



Paesanos - 1604 Menu

<https://menuweb.menu>

3622 Paesanos Pkwy San Antonio, TX 78231, San Andreas, United States

+12104931604 - <http://www.paesanos1604.com/>



The menu of Paesanos - 1604 from San Andreas contains about **689** different dishes and drinks. On average you pay about \$59.2 for a dish / drink. Paesanos 1604 offers an immersive Italian dining experience that will tantalize all your senses. From the elegant contemporary decor and picturesque views to the peaceful outdoor courtyards, every detail is carefully curated. Chef Clark McDaniel expertly crafts Mediterranean flavors that are perfectly paired with exquisite wines. With 45 years of excellence in the local dining scene, Paesanos is a true icon of exceptional service and Italian cuisine in San Antonio. Come and indulge in the culinary delights at Paesanos 1604.

Paesanos - 1604 Menu



Antipasti

WARM OLIVES \$8.0

Snacks

BRUSCHETTA \$10.0

Toast

FRENCH TOAST

Meat Dishes

MEATBALLS

Breakfast

SCRAMBLED EGGS

Sweets

CAPPUCCINO PIE

Starters & Salads

ANTIPASTO

Appetizer

CEVICHE \$12.0

Beef Dishes

BEEF CARPACCIO \$13.0

Steaks

ANGUS RIBEYE

Weine

JIM BEAM

Platters

APPETIZER TOWER \$39.0

Kids Menu

PEPPERONI OR CHEESE PIZZA \$14.0

Buffet

ANTIPASTI DISPLAY

Happy Hour

CRISPY OYSTERS \$11.0

Beers

BEER

Ribs

PRIME RIB

Pizza - Klein Ø 22Cm

BELVEDERE

Wein, Sekt Und Spirituosen

JÄGERMEISTER

Easy To Drink

PINOT NOIR

Vip Drinks

BOMBAY SAPPHIRE

Paesanos - 1604 Menu



Champagne

VEUVE CLICQUOT BRUT
YELLOW LABEL CHAMPAGNE, FRANCE \$138.0

Vegetable Dishes

PROSCIUTTO \$10.0

Entree

SPAGHETTI AND SAUCE \$8.0

House Specialties

PENNE PASTA PRIMAVERA

Alcoholic Beverages

AMARETTO

Baked

EGGPLANT PARMIGIANA \$20.0

Popular Items

HALF HALF

Bubbles

DOM PERIGNON CHAMPAGNE, FRANCE \$380.0

Whites

SANTA MARGHERITA PINOT GRIGIO ALTO ADIGE, ITALY \$13.0

Sparkling & Champagne

MOET CHANDON IMPERIAL BRUT CHAMPAGNE, FRANCE \$125.0

Draft Beer

DEVILS BACKBONE IPA

Sparkling

LA MARCA PROSECCO VENETO, ITALY \$9.5

Plates

HOT DATES \$8.0

Family Style

CHICKEN PICATTA

Bottled Beer

O'DOUL'S

All Day

SIGNATURE MARTINI \$10.0

Third Course

RACK OF PORK

Cold

PROSCIUTTO WRAPPED ASPARAGUS

Craft

KARBACH HOPADILLO IPA

Menú #2

LOBSTER RAVIOLI WITH SHELLFISH BUTTER

American Whiskey

WHISTLE PIG 10 YR RYE

Paesanos - 1604 Menu



Dessert Selections

WARM APPLE TORTE

Hors D'oeuvres

STUFFED PEPPADEWS

Sparkling Wine

MOET CHANDON IMPERIAL BRUT
MINI BOTTLE \$24.0

Alternative Reds

BANFI BRUNELLO DI
MONTALCINO TUSCANY, ITALY \$155.0

Scotch Whisky

DALMORE 12 YR

Cognac

COURVOISIER VS

Draft Beers

DOS EQUIS LAGER

Beer On Tap

SIERRA NEVADA IPA

Red Wine Argentina & Chile

