

seasonal specials

## antipasti

### Crostini with Grilled Figs & Orange Mascarpone

There's a reason figs have been treasured since ancient times...they are absolutely delicious. Teamed with creamy orange scented, mascarpone cheese and baby arugula. Available only as long as season's supplies last. 9.50

### Summer Yellow Tomato Tart

Locally grown but Isabella uses an old world recipe. 9.50

### Grilled Blood Sausage with Green Apple & Saba

An early summer treat in Northern Italy...pairing grilled blood sausage with crisp green apples and rustic saba vinegar. 9.75

### Scallops Wrapped in Prosciutto with Pesto Fregola

Tender sea scallops paired with crisp, salty pork prosciutto. Summer grilled and served with hand-formed tiny balls of Sardinian pasta ...sometimes referred to as couscous. 14.50

### Eggplant Parmigiana

Layered grandmother-style dish with fresh mozzarella & basil. 8.95

### Pazzi per Calamari

Larger squid rings, less tentacles, more tender, served with big squeeze lemon and spicy horseradish aioli dipping sauce. 9.50

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### Buffalo Mozzarella

This is the REAL mozzarella – made last week in Italy and flown directly to our importer, Carmela Foods. When we're out, we're out. Incredible! Isabella serves it with deep fried onion rings and a tomato balsamic vinegar reduction. 15.50

### Pancetta & Oyster Crostini with Sauteed Spinach

Bacon wrapped oysters...mmm. 13.75

### Sheep's Milk Ricotta Terrine

With seasonal herbed eggplant, roasted garden tomatoes and drizzled with extra virgin olive oil. 10.50

### Pizza Pepperoni

With the finest sliced pepperoni available. 12.50

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### Pizza Bianca with Rosemary & Sea Salt

Summer in the Italian Lakes. Crispy crust rubbed with olive oil, light cheese, fresh herbs, and sea salt. 12.95

## insalate

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### Baby Beets, Summer Greens & Mint Vinaigrette

Garden fresh, young and tender variety of red, yellow and candy-striped beets, combined with greens and Romano cheese curls. 8.50

### Three Melon Salad with Wine Basil Gelee

Served on arugula lettuce with toasted pine nuts, and salad dressing. 8.50

### Summer Tomato Salad

Locally grown heirloom tomatoes with summer herbs, garlic croutons, seasoned with lemon garlic, and extra virgin olive oil. 8.50

Enjoy any of the above seasonal salads with any entree for 3.95.

House Mixed Greens Salad 3.95

### Gorgonzola, Pear and Toasted Walnut Salad

With seasonal mixture of romaine and radicchio served with walnut vinaigrette. 7.95

### Hearts of Romaine Caesar Salad

Fresh romaine greens, tangy Caesar dressing & parmigiano. 7.95

### Enjoy a Gorgonzola, Pear & Toasted Walnut Salad, or Hearts of Romaine Caesar Salad

with any entree for 3.95.

Enlarge with Chicken 2.50 • Add Shrimp 5.00  
Add Salmon 5.00 • Add Steak\* 5.00 \*

### – THE FINE PRINT –

\*Please specify your preferred degree of cooking doneness.

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.

Please be kind with substitutions. Trust us...we've put a lot of thought into this menu. As a courtesy to all of our guests, our dining room is smoke-free. An 18% gratuity will be added to parties of six or more.

Thank you.

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## pasta

### Lemon Fettuccine with Broccoli & Pancetta Croutons

A perfect light summer pasta from Chef Isabella. A light hint of citrus, garden fresh broccoli and accented with a crispy bite of Italian bacon. 15.50

### Bigoli with Swordfish & Aubergine

Travel to Venice with that region's special pasta, fresh swordfish and summer's crop of eggplant. Pan sauteed in good oil, garlic and a pinch of chili flakes. 21.50

### Sicilian Country Grilled Vegetable Cannelloni

Served with a charred summer garden tomato and caper sauce. 16.75

### Mama Bessie Pasta

Sicilian specialty with fettuccine, chicken, artichokes and sliced black olives with our house made, healthy tomato sauce. 16.95

### Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with homemade tomato sauce. 12.50

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### Cavatelli with Frutti di Mare & Arugula Pesto

Southern Italian pasta with parmesan cheese, tossed with "fruits of the sea". Isabella uses clams, mussels, shrimp, and scallops, blending all into her summer arugula pesto sauce. 21.50

### Rigatoni with Country Greens, Sausage & Hot Peppers

Spicy sausage, hot Italian finger peppers, garlic-sauteed pungent greens, sharp Romano cheese, tossed with tube-shaped pasta - also available without sausage and/or hot peppers. 15.75

### Housemade Spaghetti with Tomato Sauce

Add housemade meatballs. 12.50

### Fettuccine alla Bolognese

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Rustic thick meat sauce of beef, cheese, red wine. 14.50

### Summer Pasta

Another creative dish from our Chef Isabella using the best of the summer season. Homemade corn tagliatelle wide pasta with chargrilled sausage, garden cherry tomatoes, fresh oregano, and spicy cherry peppers. 18.75

### Roast Lamb & Goat Cheese Fagotto

This pasta sheet is folded into a bundle, referred to in Italian as "beggar's purse", filled with roasted lamb, and local goat cheese. Finished with a cherry mint sauce. 18.95

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## piatti creativi

**Black Pepper Roasted Chicken Breasts with Grilled Plums**  
Spicy cracked pepper crusted chicken is off set with the sweet and sour flavors of plums. Served with waxy new potatoes in Chianti vinegar. 19.50

### White Wine Slow Cooked Pork Chop

With a green olive and golden raisin relish. Served with crispy hash browns. 19.95

### Veal Tenderloin Medallions

Tender slices of veal filet topped with a pan sauce of cherry port wine and house made creme fraiche. Served with hash brown potatoes. 29.95

### Veal Scaloppine with Prosciutto and Fresh Sage

Our lightened heart healthy rendition of the classic Roman Saltimbocca. Top quality, trimmed and pounded veal scallops, sauteed in virgin olive oil with air cured ham and fresh sage. Topped with tangy pan sauce of lemon and veal demi-glaze.

Served with housemade angel hair pasta. 20.95

### Old World Chicken Parmigiana

Boneless, breaded chicken breast, pan sauteed and topped with mozzarella and tomato sauce. Served with housemade angel hair pasta. 17.95

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### Grilled Calabrian Style Chicken

It's from the south so it's got to have a kick. Isabella marinates skinless, bone-in chicken breasts in hot peppers and tops with a sauce of oil preserved artichokes, tomatoes and summer basil. Accompanied by waxy new potatoes in Chianti vinegar. 19.75

### Off the Grill Lamb & Rosemary Skewers

Served with a simple white bean puree and small pasta called fregola referred to as Sardinian couscous. 22.50

### Steamed Halibut in Romaine Leaves

With olivada gremolata. Gremolata is an Italian seasoning that always adds a sophisticated flavor of lemon, garlic and parsley to the mild flavors of halibut. Served with olive pesto and fregola. 25.95

### Summer Grilled Strip Steak with Blue Cheese Butter\*

With marinated heirloom tomatoes and salsa verde. Served with crispy hash browns. 29.95

\*Plain Filet Mignon also available as a steak option. 32.50

Paesano's - a celebration of Italy with good food, good wine, and best of all, you - our good friends!

**Michael & Bridget Roddy, Proprietors**