

Paesano's Fall Banquet Menu

(Select up to five entrees)

*The following dinner entrees include a cup of homemade soup or fresh mixed greens salad in the price of the entrée.
A Pear, Walnut, Gorgonzola salad or Caesar salad is available for an additional \$3.75 per person.*

Pasta

*Apple Squash Ravioli**

served with apple cider and amaretti crumbs \$16.95

*Buckwheat Crespelle**

Italian crepes stuffed with cabbage and potatoes and served with a fonduta cheese sauce \$16.25

*Pasta all Chiatarra**

flat fettuccine style pasta tossed with pork sausage and hot pepper ragu \$15.75

*Fall Pasta**

*vegetarian dish of roasted pumpkin, escarole, mushrooms, chili flakes tossed with penne pasta
\$14.95*

*Gnocchi alla Romana**

*hand rolled gnocchi pasta served with a sauce of white wine, butter, leeks and smoked prosciutto
\$15.50*

Mama Bessie Pasta

*a Sicilian specialty of julienne chicken, artichokes and sliced black olives tossed with our house
made fettuccine and marinara sauce \$16.95*

Paesano's Lasagne

*layers of pasta filled with our seasoned beef, ricotta and mozzarella cheese and baked with
our house tomato sauce \$12.50*

Linguine with Shrimp Scampi

*fresh shrimp sautéed with diced tomatoes, green onions, garlic and a touch of white wine and
served on a bed of house made linguine \$18.95*

Rigatoni with Country Greens, Sausage and Hot Peppers

*spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano
cheese tossed with tube-shaped pasta – also available without sausage
and/or hot peppers \$15.75*

Fettuccine Bolognese

house made pasta with a rustic thick meat sauce of beef, cheese and red wine \$14.50

Spaghetti & Meatballs

*an old standard featuring our own house made pasta and fresh tomato sauce – available with
\$12.50 or without meatballs \$10.95*

Fettuccine Primavera

*house made fettuccine noodles tossed with roasted seasonal vegetables and a braised tomato and
basil marinara sauce \$16.95*

Piatti Creativi

Gorgonzola Chicken*

boneless chicken breast topped with gorgonzola cheese, toasted pine nuts and a harvest grape reduction and served with a side of spaghetti squash hashbrowns \$18.50

Seared Duck Breast*

served with orange marmalade and a side of braised fennel and apple raisin bread pudding. \$22.50

Mediterranean Style Pot Roast*

served with candied oranges and autumn vegetable stew \$16.75

Grilled Pork Filet*

topped with savoy cabbage and mustard sauce and served with rustic patate tirolesi – a seasonal mixture of potatoes, artichokes and pancetta \$18.50

Mixed Seafood Spiedini*

seafood skewers of grilled scallops, tuna and salmon with Arugula and aged balsamic served over baked squash flavored with brown sugar and cinnamon and patate tirole \$23.50

Porcini, Shallot & Garlic Crusted Filet Mignon

topped with sage cream and fried pumpkin rings and served with a side of spaghetti squash hashbrowns \$33.20

Plain filet mignon is also available as an option \$32.50

Veal Scaloppine

tender veal scallops sautéed in virgin olive oil with air cured ham and fresh sage topped with a tangy sauce of lemon and veal demi-glaze and served with a side of angel hair pasta \$20.95

Chicken Piccata

tender breast of chicken lightly sautéed in a sauce of lemon, white wine, parsley, garlic and capers served with a side of angel hair pasta \$17.95

Chicken Parmesan

boneless chicken breast lightly breaded and sautéed then topped with mozzarella cheese and tomato sauce and served with a side of angel hair pasta \$17.95

Chicken Marsala

tender chicken breast served in a sauce of fortified dry dessert wine and sliced field mushrooms and served with a side of angel hair pasta \$17.95

Chicken Florentine Romano

boneless chicken breasts lightly sautéed, sprinkled with Romano cheese, topped with Sambuca flambéed spinach and served with a side of angel hair pasta \$17.95

Fall Tilapia

pan sautéed tilapia served with apple and raisin chutney, a dollop of crème fraiche and a vegetable and starch side dish \$18.95

Eggplant Parmesan

baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce and served with a side of angel hair pasta \$16.50

****Donates a seasonal item.***

BUON APPETITO!