DONA PAULA MALBEC MENDOZA,
ARGENTINA \$9.0

Menu #3

PAESANOS CAESAR SALAD SHRIMP
PAESANO

Tequila & Mezcal

HERRADURA ANEJO

Blended Scotch

CHIVAS REGAL 12 YR

Port Wine

FONSECA BIN NO. 27

Signature Entrees

CRISPY EGGPLANT STACK \$10.0

Liqueur

DISARONNO

Brunch Drinks

FROZEN BELLINI \$7.0

A La Carte Salads, Soups & Sides

CRISPY HASHBROWNS

Dessert Drinks

B. LO NARDINI GRAPPA

Fish And Seafood Entrees

CRAB CAKE ENTREE

Cocktail

MARGARITA \$8.0

Ports

FONSECA RUBY

Paesanos - 1604 Menu



Getting Serious

TITOS

Champagne / Sparkling

PERRIER JOUET GRAND BRUT
CHAMPAGNE, FRANCE \$85.0

Cold Hors D'oeuvres

TORTELLINI SKEWERS

Specialty Coffee

AMERICANO \$4.0

Dessert Cocktails

PAESANOS COFFEE \$12.0

Chef's Choice

ASSORTED MINI DESSERT BITES

From The Bar

MARGARITAS ON THE ROCKS

Dry Drinks

CRANBERRY MULE \$12.0

Hand Crafted Cocktails

R&R OLD FASHIONED \$12.0

Ala Carte Sides

COUNTRY SAUSAGE

Tennessee

JACK DANIELS SINGLE BARREL

Irish

SLANE

Japanese

HIBIKI HARMONY

Port & Sherry

FONSECA LBV

Extra Añejo

GRAN PATRON PIEDRA

Mineral Water

SPARKLING

Bourbon Whiskey

BELLE MEADE

Local

SHINER BOCK

Tier 2

MINI CRAB CAKE

Whites & Rosé

PINE RIDGE CHENIN BLANC \$38.0
VIOGNIER CALIFORNIA

Crisp Whites

KIM CRAWFORD SAUVIGNON \$36.0
BLANC, MARLBOROUGH, NEW
ZEALAND

Paesanos - 1604 Menu



Hot Hors D' Oeuvres

ASSORTED PIZZAS \$18.0

World Whiskey

THE HAKUSHU

Premier Wines

ELOUAN OREGON \$38.0

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

Choice Of Any Cocktail

PREMIUM LIQUOR \$8.0

American Whisky

MITCHERS

Bottle & Can

LEFT HAND NITRO

Dalla Griglia

ANGUS SHELL STEAK

ALKOHOLISCHE GETRÄNKE

CORONA

Hh Cocktails

BLOOD ORANGE MARTINI \$12.0

Wines By The Glass - Sparkling

MOËT CHANDON IMPERIAL BRUT MINI CHAMPAGNE, FRANCE

Kentucky

OLD WELLER ANTIQUE

Margarita & Sangria

SANGRIA BIANCO

Lights

MILLER LITE

Martini List

CUCUMBER MINT MARTINI \$12.0

Merlot Blends

DUCKHORN NAPA VALLEY, CALIFORNIA \$115.0

Barth's 'Pick

MILK STOUT

Ryes

WHISTLE PIG 15 YR RYE

Breads And Rolls - Holiday Breads

STOLEN

National Craft

SAMUEL ADAMS

Paesanos - 1604 Menu



Tequila & Mescal

DON JULIO 1942

Digestif Cocktails

SAZERAC

Specialty Non-Alcoholic

PANNA PELLEGRINO

\$4.5

Condiments And Sauces

HUMMUS

Holiday Party Packages 2018

CANCELLATIONS

Veal & Beef Dishes

VEAL PARMIGIANA

\$26.0

From The Grill Josper Char Grilled & Oven

ANGUS TENDERLOIN

Other Liquers

CARPANO ANTICA

Scotch - Speyside

BALVENIE DOUBLEWOOD 12 YR

Hosted Bar

HOUSE LIQUOR

\$7.0

Scotch Whiskey Blends

BUCHANANS DELUXE 12 YR

House Banquet Wine

RED, WHITE AND SPARKLING

Cocktails By The Batch

GRAPEFRUIT BASIL 'MOJITO '

