

**SUMMER 2008 - Creative Italian Country Foods
of Chef Isabella Nicoletti**

insalate

seasonal specials

Baby Beets, Summer Greens & Mint Vinaigrette

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

Topped with sauteed cubes of fresh swordfish. 13.50

Three Melon Salad with Wine Basil Gelee

Served on arugula lettuce with toasted pine nuts. 8.50

Topped with scallops wrapped in Prosciutto ham. 13.50

Summer Tomato Salad

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

Topped with lamb and rosemary skewer. 13.50

House Mixed Greens Salad. 3.95

Gorgonzola, Pear and Toasted Walnut Salad

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

Hearts of Romaine Caesar Salad

Fresh romaine greens, tangy Caesar dressing and 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**

lunch combinations

• Cup of our homemade soup or house mixed greens salad and side of angel hair pasta with garlic butter, or marinara sauce. 7.50

— or —

• Cup of our homemade soup or house mixed greens salad and daily half-sandwich special. 7.50

— or —

• Cup of our homemade soup or house mixed greens salad and individual cheese pizza. 7.50

panini sandwiches

seasonal specials

Grilled Chicken with Soppressata Salami

Topped with black olive aioli, served on stirato - thick slices of ciabatta, Italian country-style bread. 9.50

P.A.T. Panino Sandwich

Pancetta bacon, summery arugula lettuce and ripe tomato slices with a homemade basil pecan pesto on pesto ciabatta. 9.50

Grilled Summer Eggplant Sandwich

With fava hummas, and sheeps ricota on herb wheat. 8.95

Sicilian Tuna Melt

With vine ripe tomatoes, arugula, fontina cheese, and served on a fruit and nut bread. 8.95

The Sandwich The Chef Eats for Lunch

Grilled chicken with crisp prosciutto and a chipotle marmalade on an onion bun. 9.95

— 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.

**country Italian
luncheon plates**

seasonal specials

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. 12.95

Sicilian Country Grilled Vegetable Cannelloni

Served with a charred summer garden tomato and caper sauce. 13.50

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. 13.95

Bigoli with Swordfish & Aubergine

Travel to Venice with this dish 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. 15.95

Mama Bessie Pasta

A Sicilian specialty with fettuccine, chicken, artichokes and sliced black olives with our housemade, healthy tomato sauce. 12.75

Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with our homemade tomato sauce. 10.95

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

Spicy sausage, hot Italian finger peppers, garlic-sauteed pungent greens and sharp Romano cheese, tossed with tube-shaped pasta - also available without sausage and/or hot peppers. 13.95

Homemade Spaghetti with Tomato Sauce. 9.95

Add homemade meatballs. 11.00

Old World Chicken Parmigiana

Boneless chicken breast, breaded and pan sauteed then topped with mozzarella and tomato sauce-served with our housemade angel hair pasta. 12.95

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. 14.95

Eggplant Parmigiana

Layered grandmother-style dish with fresh mozzarella and basil. 10.95

Chicken Florentine Romano

Back by popular demand!

Pan sauteed boneless breast of chicken then sprinkled with Romano cheese and topped with Sambuca flambéed spinach. Served with garlic butter angel hair pasta. 12.95

seasonal specials

Off the Grill Lamb & Rosemary Skewers*

Served with a simple white bean puree and small hand rolled pasta called fregola referred to as Sardinian couscous. 19.95

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

Michael & Bridget Roddy, Proprietors