



Paisano's Original Italian Garden Café

Terra & Mare (Land & Sea) Menu

PRIMI

Oven Baked Lamb Meatballs (F2T) \$19
Ontario grass-fed lamb meatballs in a sweet Fig Madeira wine demi, served with a herb, Parmesan, and sun-dried tomato baked polenta.

Lamb Meatballs Pita Wrap (F2T) \$22
Ontario grass-fed lamb meatballs wrapped in a grilled pita on a bed of lettuce, cucumbers, red onion, tomatoes and house made tzatziki sauce. Served with a choice of soup or salad (Available for Lunch Only).

Balsamic Pear & Beet Salad \$23
Fresh arugula, roasted beets and pears, extra virgin olive oil, and a citrus-balsamic glaze, topped with garlic-herb panko-crusted goat cheese.

Spinach & Shrimp Salad \$23
Fresh baby spinach, a grilled garlic-infused tiger shrimp skewer, mandarin oranges, and roasted walnuts, drizzled with our signature honey mustard dressing.

CARNE (Meat)

Bucatini & Lamb Meatballs (F2T) \$29
Bucatini pasta served with our house-made Ontario grass-fed lamb Meatballs in our signature tomato sauce, topped with parmesan cheese.

Lamb Bolognese(F2T) \$29
Rigatoni pasta tossed in our house-made Ontario grass-fed lamb Bolognese in our signature tomato sauce, topped with parmesan cheese.

Grilled Ontario Grass-Fed Lamb Chops (F2T) \$36
Bone-in lamb chops finished in a fig and rosemary port wine demi-glaze, served with a herb, Parmesan, and sun-dried tomato baked polenta.

Slow-Braised Lamb Shank (Osso Buco) (F2T) \$39
Ontario grass-fed lamb, rosemary-Merlot tomato sauce, served with a herb, Parmesan, and sun-dried tomato baked polenta.

Rack of Lamb \$42
Oven-roasted 10oz Australian lamb rack with red wine rosemary demi-glaze, roasted garlic mash, and seasonal veggies.

Grilled Alberta AAA Rib-eye Steak (F2T) \$48
Local farm-raised 12oz striploin topped with a mushroom peppercorn demi-glaze, served with roasted garlic mashed potatoes and seasonal vegetables.

Grilled Alberta AAA N.Y. Striploin (F2T) \$49
Local farm-raised 10oz striploin topped with a mushroom peppercorn demi-glaze, served with roasted garlic mashed potatoes and seasonal vegetables.

Frutti di mare (Seafood)

Pan Seared Arctic Char (W) \$39
6oz Icelandic Arctic char fillet with limoncello-dill caper butter sauce, lemon-garlic aglio e olio orzo pasta, and seasonal veggies.

Pan Seared Catfish (W) \$39
6oz Blackened Cajun style Catfish fillet served with Cajun dirty rice, hush puppies, and seasonal veggies.

Tiger Shrimp Pappardelle Pasta \$44
Pan-seared tiger shrimp, spinach, oyster mushrooms, and roasted red peppers in a pernod saffron cream sauce.

Grilled European Sea Bass (W) \$46
6oz Sea Bass fillet with limoncello-butter, sun-dried tomato, herb sauce. Served with lemon-garlic aglio e olio orzo pasta and seasonal veggies.

F2T – Farm to Table | W - Wild