Course Information

AMENITIES

Cognac

GRAND MARINER

Our Aperitives This Week

PEACH BELLINI

\$8.0

International Whisk (E) Y

MAKER'S 46

In Hand & Fork

CHEESE TORTELLINI

APERETIFS / BITTERS / LIKÖRE

LICOR 43

House Wine \$6

WHITE ZINFANDEL

Paesanos - 1604 Menu



Le Nostre Specialita / Specialty Salads

FARFALLE PASTA

Premium Bourbons & Ryes

CROWN ROYAL RESERVE

Pork - Catering

MEATBALLS WITH TOMATO SAUCE

Jap. Single Malts

THE YAMAZAKI

Our Glasses|Our Spirits - Vodka

ABSOLUT

Uncategorized

O' DOUL'S \$4.0

Desserts

GOLDSCHLAGER

CHOCOLATE CAKE

Non Alcoholic Drinks

ICED TEA

WATER

Salad

HOUSE SALAD WITH LEMON VINAIGRETTE

CAESAR

Sandwiches

LEG OF LAMB

TURKEY CLUB

Seafood

LOBSTER RAVIOLI

CALAMARI

Sauces

BBQ

MUSHROOM SAUCE

Fish

SMOKED SALMON

SEA BASS

Chicken Dishes

CHICKEN PARMIGIANA \$20.0

LEMON CHICKEN \$20.0

Indian

SOFT DRINKS

PEPPER CHICKEN

Soft Drinks

ORANGE JUICE

WATER

Appetizers

LOAF OF GARLIC BREAD \$4.0

BLACKENED AHI TUNA

Paesanos - 1604 Menu



White Wine

OLEMA ROSÉ CÔTES DE PROVENCE \$11.0

KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND \$9.5

Small Plates

SHISHITOS \$8.0

WARM BRIE CROSTINI

Red

LA QUERCIA MONTEPULCIANO D'ABRUZZO ABRUZZO, ITALY \$48.0

ANTIGAL UNO MALBEC MENDOZA, ARGENTINA \$42.0

Sauvignon Blanc

KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND \$9.5

CAKEBREAD NAPA VALLEY, CALIFORNIA \$95.0

Cordials

B B

SAMBUCA BLACK

Drafts

AUSTIN EASTCIDERS ORIGINAL \$9.0

Bourbon & Whiskey

CROWN XO

ANGELS ENVY

Appetizer Specials

ANGUS SIRLOIN CARPACCIO \$10.0

BLACK AND BLUE MUSSELS \$11.0

Whiskey & Bourbon

BASIL HAYDEN'S

WILD TURKEY 101

Single Malt Scotches

DALMORE 15 YR

MACALLAN RARE CASK

The Complements Sides

N.Y. CHEESECAKE GRAND MARINER BERRIES

KAHLUA CHOCOLATE TRES LECHES

Serving Supplies

PLASTIC SERVEWARE

CHAFING KIT

Wines By The Glass - White

JACKSON ESTATE CHARDONNAY SONOMA, CALIFORNIA \$12.0

OLEMA ROSE COTES DE PROVENCE, FRANCE \$11.0

Keg Beer

DOMESTIC KEG \$300.0

IMPORT KEG \$350.0

Port / Sherry / Limoncello

TAYLOR FLADGATE 10 YR

Paesanos - 1604 Menu



TAYLOR FLADGATE 20 YR

Classics From Over 50 Years Of Paesanos

SHRIMP PAESANO (5) \$27.0

JAY'S PLATE \$27.0

Pinot Grigio / Pinot Gris / Sauvignon Blanc

SOKOL BLOSSER PINOT GRIS, WILLAMETTE VALLEY, OREGON \$36.0

SANTA MARGHERITA PINOT GRIGIO, TRENTO ALTO ADIGE, ITALY \$50.0

Sun Room

LUNCH F&B MINIMUM

DINNER F&B MINIMUM

Appetizer Displays

SEASONAL FRUIT AND DOMESTIC/IMPORTED CHEESE ASSORTMENT

BLOODY MARY SHRIMP COCKTAIL

Tequila Selections

DON JULIO BLANCO

PATRÓN REPOSADO

Drinks

WINE

SAM ADAMS \$4.0

DRINKS

Chicken

CHICKEN PARMESAN

GRILLED CHICKEN

PINEAPPLE CHICKEN

Wine



CHARDONNAY

CHIANTI

MERLOT

Rum

FLOR DE CANA 7 YR

MYERS DARK

RUM HAVEN COCONUT

Whiskey

REBECCA CREEK

PADDY

COINTREAU

Beverages

BOTTLED WATERS

GRAND MARNIER

REGULAR AND DECAFFEINATED COFFEE

Liqueurs

CARAVELLA LIMONCELLO

BENEDICTINE

CHAMBORD

Single Malt Scotch

MACALLAN 12 YR

Paesanos - 1604 Menu



MACALLAN 18 YR

GLENLIVET 18 YR

Specialty Martinis

SA STYLE JALAPEÑO MARTINI \$12.0

LAVENDER LEMONDROP MARTINI \$12.0

GRAPEFRUIT ROSE MARTINI \$12.0

Scotch

DEWAR'S WHITE LABEL

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

Highland



GLENFIDDICH 12 YR

GLENLIVET 12 YR

OBAN 14 YR

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM

DRAMBUIE

TUACA

Wine Room (1St Floor) & Tower (2Nd Floor)

