

paesanos®

RIVERWALK

APPETIZERS

- LD SHRIMP PAESANO** WITH LEMON BUTTER GARLIC SAUCE \$15
- GIANT CALAMARI** WITH A DUET OF SAUCES \$13
- PARMESAN CRUSTED ARTICHOKE HEARTS** WITH BASIL AIOLI \$10
- THE SAMPLER FOR TWO**, THREE OF THE MOST POPULAR APPETIZERS \$17
- FRESH MOZZARELLA**, TOMATO SLICES, BASIL LEAVES AND OLIVE OIL \$9
- SEARED PEPPER CRUSTED THIN SLICED TUNA** WITH A TRIO OF SAUCES \$15
- SAUTÉED MUSSELS PAESANO** SERVED WITH WHITE WINE SAUCE \$15
- ARTICHOKE SPINACH DIP** SERVED WITH CROSTINIS \$10
- BRUCHETTA CROSTINIS** TOPPED WITH DICED ROMA TOMATOES, GARLIC, BASIL AND MOZZARELLA \$10

SOUP OF THE DAY

Cup \$7 Bowl \$10

SALADS

- TRADITIONAL CAESAR SALAD** WITH ROSEMARY CROUTONS \$12
- HOUSE SALAD** WITH SPRING MIX, KALAMATA OLIVES, CUCUMBERS, FETA, TOMATOES, RED ONION AND CREAMY WHITE WINE VINAIGRETTE \$12
- SPECIAL SALAD** WITH ARTICHOKE, HEARTS OF PALM, AVOCADOS AND TOMATOES \$12
- FRESH FRUIT AND SPINACH SALAD** WITH STRAWBERRIES, BLUEBERRIES, CRANBERRIES, MANDARIN ORANGES, GOAT CHEESE, TOASTED PUMPKIN SEEDS AND VANILLA VINAIGRETTE \$12
- LD MEDITERRANEAN SALAD** WITH ALMONDS, MANDARIN ORANGES, SUNDRIED CRANBERRIES, FETA CHEESE AND HONEY POPPYSEED DRESSING \$12

ADD:

- PARMESAN CRUSTED CHICKEN BREAST \$10
- GRILLED CHICKEN \$8
- SALMON OR SHRIMP \$12
- AHI TUNA \$12

PIZZA

- CLASSIC PEPPERONI**, ITALIAN SAUSAGE OR BEEF \$16
- GRILLED CHICKEN** WITH ARTICHOKE, BASIL PESTO, FETA CHEESE AND MOZZARELLA \$16
- MARGHERITA PIZZA** FRESH BASIL, MOZZARELLA AND TOMATOES \$16

DRINKS

- COFFEE/TEA/ESPRESSO/CAPPUCCINO
- BEER/WINE/SOFT DRINKS/BOTTLED WATERS

YOU'LL ALSO ENJOY DINING IN OUR OTHER RESTAURANTS IN SAN ANTONIO:
PAESANOS LINCOLN HEIGHTS ■ PAESANOS 1604 ■ RIO RIO CANTINA



PAESANOSRIVERWALK.COM

LD Legendary dish.

We use peanut oil. All seafood items have the possibility of containing small bones and shells.

SPECIALTIES

Add House, Caesar, or Special Salad \$6

LD SHRIMP PAESANO WITH LEMON BUTTER GARLIC SAUCE \$28

CATCH OF THE DAY MARKET PRICE

FRUTTA DI MARE WITH SHRIMP, SCALLOPS, MUSSELS, AND LOBSTER
IN A WHITE WINE OR ROSÉ CLAM SAUCE OVER FETTUCCINE \$32

PARMESAN CRUSTED SNAPPER

SERVED WITH WILD RICE, SEASONAL VEGETABLES AND LEMON BUTTER GARLIC SAUCE \$36

CRAB STUFFED SALMON SERVED

WITH PESTO LINGUINI AND CAPERS OVER A BED OF FRESH SPINACH \$28

LD PORK OSSO BUCO WITH PANCETTA GNOCCHI AND ASPARAGUS \$30

PASTA

Add House, Caesar, or Special Salad \$6

LASAGNA WITH MEAT SAUCE \$18

LINGUINI WITH CLAMS

IN A CREAMY SAUCE \$18

BAKED CHEESE RAVIOLI

WITH TOMATO SAUCE \$15

MANICOTTI WITH RICOTTA CHEESE

AND TOMATO SAUCE \$15

BAKED ZITI WITH ITALIAN SAUSAGE,

ZUCCHINI, SQUASH, TOMATO SAUCE

AND TWO CHEESES \$16

STUFFED SHELLS WITH ITALIAN

SAUSAGE, SPINACH, PORTOBELLO AND GOAT
CHEESE WITH TOMATO AND CREAM SAUCE \$19

SPAGHETTI WITH CHOICE OF SAUCE:

MEAT, TOMATO, BUTTER/GARLIC,

OLIVE OIL/GARLIC \$13

SPAGHETTI WITH MEAT BALLS AND

MEAT SAUCE \$18

PENNE WITH MUSHROOMS, POBLANO

PEPPERS AND TOMATO CREAM \$16

VEAL PARMIGIANA WITH SPAGHETTI \$26

VEAL AND SAGE RAVIOLI WITH

MEAT SAUCE AND MOZZARELLA \$17

VEAL MARSALA WITH FETTUCCINE \$26

CHICKEN PARMIGIANA WITH SPAGHETTI,

TOMATO SAUCE AND MOZZARELLA \$24

PARMESAN CRUSTED CHICKEN

WITH LINGUINI, CAPERS AND LEMON BUTTER

ON A BED OF SPINACH \$24

EGGPLANT PARMIGIANA

WITH TOMATO SAUCE AND MOZZARELLA

OVER A BED OF SPAGHETTI \$21

FETTUCCINE ALFREDO \$16

CHEESE TORTELLINI

WITH BASIL PESTO CREAM AND PINE NUTS

ON A BED OF SPINACH \$18

PENNE ALL' ARRIABBATA

WITH KALAMATA OLIVES, ARTICHOKE HEARTS,

ZUCCHINI, SQUASH, BASIL PESTO, PARMESAN

CHEESE, TOSSED IN A SPICY TOMATO SAUCE \$18

ADD:

PARMESAN CRUSTED CHICKEN BREAST \$10

GRILLED CHICKEN \$8

SALMON OR SHRIMP \$12

SAUSAGE OR MEATBALLS \$5

MUSHROOMS \$4

FROM THE GRILL

Add House, Caesar, or Special Salad \$6

LEMON PEPPERED SALMON WITH WILTED SPINACH

AND A SHITAKE CHAMPAGNE REDUCTION \$26

SESAME CRUSTED TUNA OVER SPINACH AND ASPARAGUS,

TOPPED WITH ALMONDS AND BALSAMIC REDUCTION \$27

PRIME DIJON MARINATED PORK CHOP WITH MUSHROOM RISOTTO,

ASPARAGUS AND MUSHROOM MERLOT DEMI \$28

14OZ RIBEYE WITH WILTED SPINACH,

MASHED POTATOES, AND MUSHROOM DEMI \$38

8OZ FILET MIGNON WITH MASHED POTATOES,

WILTED SPINACH AND TWO SIGNATURE SHRIMP PAESANO \$50

MARINATED VEGETABLE SKEWERS (2) SERVED OVER SAUTÉED SPINACH

WITH CHAMPAGNE REDUCTION AND BALSAMIC DRIZZLE \$16