



# LUNCH

## *Menu*

# APPETIZERS

SOUP OF THE DAY	\$9
MINISTRONE <sup>GF</sup>	\$9
GARLIC BREAD	\$8
GARLIC CHEESE BREAD	\$10
BRUSCHETTA	\$10

LOADED NAPOLI ROLLS	\$16
Golden fried rolls stuffed with chicken, roasted garlic mashed potatoes and herbs served with a honey dijon dip.	

BREADED ARTICHOKE HEARTS	\$16
Cornmeal-breaded and deep-fried, served with a gorgonzola cream sauce.	

GRILLED CALAMARI <sup>GF</sup>	\$18
Served on a bed of mixed greens with a Mediterranean salsa and drizzled with balsamic glaze.	

GRILLED OCTOPUS	\$20
Served on a bed of mix beans salsa and drizzled with a balsamic glaze.	

GARLIC SHRIMP	\$16
Pan seared and drizzled with balsamic glaze	

ESCARGOT	\$14
Sautéed mushrooms in marinara sauce and served with toasted crostini.	

ANTIPASTO	\$16
Sliced tomatoes, buffalo mozzarella cheese, grilled vegetables, assorted cured meats and mixed olives with a drizzle of balsamic glaze.	

MEATBALLS	\$16
In-house made meatballs in tomato sauce served with toasted crostini.	

MUSSELS IN WHITE WINE <sup>GF</sup>	\$18
Served in a white wine garlic sauce.	

MUSSELS IN MARINARA <sup>GF</sup>	\$18
Served in a marinara sauce.	

CALAMARI FRITTI	\$18
Flour breaded calamari fried until golden and served with lemon garlic chipotle aioli sauce.	

APPETIZER PLATTER	\$42
Pan-seared Garlic shrimp, Grilled calamari, Bruschetta, Garlic Bread. Serves up to 4.	

## Italian Salad

## Caesar Salad

## Caprese Salad

Fresh cut tomatoes topped with buffalo mozzarella cheese and drizzled with balsamic glaze

## Portobello Salad

SMALL	LARGE
\$9	\$14
\$9	\$14
	\$16
\$11	\$17

# SALADS

SMOKED SALMON SALAD <sup>GF</sup>	\$18
Smoked salmon, mixed greens tossed in our house-made balsamic vinaigrette, red onion and capers.	

SALMON SALAD <sup>GF</sup>	\$23
Mixed greens tossed in our house-made balsamic vinaigrette topped with a grilled salmon fillet.	

PORTOBELLO SALMON SALAD <sup>GF</sup>	\$26
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 <sup>GF</sup>	\$19
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 <sup>GF</sup>	\$23
Mixed greens tossed in our house-made Italian dressing topped with a grilled chicken breast.	

CHICKEN CAESAR SALAD	\$23
Romaine hearts tossed in our house-made Caesar dressing topped with a grilled chicken breast.	

BURRATA SALAD	\$19
Baby arugula, burrata cheese, roasted cherry tomatoes, grilled salami and mixed olives with a drizzle of balsamic glaze and served with toasted crostini.	





# SANDWICHES & HANDHELDS

Served with soup or salad

## CHICKEN SANDWICH \$20

Grilled chicken breast, baby arugula, tomatoes and roasted garlic aioli. Served on a ciabatta bun.

## SMOKED CHICKEN SANDWICH \$21

In-house smoked chicken breast, romaine hearts, tomatoes, red onion, roasted garlic aioli and smoked provolone cheese. Served in a sourdough rye bread.

## SMOKED SALMON SANDWICH \$21

In-house smoked salmon, baby arugula, tomatoes, red onion, roasted garlic aioli and smoked provolone cheese. Served in a sourdough rye bread.

## VEAL OR CHICKEN PARMESAN SANDWICH \$21

Breaded veal or chicken cutlet topped with tomato sauce and mozzarella cheese. Served on a kaiser bun.

## EGGPLANT PARMESAN SANDWICH \$20

Breaded eggplant topped with tomato sauce and mozzarella cheese. Served on a kaiser bun.

## SMOKED BEEF BRISKET SANDWICH \$22

In-house smoked beef brisket, smoked provolone cheese, caramelized onions, sautéed mushrooms, and our signature horseradish mayo. Served in a sourdough rye bread.

## PROSCIUTTO SANDWICH \$19

Prosciutto, bocconcini cheese, baby arugula, roasted garlic aioli. Served on a kaiser bun.

## ROSEMARY CHICKEN WRAP \$21

Rosemary infused grilled chicken breast, romaine hearts, tomatoes, red onion and our house-made roasted garlic aioli. Served in a soft tortilla.

## CAJUN SALMON WRAP \$21

Fried fresh Cajun salmon, romaine hearts, tomatoes, red onion, chipotle lemon-garlic aioli. Served in a soft tortilla.

## TUSCAN VEGETABLE WRAP \$18

Grilled eggplant, zucchini, roasted red peppers and goat cheese with a touch of tomato sauce. Served in a soft tortilla.

# CHICKEN PASTAS

## CHICKEN ALFREDO \$22

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

## CHICKEN AL PESTO \$22

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

## CHICKEN PENNE \$23

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

## CHICKEN CARBONARA \$23

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

## CHICKEN RIGATONI \$24

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

## CHICKEN RAFFAELLA \$23

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 \$23

House-made meatballs, spaghetti pasta in tomato sauce.

## SPAGHETTI BOLOGNESE \$23

Spaghetti pasta in our house-made meat sauce.