LUNCH F B MINIMUM

DINNER F B MINIMUM

SEATING CAPACITY

Restaurant Category

DESSERT

GLUTEN FREE

ITALIAN

Beer



BUD LIGHT

MICHELOB ULTRA

STELLA ARTOIS

COORS LIGHT

Main

GOLDFISH MAC AND CHEESE \$8.0

ASSORTED BAGELS AND CREAM
CHEESE

HOMEMADE BANANA BREAD MUFFINS

HOUSEMADE BANANA BREAD MUFFINS

Whisky



JACK DANIELS GENTLEMAN
JACK

JOHNNIE WALKER RED

SUNTORY TOKI

HENNESSY VS

Gin

HENDRICK'S

SEERSUCKER

SEERSUCKER LIME

TANQUERAY TEN

Hot Drinks

TEA

CARAJILLO \$12.0

HOT TEA \$3.0

COFFEE

Paesanos - 1604 Menu



Coffee



ESPRESSO	
CAPPUCCINO	
MACCHIATO	\$4.0
LATTE	\$4.0

Red Wine

PLANET OREGON PINOT NOIR OREGON	\$12.0
DUCKHORN DECOY MERLOT SONOMA, CALIFORNIA	\$11.0
BEAULIEU VINEYARD (BV) CABERNET SAUVIGNON CALIFORNIA	\$14.0
PAESANOS CABERNET SAUVIGNON CALIFORNIA	\$10.0

Menú #1

PAESANOS HOUSE SALAD	
BAKED 4 CHEESE RAVIOLI BOLOGNESE	
PENNE ALFREDO WITH GRILLED CHICKEN	
CHEESECAKE WITH STRAWBERRY SAUCE (4 SLICES)	

Zinfandel

SEGHESIO SONOMA COUNTY, CALIFORNIA	\$45.0
RIDGE THREE VALLEYS SONOMA COUNTY, CALIFORNIA	\$58.0
KLINKER BRICK OLD GHOST MOKELUMNE RIVER, LODI, CALIFORNIA	\$78.0
GLUTTONY BY MICHAEL DAVID AMADOR COUNTY, CALIFORNIA	\$85.0

The Complements

TOFFEE BANANA BREAD PUDDING	
GODIVA WHITE CHOCOLATE TIRAMISU	
N.Y. CHEESECAKE GRAND MARNIER BERRIES	\$8.0
N.Y. CHEESECAKE GRAND MARINIER BERRIES	\$8.0

Starters

TRUFFLE POTATO CHIPS	\$10.0
TOMATO MOZZARELLA BRUSCHETTA	
EGGPLANT CRISP	
PORK MEDALLION	
EGGPLANT PARMIGIANA	

Cocktails

SALTED CARAMEL MARTINI	\$12.0
BLACKBERRY OLD FASHIONED	\$12.0
PRETTY IN PINK MARTINI	\$12.0
SPECIALTY COCKTAIL	\$9.0
SANGRIA ROSSO	

