



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.



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



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.

Salmon Affumicato (Smoked Salmon); \$25

In-house smoked salmon, fresh dill, and

swiss cheese.



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