## VEAL AGLIO E OLIO \$23

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

## LASAGNA \$23

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

## PENNE SAUSAGE \$23

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

## RIGATONI ALLA VODKA \$23

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

## VEAL CANNELLONI \$23

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

## LAMB RAGU \$24

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

## BEEF BRAISED RAVIOLI \$25

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



# VEGETARIAN PASTA

## CAPELLINI FUNGHI \$23

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

## FETTUCCINE ALFREDO \$21

Sautéed mushrooms, fettuccine pasta in a cream sauce.

## GNOCCHI BURRATA \$27

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

## GNOCCHI QUATTRO FORMAGGI \$24

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

## LINGUINE AL PESTO \$21

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

## MEDITERRANEAN PASTA \$21

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

## MANICOTTI \$22

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

## PENNE ALLA VODKA \$21

Sautéed mushrooms, penne pasta in a vodka rosé sauce.

## PENNE ARRABBIATA \$20

Penne pasta in a spicy tomato sauce.

## RIGATONI PORTOBELLO \$24

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

## AGNOLOTTI \$23

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

## VEGETARIAN LASAGNA \$24

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 \$24

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

## SHRIMP ARRABBIATA \$24

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

## SHRIMP AL PESTO \$24

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

## SHRIMP & SCALLOPS \$27

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

## SHRIMP & MUSSELS \$25

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

## SHRIMP PORTOBELLO \$25

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

## SEAFOOD CREOLE \$27

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

## SALMON PUTTANESCA \$24

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

## FETTUCCINE SALMON \$24

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

## LINGUINE CLAMS \$25

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

## LOBSTER RAVIOLI \$27

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

Substitute Gluten-Free Pasta - \$3.00

\* 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.



# ENTREE

## CHICKEN PARMIGIANA

Breaded chicken cutlet, topped with tomato sauce, mozzarella & parmesan cheese. Served with spaghetti pasta & seasonal vegetables. **\$25**

## SMOKED DUCK BREAST PAPPARDELLE

Paisano's in-house smoked duck breast, mushrooms, roasted red pepper, pappardelle pasta in a pesto cream sauce. **\$27**

## SHRIMP MARINARA

Black tiger shrimp sautéed in a white wine garlic tomato sauce. Served with spaghetti pasta & seasonal vegetables. **\$26**

## GRILLED SALMON

Grilled salmon fillet topped with basil & olive oil. Served with roasted potatoes & seasonal vegetables. **\$27**

## BLACKENED SALMON

Blackened Cajun spiced salmon fillet served with roasted potatoes & seasonal vegetables. **\$27**

## HONEY GARLIC SALMON

Pan-seared salmon fillet in our house-made honey garlic sauce. Served with roasted potatoes & seasonal vegetables. **\$27**

## SESAME SALMON

Pan-seared sesame encrusted fillet of salmon with a drizzle of sesame oil. Served with roasted potatoes and seasonal vegetables. **\$27**

## 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. **\$27**

## FILLET OF SOLE

Pan-seared fillet of sole topped with sundried tomatoes in a white wine lemon sauce. Served with roasted potatoes & seasonal vegetables. **\$25**

## LEMON VEAL

Pan-seared veal topped with a white wine lemon herb butter sauce. Served with roasted potatoes & seasonal vegetables. **\$25**

## VEAL SCALLOPINI

Breaded veal cutlet topped with mushrooms, roasted red peppers & provolone cheese in a red wine tomato sauce. Served with roasted potatoes & seasonal vegetables. **\$25**

## VEAL PARMIGIANA

Breaded veal cutlet, topped with tomato sauce, mozzarella & parmesan cheese. Served with spaghetti pasta & seasonal vegetables. **\$25**

## VEAL MARSALA

Pan-seared veal topped with mushrooms in a sweet marsala demi-glace. Served with roasted potatoes and seasonal vegetables. **\$25**

## VEAL MUSHROOM

Pan-seared veal in a mushroom cream sauce. Served with roasted potatoes & seasonal vegetables. **\$25**

## RIB EYE AAA STEAK

Grilled 12oz Canadian AAA rib eye steak, with a bourbon black peppercorn demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables. **\$44**

# VEGETARIAN

## EGGPLANT PARMIGIANA

Breaded eggplant topped with tomato sauce, mozzarella & parmesan cheese. Served with spaghetti pasta & seasonal vegetables. **\$24**

## WILD MUSHROOM RISOTTO

Arborio rice, truffle paste, wild mushrooms, red onion, parmesan cheese in a vegetable broth reduction. **\$24**

## RISOTTO PRIMAVERA

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. **\$24**



# GOURMET PIZZA

12" PIZZAS ONLY

## BASIC PIZZA

Tomato sauce & mozzarella cheese.

\$15

## PEPPERONI PIZZA

Tomato sauce, mozzarella cheese, pepperoni.

\$19

## ITALIAN SAUSAGE PIZZA

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

\$20

## GENOVESE PIZZA

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

\$20

## MEAT LOVERS' PIZZA

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

\$21

## HAWAIIAN PIZZA

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

\$19

## DELUXE PIZZA

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

\$19

## VEGGIE LOVERS' PIZZA

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

\$19

## TUSCAN PIZZA

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

\$20

## PESTO CHICKEN PIZZA

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

\$20

## GRILLED CHICKEN PIZZA

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

\$20

## 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.

\$20

## 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.

\$18

## PROSCIUTTO PIZZA

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

\$20

## PESTO MARGHERITA PIZZA

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

\$20

Whole Wheat Crust add \$2.50

Substitutions are subject to an extra charge

## 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