



Paesano of Mulberry Street

Menu Prices — August 24, 2026

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Appetizers

ITEM	PRICE
Fried Calamari Flash fried squid, crunchy on the outside and simply perfect on the inside. Kick it up a notch with a squeeze of lemon.	\$14.95
Garlic Breaded Bread, topped with garlic, herb seasoning, baked to perfection.	\$7.00
Garlic Breaded with Cheese	\$7.75
Mozzarella Stick Deep fried cheese sticks. Crispy on the outside, gooey on the inside.	\$10.95
Stuffed Artichoke	\$13.95
Mozzarella in Carroza	\$11.95
Stuffed Mushrooms	\$12.95
Baked Clams Baked clams topped with bread crumbs.	\$13.95
Mozzarella and Tomato The essential flavors and colors of Italy in one simple dish.	\$12.95
Jumbo Shrimp Cocktail	\$16.95
Scungilli "Conch" Salad	\$14.95
Mussels Marinara Sweet and rich mussels cooked in a tomato sauce.	\$13.95
Hot Antipasto An assortment of our best hot Italian appetizers.	\$14.95
Cold Antipasto Chopped cured meats, fresh cheeses, and briny olives. Yum.	\$14.95

Pasta Pairs

ITEM	PRICE
Pasta and Salad	\$25.50
Pasta and Soup	\$38.70

Salads

ITEM	PRICE
Caesar Salad Crisp romaine tossed with croutons, Caesar dressing, and grated cheese.	\$10.95
House Salad A mixture of fresh seasonal greens.	\$8.75
Joey's Special Marinated Salad Broccoli, carrots, zucchini, mushrooms, fresh mozzarella and tomato.	\$11.95

Seafood

ITEM	PRICE
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Shrimp Scampi Large pieces of shrimp smothered in a butter, garlic and wine sauce, served with freshly squeezed lemon juice.	\$24.95
Shrimp Francaise Shrimp in delicious buttery lemon and white wine sauce.	\$24.95
Shrimp Arregenati	\$24.95
Shrimp Fra Diavolo Served with clams, mussels over linguini.	\$26.95
Shrimp Parmigiana Shrimp and parmesan cheese.	\$24.95
Linguini Pescatore Clams, mussels, shrimp and calamari.	\$31.95
Filet of Sole Broiled or francaise.	\$23.95
Lobster Tail Fra Diavolo Served over linguini.	\$34.95
Fried Calamari over Linguini	\$21.95
Christine's Lobster Tail Served over linguini.	\$34.95
Sauteed Calamari over Linguini	\$21.95
Zuppe di Mussels over Linguini	\$21.95

Steak and Chops

ITEM	PRICE
Veal Chop Milanese	\$34.95
Broiled N.Y. Strip	\$29.95
Veal Chop Pizzaiola	\$34.95
Steak Primavera	\$30.95
Veal Chop Valdastana	\$37.95
Steak Pizzaiola	\$30.95

Vegetables

ITEM	PRICE
Opie's Eggplant Parmigiana	\$17.95
Broccoli Saute Quick and easy sauteed broccoli is the perfect weeknight side dish. Broccoli so flavorful and tender, even the kiddos wi...	\$9.95
Spinach Saute Quick and easy sauteed spinach is the perfect weeknight side dish. Spinach so flavorful, even the kiddos will ask for mo...	\$9.95
French Fries Our delicious French fries are deep-fried 'till golden brown, with a crunchy exterior and a light fluffy interior. Seaso...	\$7.95
Mushrooms Saute	\$9.95
Fried Zucchini Zucchini sticks dipped in an egg mixture with bread crumbs, parmesan cheese, baking powder, & salt, fried until golden b...	\$9.95

Pasta Dishes

ITEM	PRICE
Rigatoni a la Vodka	\$16.75
Fettuccini Alfredo	\$16.75
Fettuccine tossed in our creamy homemade alfredo sauce.	
Baked Ziti	\$16.75
Ziti with mozzarella and tomato sauce baked to perfection in our oven.	
Gnocchi Pesto	\$16.75
Spaghetti Carbonara	\$16.75
Tortellini Bolognese	\$16.75
Ravioli	\$16.75
Spaghetti Marinara	\$16.75
Spaghetti tossed in homemade marinara sauce.	
Penne Arrabiata	\$16.75
Linguini with Garlic and Oil	\$16.75
Gnocchi Bolognese	\$16.75
Lasagna Tradizionale	\$16.75
Linguini with White Calm Sauce	\$16.75
Baked Manicotti	\$16.75
Pasta Primavera	\$16.75
Pasta served with fresh sauteed veggies, olive oil & garlic.	
Fettuccini Aurora	\$16.75
Penne Capici	\$16.75
Fusilli Amatriciana	\$16.75
Quattro Formaggi	\$16.75
Lasagna Primavera	\$16.75
Vegetarian.	
Ziti e Broccoli	\$16.75
Linguini with Red Clam Sauce	\$16.75
Fedellini Puttanesca	\$16.75
Baked Cannelloni	\$16.75
Linguini with Anchovies	\$16.75
Perciatelli Filleto de Pomodoro	\$16.75
Linguini a la Joey	\$16.75

Specialita Della Casa

ITEM	PRICE
Osso Buco	\$32.95
Veal shank cooked in its own juice. Served over rice.	

ITEM	PRICE
Seafood Cartoccio Lobster, shrimp, clam, mussels, calamari, sauteed in tomato sauce and served over linguini.	\$39.95
Lobster Ravioli ala Ciffo	\$21.95
Steak Toscana Sirloin steak stuffed with mozzarella and fresh mushrooms. Served over rice with mushrooms sauce.	\$30.95
Paglia e Fiona ala Paesano Spinach and semolina linguini in a light cream sauce with julienne carrots, zucchini and jumbo shrimp.	\$24.95
Risotto Pescatore Clams, mussels, shrimp and calamari.	\$31.95
Ravioli Porcini Ala Panna	\$19.95
Calamari Luciana Fresh daily, sauteed in butter, virgin olive, white wine, shallots, garlic and parsley. Served over linguini.	\$21.95

Chicken

ITEM	PRICE
Chicken Parmigiana Breaded chicken with cheese.	\$21.95
Chicken Francaise Chicken breast sauteed with white wine, lemon, and butter.	\$21.95
Chicken Marsala Breaded chicken sauteed with mushrooms in a marsala wine sauce.	\$21.95
Chicken Scarpariello	\$21.95
Chicken Valdostana	\$23.95
Chicken Sorrentino Chicken topped with eggplant, prosciutto, & mozzarella cheese.	\$21.95
Chicken Tetrazzini	\$21.95
Chicken Arregenatti	\$21.95
Chicken Primavera	\$21.95
Chicken Caciatore	\$20.95
Chicken Romana	\$21.95
Chicken Rollatini	\$21.95
Chicken a la Joey	\$21.95

Veal

ITEM	PRICE
Veal Scalopine Piccata	\$22.95
Veal Parmigiana	\$22.95
Veal Saltimbocca Dish of sauteed veal cutlets, layered with prosciutto and fresh sage, and served with a buttery, Lemon Pan sauce.	\$23.95
Veal Scalopine Marsala	\$23.95

ITEM	PRICE
Veal Oscar Served with artichoke hearts and fresh mozzarella.	\$23.95
Veal Sorrentino Veal topped with eggplant, prosciutto, & mozzarella cheese.	\$22.95
Veal Scalopine Francaise	\$22.95
Veal a la Paesano	\$23.95
Veal e Peppers	\$21.95
Veal Anthony	\$23.95
Veal Scalopine Pizzaiola	\$22.95