

New!

BOXED LUNCHES

Featuring Paisano's Premium Sandwiches and Kettle Pub Chips

4-12 lunches \$10 12-24 lunches \$9 25+ lunches \$8

Paisano's Turkey Sub

House-made herbed cream cheese spread on a hoagie roll with oven-roasted turkey, roasted red peppers, and Paisano's traditional pesto!

Caprese Sub

Thin-shaved oven roasted turkey and fresh-sliced mozzarella cheese with tomato slices, arugula, and Balsamic glaze. Can leave off turkey for a vegetarian option!

Muffuletta Sub

House-made Olive spread made from black/green/Kalamata olives, salami, Black Forest ham, with provolone cheese on a hoagie roll!

Classic Italian Sub

Salami, Pepperoni, and Black forest Ham piled high with sliced tomato, pepperoncini peppers, onion, and shredded lettuce!

ANTIPASTI

House Salad

Small pan, \$23 Large pan, \$46

Classic Salad Mix, tossed with Paisano's homemade Italian dressing.

Paisano's Caesar Salad

Small pan, \$23 Large pan, \$46

Romaine lettuce, Caesar dressing and garlic croutons.

Bruschetta

Small pan, \$42 Large pan, \$80

Seasoned toast points with roasted garlic and parsley cream cheese. Topped with pomodoro salsa.

Toasted Ravioli

Small pan, \$37.50 Large pan, \$70

Savory beef-filled ravioli, breaded and crisped. Served with marinara.

Ravioli Florentine

Small pan, \$45 Large pan, \$80

Cheese ravioli tossed with sautéed red peppers mushrooms and spinach, tossed with Alfredo.



CONTACT US TODAY FOR A CUSTOM QUOTE!

Call **(785) 273-0100**

or use the contact form at paisanoskansas.com

Choose your food and level of service and we will handle the rest! All menu options (excluding sandwiches) are sold in multiples of either small pans or large pans.

All Catering orders are available for Carryout or Delivery. Full Service including set-up, clean-up, and food servers can be arranged for an additional charge.

Thank you!


Paisano's
RISTORANTE



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BUILD YOUR OWN PASTA

ITALIAN PASTA SPECIALE

PAISANO'S SPECIALE

1. Choose Your Pasta

Angel Hair	Spaghetti	Linguine
Fettuccine	Penne	Shells

2. Choose Your Sauce

Alfredo **V**

Small pan, \$75 Large pan, \$135
A blend of heavy cream, butter, parmesan and black pepper.

Marinara **V**

Small pan, \$60 Large pan, \$110
The traditional tomato sauce with a blend of fresh herbs and spices.

Bolognese

Small pan, \$67.50 Large pan, \$125
A combination of ground beef and Italian sausage in a tomato basil marinara sauce.

Vodka Tomato Cream **V**

Small pan, \$70 Large pan, \$130
A blend of vodka, marinara and cream for a sweet but savory sauce.

Creamy Pesto **V**

Small pan, \$75 Large pan, \$135
An olive oil based sauce with a blend of fresh basil, garlic, pine nuts, and parmesan cheese.

3. Optional Meat Topper

Chicken	<i>Small pan, \$30</i>	<i>Large pan, \$60</i>
Meatball	<i>Small pan, \$30</i>	<i>Large pan, \$60</i>
Shrimp	<i>Small pan, \$31</i>	<i>Large pan, \$62</i>
Salmon	<i>Small pan, \$37.5</i>	<i>Large pan, \$75</i>
Sausage	<i>Small pan, \$31</i>	<i>Large pan, \$62</i>

Lasagna **🇮🇹**

Small pan, \$77.50 Large pan, \$140
Pasta noodles layered with a blend of four cheeses, beef, Italian sausage and rich tomato sauce, baked under a thick layer of mozzarella cheese.

Marco Polo

Small pan, \$80 Large pan, \$145
Sautéed broccoli, carrots, zucchini and garlic tossed with fettuccine in an almond cream sauce, topped with choice of grilled chicken breast or portabella mushroom.

Penne Abruzzi

Small pan, \$77.50 Large pan, \$140
Penne covered in hearty Bolognese and alfredo sauces, baked al forno, and topped with sliced meatballs.

Primavera **V**

Small pan, \$62.50 Large pan, \$115
Penne pasta with julienne vegetables tossed in an olive oil garlic sauce. Topped with crumbled gorgonzola cheese.

Artichoke and Spinach Ravioli

Small pan, \$75 Large pan, \$135
Artichoke hearts combined with spinach, parmesan and ricotta cheese in pasta pillows. Served with a creamy spinach alfredo sauce.

Asiago Garlic Ravioli

Small pan, \$75 Large pan, \$135
Italian asiago cheese paired with the bold taste of garlic, Italian spices, rich parmesan, mozzarella, and ricotta cheese in pasta pillows.

Fettuccine Carbonara

Small pan, \$80 Large pan, \$145
A quick-cooked mixture of bacon, ham, Romano cheese, cream and black pepper.

Magnifico

Small pan, \$70 Large pan, \$130
Penne pasta smothered in Alfredo and topped with a 5 cheese blend, baked Alfonso style

Roman Twins

Small pan, \$70 Large pan, \$125
A rich and delicious combination of sausage cannelloni and cheese manicotti with mozzarella and parmesan cheese, baked with tomato alfredo sauce.

Paisano's Chicken

Small pan, \$80 Large pan, \$145
Chicken breasts sautéed with mushrooms, white wine, lemon and garlic. Smothered in parmesan cream sauce and served with fettuccine alfredo.

Chicken Parmigiana **🇮🇹**

Small pan, \$85 Large pan, \$155
Made from breadcrumbs, parmesan reggiano cheese and spiced, fried and smothered in tomato sauce and mozzarella cheese. Served over a huge platter of spaghetti.

Chicken Spiedini

Small pan, \$80 Large pan, \$145
Chicken breasts marinated, skewered and char-broiled. Served with amogio sauce and fettuccine alfredo.

Chicken Marsala

Small pan, \$80 Large pan, \$145
Chicken breasts fried and then sautéed with mushrooms and garlic in a Marsala wine reduction. Served with fettuccine alfredo.

Pesce Vino Bianco

Small pan, \$90 Large pan, \$165
Shrimp and scallops, sautéed in a rich parmesan cream sauce, flavored with white wine and herbs, tossed with linguine.



DESSERTS

Tiramisu (12 slices) \$52

Cheese Cake (12 slices) \$45

Chocolate Cake \$40

Dozen Canolli \$18

Dozen Cookies \$18

Dozen Brownies \$18

Small pan feeds 10-12
Large pan feeds 20-25

V = Vegetarian **S** = Spicy **🇮🇹** = Specialty

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

