

paesanos

MIDTOWN • ELK GROVE • DAVIS

Paesanos Midtown

1806 Capitol Avenue
Sacramento, CA 95814

916.447.8646

Paesanos Elk Grove

8519 Bond Road #101
Elk Grove, CA 95624

916.690.8646

Paesanos Davis

139 G Street
Davis, CA 95616

530.758.8646

Pick Up: Simply call the restaurant to place your order. Preparation times and advance notice requirements depend on the size of your order. Call the store for details. Pre-payment may be required for orders in excess of \$150. We regret that we are unable to deliver your order.

Packaging: All items are prepared for immediate service. We recommend that you enjoy your items within 30–45 minutes of receiving them in order to ensure that our quality standards are maintained. Salad dressings and all garnishes are packaged separately unless otherwise specified. Serving utensils are included with salads and pastas. Utensils and napkins are provided on request only; please let us know if you require them. Paesanos is unable to provide plates for service.

Cancellation: Please inform us no less than 24 hours in advance if you need to cancel your order.

We want to hear from you...



Email your comments and suggestions to:
feedback@paesanos.biz



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www.facebook.com/paesanosmidtown
www.facebook.com/paesanoselkgrove
www.facebook.com/paesanosdavis



Follow us on Instagram:
@Paesanos_inc

Menu & prices subject to change

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LARGE PARTY TAKEOUT

STARTERS

Bocce Balls (Serves 6–8)..... \$32
lightly fried balls of pizza dough smothered
in garlic butter, parmesan and basil

Bruschetta (Serves 6–8)..... \$39
toasted baguette with smoked mozzarella, tomatoes,
basil & garlic

Polenta Fries (Serves 6–8)..... \$39
served with balsamic ketchup and
gorgonzola dipping sauce

Baked Garlic Sourdough (Serves 2–4)..... \$6.95
house baked, with garlic butter and parmesan,
served with Paesanos dipping oil

Garlic Bread (Serves 1)..... \$0.85
house with butter and Parmesan cheese

SALADS

Paesanos Insalata (serves 8–10)..... \$33
Romaine, tomatoes, kalamata olives, carrots, roasted
red peppers, marinated red onions, feta cheese, balsamic
vinaigrette

Kale Caesar (serves 8–10)..... \$33
With garlic croutons, parmesan and lemon

Italian Chop (serves 8–10)..... \$36
Romaine, smoked turkey, salami, provolone, parmesan,
tomatoes, cucumber, basil, garbanzo beans, Italian herb
vinaigrette

Baby Spinach & Papaya (serves 8–10)..... \$36
smoked bacon, goat cheese, papaya, polenta croutons,
honey-mustard vinaigrette

Farmer's Market (serves 8–10)..... \$42
A Paesanos favorite! Grilled chicken, sweet corn, grape
tomatoes, diced avocado, crumbled goat cheese, dates,
sliced almonds and cornbread croutons in a tarragon
dressing

Jalapeno Steak Salad (serves 8–10)..... \$45
grilled soy-ginger steak, mango, avocado, cucumbers, red
onion, tomatoes, gorgonzola, spicy roasted jalapeno-lime
dressing

PASTA

Cappellini Pomodoro\$66

Angel hair with tomatoes, basil, toasted garlic, olive oil and parmesan

Penne Roma.....\$70

Tomatoes, kalamata olives, roasted garlic, marinara and fresh oregano, topped with feta cheese

Alfredo's Fettuccine.....\$72

Cream, parmesan, freshly grated nutmeg

Spaghetti Carbonara.....\$78

Spaghetti with smoked bacon, cracked black pepper, garlic, cream and parmesan

Gemelli Spinaci\$82

With bacon, caramelized onions, tomatoes and spinach in a roasted garlic cream sauce topped with feta cheese

Tortellini Formaggio.....\$78

With sun dried tomatoes in a pesto cream sauce

Pork Fussili.....\$84

Ginger braised pork tossed with fussili, topped with sour cream, habanero pesto and cilantro

Rigatoni Bolognese.....\$84

Rigatoni tossed in a creamy Bolognese sauce topped with basil and parmesan

Pesto Primavera.....\$76

Campanelle in a house made ricotta pesto with local mushrooms, asparagus, pan seared cherry tomatoes, summer squash and shallots topped with feta and basil

Spaghetti & Meatballs.....\$84

With house made marinara and parmesan

Spicy Creole.....\$90

Gemelli, chicken, Andouille sausage, Tasso ham, shrimp, tomatoes, and peppers in a spicy Creole sauce

Fettucine Arrostiti.....\$84

Blackened chicken with pasilla chilies & red bell peppers in a spicy cilantro-lime cream sauce

SANDWICHES

Roasted Chicken.....\$52

Provolone, oven roasted tomatoes, caramelized onions, arugula, basil aioli, served on house made rosemary focaccia

Italian Cheese Steak.....\$56

Slow roasted tri tip with smoked mozzarella cheese, pepperoncini, cherry peppers and aioli served on a toasted artisan roll

PIZZA \$14.95

Classic Margherita

San Marzano tomato sauce, fresh mozzarella, basil leaves and extra virgin olive oil

Prosciutto Bianco

Thinly sliced prosciutto and roasted garlic with fresh mozzarella and pecorino romano cheese, topped with fresh arugula dressed in lemon and extra virgin olive oil

Sicilian

Spicy red sauce, Italian sausage, prosciutto, salami & mozzarella topped with basil, oregano and parmesan cheese

Fig & Prosciutto

Olive oil, garlic, fig jam, mozzarella and Cambazola cheese, caramelized onions and Prosciutto, topped with baby arugula, shaved Parmesan and balsamic glaze.

Paesanos Combination

Red sauce, pepperoni, Italian sausage, sautéed mushrooms, black olives, red onions & mozzarella

Greek

Artichokes, garlic, roasted peppers, spinach, red onions, black olives, feta, mozzarella & fresh lemon.

Why not add: Grilled Chicken \$2

Smokin' Hot

Spicy chipotle sauce, andouille sausage, Canadian bacon, pepperoni, smoked mozzarella & oregano

Mushroom Formaggio

Mixed local mushrooms with fresh mozzarella, smoked mozzarella, Parmesan and rosemary

Vegetariano

Olive oil, garlic, spinach, mushrooms, roasted peppers, roasted garlic, caramelized onions, feta, almonds, mozzarella, provolone & basil

Gorgonzola & Fuji Apple

Olive oil, garlic, sautéed apples, caramelized onions, spinach, gorgonzola & mozzarella.

Why not add: Prosciutto \$2

Pizzas are approximately 12" in diameter and serve 4-6 as an addition to a family style meal.