

Pollo Entrées

Served with Fresh Vegetables

Chicken Breast Parmigiana 22⁹⁵
Breaded, topped with cheese & marinara sauce

Chicken Breast Romano 22⁹⁵
Baked with eggplant, cheese & marinara sauce

Chicken Breast Diavola 22⁹⁵
Breaded, topped with sausage, mushrooms & peppers

Frutti di Mare Entrées

Served with Fresh Vegetables

Calamari Provincial 21⁹⁵
Sautéed with tomatoes, onions & garlic

Cioppino 22⁹⁵
Seafood medley & tomato broth, served with salad & bread

Prawns Arrabiata 24⁹⁵
Sautéed with mushrooms & spicy marinara sauce

Scallops & Prawns Vino Bianco 24⁹⁵
Sautéed with mushrooms & peppers

Stuffed Wild Sockeye Salmon 24⁹⁵
With shrimp, cream cheese & dill sauce

Entrée Sides

Italian Sausage, Veal Meatballs (2) 4⁹⁵
Grilled Chicken Breast 5⁹⁵

Garlic Prawns 7⁹⁵

Pasta & Marinara Sauce 3⁹⁵

Pasta & Cream Sauce 4⁹⁵

Gluten-aware, dairy-free & vegan options are available. Please ask.

We also do private parties.
Check our website for group menus.

Traditional Desserts

Baked Stuffed Peaches or Pears (seasonal) 8⁹⁵
Fresh peaches or pears stuffed with crushed biscuits & almonds

New York Style Cheesecake 8⁹⁵
Chef's selection of fresh fruit topping

House-Made Tiramisu 8⁹⁵
Cremova Marsal from Europe, a hint of coffee & lady fingers

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Paesano's Ristorante Italiano

Take-Out Menu



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Open Daily from 11:30am

Appetizers

Garlic Cheese Bread (for 2 or 4 people) Garlic oil & melted mozzarella cheese	4 ⁹⁵ / 7 ⁹⁵
Pizza Bread (for 2 or 4 people) Marinara sauce & melted mozzarella cheese	4 ⁹⁵ / 7 ⁹⁵
Signature Bruschetta (for 2 or 4 people) With melted mozzarella cheese	7 ⁹⁵ /12 ⁹⁵
Tomatoes au Gratin Oven-baked with garlic & cheese	8 ⁹⁵
Stuffed Mushroom Caps With pine nuts, raisins, capers & parmesan cheese	8 ⁹⁵
Italian Meatballs House-made veal meatballs (3) in marinara sauce	10 ⁹⁵
House-Made Italian Sausage With mushrooms, onions & peppers	11 ⁹⁵
Eggplant & Zucchini Parmigiana Oven-baked with cheese & marinara sauce	11 ⁹⁵
Calamari Sautéed with picanté or pesto sauce	11 ⁹⁵
Artichoke Hearts au Gratin Baked with olives, capers & garlic	11 ⁹⁵
Prawns Napoli Sautéed with mushrooms, onions in marinara sauce	12 ⁹⁵
Crab Cakes With pesto sauce	12 ⁹⁵
Prawns & Scallops Pernod Sautéed with garlic, mushrooms & cream	15 ⁹⁵
Antipasto Platter for Two Assortment of hot & cold appetizers	28 ⁹⁵

Zuppas

Minestrone an Italian tradition—vegetarian	Cup: 4 ⁹⁵ Bowl: 7 ⁹⁵
French Onion au Gratin with mozzarella cheese	8 ⁹⁵

Insalatas

Add: chicken or shrimp to any salad Add: garlic prawns	5 ⁹⁵ 7 ⁹⁵
Insalata Verde Mixed greens & parmesan cheese with red wine vinaigrette	6 ⁹⁵
Caesar Salad Traditional	8 ⁹⁵
Tomato & Onion Salad With red wine vinaigrette	8 ⁹⁵

Insalatas — Grande

Caprese Salad Tomatoes, bocconcini, cucumbers & onions	14 ⁹⁵
Cajun Chicken Salad With peppers, artichokes & mushrooms	14 ⁹⁵
Salmon Salad Smoked or Pan-Seared with red wine vinaigrette	15 ⁹⁵
Warm Prawn & Scallop Salad Scallops & prawns sautéed with peppers & onions over baby greens	15 ⁹⁵
Italian Salad for Two Tomatoes, cucumbers, onions & mozzarella	15 ⁹⁵

Stuffed Pastas

Butternut Squash Ravioli With mushrooms & creamy pesto sauce	18 ⁹⁵
House-Made Lasagna al Forno Traditional, with beef, spinach & cheese	18 ⁹⁵
Gnocchi (Potato Dumplings) Your choice: rosé, pesto, bolognese or marinara sauce	18 ⁹⁵
House-Made Manicotti With spinach & ricotta in marinara sauce	18 ⁹⁵
Tortellini Panna Stuffed with veal & spinach in cream sauce	18 ⁹⁵
House-Made Veal Cannelloni Blended with cheese, cream & meat sauce	18 ⁹⁵
Lobster Ravioli With rosé shrimp sauce	21 ⁹⁵

Specialty Pastas

Spaghetti Marinara, Bolognese or Alfredo Traditional, your choice of sauce	15 ⁹⁵
Linguine Carbonara Egg, parmesan cheese, peas & bacon	17 ⁹⁵
Linguine Putanesca anchovies, olives & capers in spicy marinara sauce	17 ⁹⁵
Angel Hair Paradiso Bocconcini cheese, garlic & fresh tomatoes	17 ⁹⁵
Spaghetti Sicilian Peppers, mushrooms, onions in spicy marinara sauce	17 ⁹⁵
Angel Hair Salmone Smoked salmon, peas, mushrooms in rosé sauce	17 ⁹⁵
Linguine Vongole Traditional Buttered baby clams — natural or marinara sauce	18 ⁹⁵
Fettuccine Franchesco Prosciutto, peas & mushrooms in pesto cream sauce	18 ⁹⁵
Mixed Short Pasta Mafiosa Baked with eggplant & olives in spicy marinara sauce	18 ⁹⁵
Mixed Short Pasta Bombay Scallops, shrimps, prawns & mushrooms in curry cream sauce	21 ⁹⁵
Fettuccine Della Casa Prawns, scallops, mushrooms & onions in cream sauce	21 ⁹⁵
Mixed Short Pasta D'Angelo Chicken, shrimps, sausage & mushrooms in demi cream sauce	21 ⁹⁵

Carne Entrées

Served with Fresh Vegetables

Veal Parmigiana Traditional, breaded with cheese & marinara sauce	25 ⁹⁵
Veal Milanese Breaded & topped with sautéed mushrooms	25 ⁹⁵
Veal Marsala Sautéed with mushrooms in Marsala wine sauce	25 ⁹⁵
Veal Piccata With lemon butter caper sauce	25 ⁹⁵
Lamb Shank Ossobucco House Specialty—served Ragu style	26 ⁹⁵