



PAISANO'S
Italian Garden Café

LUNCH

Menu

APPETIZERS

SOUP OF THE DAY	\$9	ESCARGOT	\$14
MINESTRONE <small>GF</small>	\$9	Sautéed mushrooms in marinara sauce and served with toasted crostini.	
GARLIC BREAD	\$8		
GARLIC CHEESE BREAD	\$10		
BRUSCHETTA	\$10		
LOADED NAPOLI ROLLS	\$16	ANTIPASTO	\$16
Golden fried rolls stuffed with chicken, roasted garlic mashed potatoes and herbs served with a honey dijon dip.		Sliced tomatoes, buffalo mozzarella cheese, grilled vegetables, assorted cured meats and mixed olives with a drizzle of balsamic glaze.	
BREADED ARTICHOKE HEARTS	\$16	MEATBALLS	\$16
Cornmeal-breaded and deep-fried, served with a gorgonzola cream sauce.		In-house made meatballs in tomato sauce served with toasted crostini.	
GRILLED CALAMARI <small>GF</small>	\$18	MUSSELS IN WHITE WINE <small>GF</small>	\$18
Served on a bed of mixed greens with a Mediterranean salsa and drizzled with balsamic glaze.		Served in a white wine garlic sauce.	
GRILLED OCTOPUS	\$20	MUSSELS IN MARINARA <small>GF</small>	\$18
Served on a bed of mix beans salsa and drizzled with a balsamic glaze.		Served in a marinara sauce.	
GARLIC SHRIMP	\$16	CALAMARI FRITTI	\$18
Pan seared and drizzled with balsamic glaze		Flour breaded calamari fried until golden and served with lemon garlic chipotle aioli sauce.	

SALADS

SMOKED SALMON SALAD <small>GF</small>	\$18
Smoked salmon, mixed greens tossed in our house-made balsamic vinaigrette, red onion and capers.	
SALMON SALAD <small>GF</small>	\$23
Mixed greens tossed in our house-made balsamic vinaigrette topped with a grilled salmon fillet.	
PORTOBELLO SALMON SALAD <small>GF</small>	\$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 <small>GF</small>	\$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 <small>GF</small>	\$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

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

\$20

SMOKED CHICKEN SANDWICH

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

\$21

SMOKED SALMON SANDWICH

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

\$21

VEAL OR CHICKEN PARMESAN SANDWICH

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

\$21

EGGPLANT PARMESAN SANDWICH

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

\$20

SMOKED BEEF BRISKET SANDWICH

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

\$22

PROSCIUTTO SANDWICH

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

\$19

ROSEMARY CHICKEN WRAP

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

\$21

CAJUN SALMON WRAP

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

\$21

TUSCAN VEGETABLE WRAP

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

\$18

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

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

\$23

MANICOTTI

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

\$22

FETTUCCINE ALFREDO

Sautéed mushrooms, fettuccine pasta in a cream sauce.

\$21

PENNE ALLA VODKA

Sautéed mushrooms, penne pasta in a vodka rosé sauce.

\$21

GNOCCHI BURRATA

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

\$27

PENNE ARRABBIATA

Penne pasta in a spicy tomato sauce.

\$20

GNOCCHI QUATTRO FORMAGGI

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

\$24

RIGATONI PORTOBELLO

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

\$24

LINGUINE AL PESTO

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

\$21

AGNOLOTTI

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

\$23

MEDITERRANEAN PASTA

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

\$21

VEGETARIAN LASAGNA

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

\$24

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,

\$24

SEAFOOD CREOLE

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

\$27

SHRIMP ARRABBIATA

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

\$24

SALMON PUTTANESCA

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

\$24

SHRIMP AL PESTO

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

\$24

FETTUCCINE SALMON

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

\$24

SHRIMP & SCALLOPS

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

\$27

LINGUINE CLAMS

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

\$25

SHRIMP & MUSSELS

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

\$25

LOBSTER RAVIOLI

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

\$27

SHRIMP PORTOBELLO

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

\$25

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

FILLET OF SOLE

\$25

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

SMOKED DUCK BREAST

PAPPARDELLE

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

\$27

LEMON VEAL

\$25

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

SHRIMP MARINARA

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

\$26

VEAL SCALLOPINI

\$25

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

GRILLED SALMON (GF)

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

\$27

VEAL PARMIGIANA

\$25

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

BLACKENED SALMON (GF)

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

\$27

VEAL MARSALA

\$25

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

HONEY GARLIC SALMON (GF)

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

\$27

VEAL MUSHROOM

\$25

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

SESAME SALMON (GF)

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

\$27

RIB EYE AAA STEAK

\$44

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

\$27

VEGETARIAN

EGGPLANT PARMIGIANA

\$24

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

WILD MUSHROOM RISOTTO (GF)

\$24

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

RISOTTO PRIMAVERA (GF)

\$24

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.

GOURMET PIZZA

12" PIZZAS ONLY

BASIC PIZZA

Tomato sauce & mozzarella cheese.

\$15

PESTO CHICKEN PIZZA

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

\$19

PEPPERONI PIZZA

Tomato sauce, mozzarella cheese, pepperoni.

\$19

GRILLED CHICKEN PIZZA

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

\$20

\$20

ITALIAN SAUSAGE PIZZA

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

GENOVESE PIZZA

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

\$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.

MEAT LOVERS' PIZZA

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

\$21

SMOKED SALMON PIZZA

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

\$19

MARGHERITA PIZZA

Tomato sauce, bocconcini cheese and topped with fresh basil.

HAWAIIAN PIZZA

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

DELUXE PIZZA

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

\$19

PROSCIUTTO PIZZA

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

VEGGIE LOVERS' PIZZA

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

\$19

PESTO MARGHERITA PIZZA

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

TUSCAN PIZZA

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

\$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