



Paisano's Brunch Menu

Benny del Paisano (Eggs Benedict)

*Served with home fries, seasonal fruit,
and your choice of salad.*

Spinach & Tomato - \$21

Black Forest Ham - \$23

Peameal Back Bacon - \$24

Paisano's In-House Smoked Salmon - \$25

Our signature hand-whisked hollandaise,
smothered over two farm-poached eggs on our
house-made gluten-free crispy shoestring potato
cup.

English muffins are also available.

Frittata del Paisano (Omelettes)

*Farm-fresh eggs served with home fries,
seasonal fruit, and your choice of salad.*

La Mediterranea (Mediterranean); \$23
Fresh spinach, tomatoes, and crumbled feta.

L'Americana (Western); \$24
Ham, sautéed green bell peppers, onions
and sharp cheddar cheese.

Paisano Tutto Carne (Meat Lover's); \$24
Bacon, sausage, ham and cheddar cheese.

Salmone Affumicato (Smoked Salmon); \$25
In-house smoked salmon, fresh dill, and
swiss cheese.

Pane Dorato (French Toast)

Three slices of fluffy custard-soaked loaf,
seared in butter and topped with seasonal
berries, whipped cream and confectionary
sugar.

Served with your choice of maple syrup or
house-made fruit compote. \$24

Signature Cocktails

Sole del Mattino (Morning Sun) - \$9.75
Limoncello, Prosecco and fresh mint.
Served over ice with a lemon wheel.

Mimosa del Paisano - \$9.75
Chilled Italian Prosecco blended with
freshly pressed orange juice.

Seasonal Freshly Pressed Juices - \$9.75
Ask your server about our selection of
freshly pressed juices.

Sides

One Egg - \$2 | 2 Slices of Smoked Salmon - \$7 | 2 Slices of Peameal Bacon - \$5 | Home Fries - \$5

Served Weekends 11am to 3pm