Black Olives
- Hot Peppers
- Mushrooms
- Tomatoes
- Pineapple
- Green Olives
- Red Onions
- Onions
- Green Peppers

### GOURMET - \$3.00

- Sundried Tomatoes
- Roasted Red Peppers
- Grilled Eggplant
- Broccoli
- Artichoke Hearts
- Spinach
- Grilled Zucchini
- Capers
- Arugula
- Roasted Garlic

### MEAT - \$3.50

- Pepperoni
- Italian Sausage
- Chicken
- Smoked Chicken
- Salami
- Ham
- Bacon
- Prosciutto
- Anchovies
- Meatballs
- Ground Beef

### CHEESE - \$3.50

- Goat Cheese
- Feta Cheese
- Double Cheese
- Bocconcini Cheese
- Smoked Provolone Cheese