

ANTIPASTI

House Salad

Small pan, \$25

Large pan, \$50

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

Paisano's Caesar Salad

Small pan, \$25

Large pan, \$50

Romaine lettuce, Caesar dressing and garlic croutons.

Breadsticks (Sold by the Dozen)

Dozen, \$8

6 Dozen, \$45

12 Dozen \$80

Toasted Ravioli

Small pan, \$40

Large pan, \$75

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



Mushrooms Italiano

Small pan, \$55

Large pan, \$100

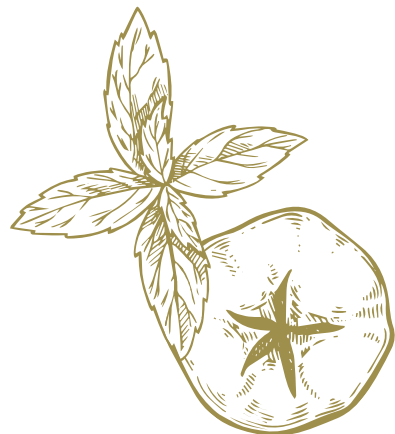
Mushrooms stuffed with Italian sausage and cheese in a white wine alfredo sauce.

Calamari

Small pan, \$45

Large pan, \$80

Calamari with seasoned breading, fried to a crisp and served with a Parmesan Pesto Aioli.



CONTACT US TODAY FOR A CUSTOM QUOTE!

Call **(785) 273-0100**

or use the contact form at paisanoskansas.com
or email catering@paisanostopeka.com

Choose your food and level of service and we will handle the rest! All menu options 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.

All Deliveries Are Subject to a 10% Delivery Surcharge

Thank you!


Paisano's
R I S T O R A N T E



4043 SW 10th Ave.

Topeka, KS 66604

785-273-0100

Catering@paisanostopeka.com

www.paisanoskansas.com



BUILD YOUR OWN PASTA

ITALIAN PASTA SPECIALE

PAISANO'S SPECIALE

1. Choose Your Pasta

Angel Hair Spaghetti Linguine
Fettuccine Penne Shells **GF** Penne

2. Choose Your Sauce

Alfredo **V GF**

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

Marinara **V GF**

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

Bolognese **GF**

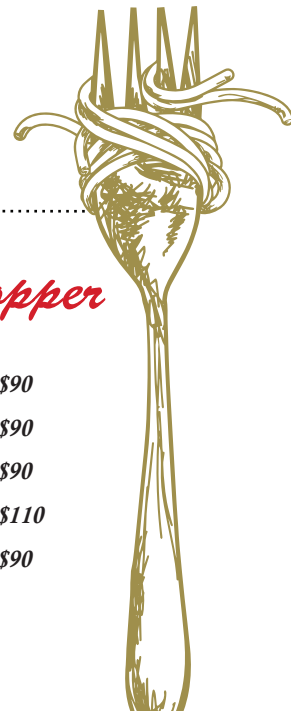
Small pan, \$67.50 Large pan, \$125
A combination of ground beef and Italian sausage in a tomato basil marinara sauce.

Vodka Tomato Cream **V GF**

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

Creamy Pesto **V GF**

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



3. Optional Meat Topper

Chicken	<i>Small pan, \$50</i>	<i>Large pan, \$90</i>
Meatball	<i>Small pan, \$50</i>	<i>Large pan, \$90</i>
Shrimp	<i>Small pan, \$50</i>	<i>Large pan, \$90</i>
Salmon	<i>Small pan, \$60</i>	<i>Large pan, \$110</i>
Sausage	<i>Small pan, \$50</i>	<i>Large pan, \$90</i>

Lasagna **GF**

Small pan, \$85 Large pan, \$155
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 **V GF**

Small pan, \$110 Large pan, \$190
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 **GF**

Small pan, \$95 Large pan, \$175
Penne covered in hearty Bolognese and alfredo sauces, baked al forno, and topped with sliced meatballs.

Primavera **V GF**

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 **V**

Small pan, \$90 Large pan, \$160
Artichoke hearts combined with spinach, parmesan and ricotta cheese in pasta pillows. Served with a creamy spinach alfredo sauce.

Asiago Garlic Ravioli

Small pan, \$90 Large pan, \$160
Italian asiago cheese paired with the bold taste of garlic, Italian spices, rich parmesan, mozzarella, and ricotta cheese in pasta pillows.

Fettuccine Carbonara **GF**

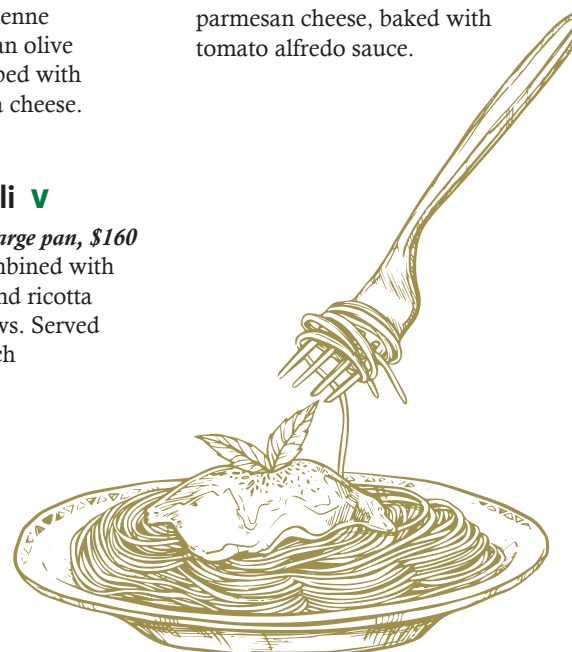
Small pan, \$110 Large pan, \$190
A quick-cooked mixture of bacon, ham, Romano cheese, cream and black pepper.

Magnifico **V GF**

Small pan, \$85 Large pan, \$150
Penne pasta smothered in Alfredo and topped with a 5 cheese blend, baked al forno style.

Roman Twins

Small pan, \$90 Large pan, \$160
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, \$110 Large pan, \$190
Chicken breasts sautéed with mushrooms, white wine, lemon and garlic. Smothered in parmesan cream sauce.

Chicken Parmigiana **GF**

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

Chicken Spiedini

Small pan, \$90 Large pan, \$160
Chicken breasts marinated, skewered and char-broiled. Served with amogio sauce and a side of fettuccine alfredo.

Chicken Marsala

Small pan, \$90 Large pan, \$160
Chicken breasts fried and then sautéed with mushrooms and garlic in a Marsala wine reduction. Served with a side of fettuccine alfredo.

Pesce Vino Bianco **GF**

Small pan, \$110 Large pan, \$190
Shrimp and scallops, sautéed in a rich parmesan cream sauce, flavored with white wine and herbs, tossed with linguine.



DESSERTS

Tiramisu (12 slices) \$55

Cheese Cake (12 slices) \$45

Chocolate Cake \$45

Dozen Canolli \$18

Dozen Cookies \$24

Dozen Brownies \$18

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

GF Upcharge
\$12 Small
\$24 Large

V = Vegetarian **S** = Spicy **GF** = Gluten free option available (upcharge)

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