



DINNER

Menu

APPETIZERS

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

	SMALL	LARGE
Italian Salad	\$10	\$17
Caesar Salad	\$10	\$17
Caprese Salad		\$19
Fresh cut tomatoes topped with buffalo mozzarella cheese and drizzled with balsamic glaze		
Portobello Salad	\$12	\$19

SALADS

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

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

CHICKEN CACCIATORE \$29

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.

CHICKEN PARMIGIANA \$29

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

TUSCAN CHICKEN \$29

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.

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

VEAL

LEMON VEAL \$31

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

VEAL SCALLOPINI \$31

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.

VEAL PARMIGIANA \$31

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

VEAL MUSHROOM \$31

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

VEAL MILANESE \$31

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

VEAL MARSALA \$31

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

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

CHICKEN PASTAS

CHICKEN ALFREDO \$28

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

CHICKEN AL PESTO \$28

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

CHICKEN PENNE \$28

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

CHICKEN CARBONARA \$28

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

CHICKEN RIGATONI \$29

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

CHICKEN RAFFAELLA \$28

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

Substitute Gluten-Free Pasta - \$3.00

MEAT PASTAS

SPAGHETTI & MEATBALLS \$29

House-made meatballs, spaghetti pasta in tomato sauce.

SPAGHETTI BOLOGNESE \$29

Spaghetti pasta in our house-made meat sauce.

VEAL AGLIO E OLIO \$28

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

LASAGNA \$29

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

PENNE SAUSAGE \$28

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

RIGATONI ALLA VODKA \$28

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

VEAL CANNELLONI \$28

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

LAMB RAGU \$30

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

BEEF BRAISED RAVIOLI \$32

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

VEGETARIAN PASTA

CAPELLINI FUNGHI \$27

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

FETTUCCINE ALFREDO \$24

Sautéed mushrooms, fettuccine pasta in a cream sauce.

GNOCCHI BURRATA \$32

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

GNOCCHI QUATTRO FORMAGGI \$27

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

LINGUINE AL PESTO \$25

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

MEDITERRANEAN PASTA \$27

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

MANICOTTI \$27

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

PENNE ALLA VODKA \$24

Sautéed mushrooms, penne pasta in a vodka rosé sauce.

PENNE ARRABBIATA \$21

Penne pasta in a spicy tomato sauce.

RIGATONI PORTOBELLO \$27

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

AGNOLOTTI \$27

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

VEGETARIAN LASAGNA \$27

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

SUBSTITUTE GLUTEN-FREE PASTA - \$3.00

SEAFOOD PASTA

SHRIMP LINGUINE \$30

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

SHRIMP ARRABBIATA \$28

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

SHRIMP AL PESTO \$26

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

SHRIMP & SCALLOPS \$32

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

SHRIMP & MUSSELS \$29

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

SHRIMP PORTOBELLO \$29

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

SEAFOOD CREOLE \$32

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

SALMON PUTTANESCA \$29

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

FETTUCCINE SALMON \$29

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

LINGUINE CLAMS \$29

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

LOBSTER RAVIOLI \$34

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

* 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 ^{GF}

\$27

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

RISOTTO PRIMAVERA ^{GF}

\$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

\$31

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

GRILLED SALMON ^{GF}

\$32

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

BLACKENED SALMON ^{GF}

\$32

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

HONEY GARLIC SALMON ^{GF}

\$32

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

SESAME SALMON ^{GF}

\$32

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)

\$32

Grilled salmon fillet infused with fresh thyme, in a garlic lemon butter sauce. Served with roasted potatoes & seasonal vegetables.

FILLET OF SOLE

\$29

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

\$32

PAPPARDELLE

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

GOURMET PIZZA

BASIC PIZZA **\$17**

Tomato sauce & mozzarella cheese.

PEPPERONI PIZZA **\$20**

Tomato sauce, mozzarella cheese, pepperoni.

ITALIAN SAUSAGE PIZZA **\$23**

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

GENOVESE PIZZA **\$22**

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

MEAT LOVERS' PIZZA **\$24**

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

HAWAIIAN PIZZA **\$22**

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

DELUXE PIZZA **\$22**

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

VEGGIE LOVERS' PIZZA **\$22**

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

TUSCAN PIZZA **\$23**

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

PESTO CHICKEN PIZZA **\$22**

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

12" PIZZAS ONLY

GRILLED CHICKEN PIZZA **\$22**

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

SMOKED CHICKEN PIZZA **\$22**

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

SMOKED SALMON PIZZA **\$23**

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

MARGHERITA PIZZA **\$20**

Tomato sauce, bocconcini cheese and topped with fresh basil.

PROSCIUTTO PIZZA **\$23**

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

PESTO MARGHERITA PIZZA **\$20**

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

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

CHEESE - \$3.50

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

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