

## PAISANOS ITALIAN ENTRÉE DESCRIPTIONS

### -PASTA-

- Baked Lasagna* - Traditional lasagna layered with Italian meats, romano, ricotta and mozzarella cheese - then topped with marinara sauce and melted mozzarella cheese.
- Lasagna Florentine* - A vegetarian lasagna layered with spinach and mushrooms, romano, ricotta and mozzarella cheese and marinara sauce - then topped with Bechamel sauce and melted mozzarella cheese.
- Eggplant Parmigiana* - Fried Eggplant layered with marinara sauce, mozzarella and romano cheese.
- Eggplant Florentine* - Fried eggplant stuffed with ricotta cheese - then rolled and baked in a marinara sauce and topped with melted mozzarella cheese.
- Baked Manicotti* - Fresh pasta sheets stuffed with ricotta, romano and mozzarella cheese - then baked in marinara sauce and topped with melted mozzarella cheese.
- Pasta with Sauce* - Your choice of Linguini, Fettucini, Spaghetti, Angel Hair or Penne pasta with your choice of Marinara Sauce or Meat Sauce, Meatballs and spicy Italian Sausage.

### -CHICKEN OR VEAL FAVORITES-

- Picatta* - Chicken or Veal sautéed in white wine with lemon, capers and parsley.
- Parmigiana* - Chicken or veal breaded, fried and baked in marinara sauce and topped with melted mozzarella cheese.
- Marsala* - Chicken or veal with mushrooms, proscuitto ham and scallions - then sautéed in a marsala wine sauce.
- Florentine* - Chicken or Veal egg-dipped and sautéed in white wine and lemon juice and served over a bed of steamed spinach.
- Chicken Primavera* - Chicken breast chunks sautéed with fresh broccoli, zucchini and summer squash in a white wine/ garlic sauce and served over a bed of linguini noodles.

### -SEAFOOD-

- Shrimp/ Scallops Genovese* - Fresh shrimp and sweet scallops sautéed with roasted red peppers and artichoke hearts - then served over linguini in tossed pesto sauce.
- Shrimp Fra Diavolo* - Jumbo shrimp sautéed in a spicy marinara sauce -and served over angel hair pasta.
- Shrimp Pomodori* - Jumbo shrimp sautéed with fresh mushrooms, scallions and tomatoes in a marsala wine sauce served over a bed of linguini noodles.