Rye

ANGEL'S ENVY	
E.H. TAYLOR SINGLE BARREL TEMPLETON	
WHISTLE PIG 12 YR RYE	
WHISTLE PIG FARM STOCK	

Merlot

RODNEY STRONG SONOMA COUNTY, CALIFORNIA	\$32.0
DECOY BY DUCKHORN NAPA VALLEY, CALIFORNIA	\$42.0

Paesanos - 1604 Menu



RUTHERFORD HILL NAPA VALLEY,
CALIFORNIA \$56.0

SWANSON NAPA VALLEY,
CALIFORNIA \$52.0

PROVENANCE NAPA VALLEY,
CALIFORNIA \$60.0

Seasonal Cocktails

GRAPEFRUIT BASIL MOJITO \$12.0

TEXAS 75 \$12.0

NITRO ON THE ROCKS \$12.0

CHEF CLARK'S BLACK BLUE
BLOODY MARY \$12.0

PINEAPPLE CHIPOTLE
MARGARITA \$12.0

Liquor

CANADIAN CLUB

CROWN ROYAL

PATRÓN SILVER

FIREBALL

ABERFELDY 12 YR

Wines By The Glass - Red

PLANET OREGON PINOT NOIR BY
SOTER WILLAMETTE VALLEY,
OREGON \$11.0

DUCKHORN DECOY MERLOT
SONOMA COUNTY, CALIFORNIA \$11.0

TRIBUTE CABERNET SAUVIGNON
CALIFORNIA \$10.0

BEAULIEU VINEYARD (BV) NAPA
VALLEY, CALIFORNIA \$14.0

CAYMUS CONUNDRUM RED
BLEND CALIFORNIA \$14.0

Syrah | Shiraz | Petite Sirah

YANGARRA SHIRAZ KANGARILLA,
MCLAREN VALE, AUSTRALIA \$36.0

PETITE PETIT BY MICHAEL DAVID
LODI, CALIFORNIA \$36.0

KLINKER BRICK FARRAH SYRAH
MOKELUMNE RIVER, LODI,
CALIFORNIA \$40.0

GIRARD PETITE SIRAH NAPA
VALLEY, CALIFORNIA \$63.0

SHAFFER RELENTLESS SYRAH
NAPA VALLEY, CALIFORNIA \$142.0

From The Oak Grill

BANDERA QUAIL (2), SOFT
POLENTA, WARM MUSHROOM
SALAD \$29.0

LAMB, V-8 COUSCOUS, FETA,
KALAMATA, MINT CHIMMICHURRI \$34.0

RED FISH FRA DIAVOLO, BASMATI
RICE, GRILLED ROMAN
ARTICHOKE \$30.0

BEEF TENDERLOIN, TRUFFLE
CROQUETTES, NAPA
CARBONARA, BALSAMIC GLAZE \$39.0

PORK CHOP, GARLIC HONEY MOP,
SWEET POTATO WEDGES,
CHIPOTLE AIOLI \$25.0

17 OZ. ANGUS SHELL STEAK,
LAVENDER HERB FRIES,
BEARNAISE AIOLI \$43.0

Passed Or Buffet Appetizers

LEMON, ARTICHOKE AND CHICKEN
SPEDINI

SHRIMP PAESANO ON BAMBOO
SKEWER

CITRUS CEVICHE IN CRISPY CORN CUPS

Paesanos - 1604 Menu



TOASTED JALAPENO-JACK CHEESE
RAVIOLI

MEATBALL MOZZARELLA SLIDER

PROSCIUTTO WRAPPED QUAIL BREAST

Spirits



PINOT GRIGIO

JACK DANIELS

SAMBUCA

REMY MARTIN VSOP

CAPTAIN MORGAN

MARTINI

KAHLUA

Tequila

DON JULIO ANEJO

DON JULIO REPOSADO

DULCE VIDA GRAPEFRUIT

DULCE VIDA PINEAPPLE JALAPEÑO

HERRADURA REPOSADO

HERRADURA SILVER

AGED PATRON

Info

BILLING INSTRUCTIONS

MINIMUMS/GUARANTEES

FOOD/BEVERAGE

SET-UP ARRANGEMENTS

RENTALS GOODS BROUGHT IN TO
RESTAURANT

ENTERTAINMENT SPECIAL
REQUIREMENTS

DECOR

Appetizers For The Table

WARM OLIVES AND PEPPERS

GIANT CALAMARI WITH SWEET CHILE
SAUCE

BRUSCHETTA WITH TOMATO,
MOZZARELLA AND BASIL

'OLD SCHOOL ' GARLIC BREAD \$4.0

WARM OLIVES PEPPERS \$7.0

OAK GRILLED BRIE \$13.0

BLACK BLUE MUSSELS \$14.0

Sparkling | Champagne

ALMA NEGRA MALBEC BRUTE
ROSE MENDOZA, ARGENTINA \$38.0

GLORIA FERRER BLANC DE
NOIRS CARNEROS, SONOMA
COUNTY, CALIFORNIA \$42.0

ARGYLE BRUT WILLAMETTE
VALLEY, OREGON \$45.0

SCHRAMSBERG MIRABELLE
BRUT ROSÉ NORTH COAST,
CALIFORNIA \$66.0

PIPER HEIDSIECK BRUT
CHAMPAGNE, FRANCE \$95.0

G.H. MUMM BRUT CORDON
ROUGE CHAMPAGNE, FRANCE \$108.0

PERRIER JOUET BLASON ROSE
CHAMPAGNE, FRANCE \$152.0

Restaurant Policies, Charges And Fees

OPTIONAL WHITE LINEN SERVICE

AUDIO VISUAL SERVICE

BAR SETUP

OUTSIDE DESSERTS

EXTRA HOURS/OUTSIDE HOURS

COURTYARD SET-UP

Paesanos - 1604 Menu



EXTRA SERVER

Antipasto

WARM OLIVES, PEPPERS GRISSINI	\$9.0
SELECT CHEESE ACCOMPANIMENTS	\$11.0
A LOAF OF OLD SCHOOL GARLIC BREAD	\$4.0
PROSCIUTTO, MUSTARDA, CIABIATTA, GARLIC HONEY	\$10.0
HOT DATES, PANCETTA, GOAT CHEESE MARCONA	\$9.0
SHISHITOS, AIOLI PEPPERONI CHIPS	\$10.0
CHEF CLARK'S BLACK MAGIC SPROUTS	\$10.0
HOT DATES, PANCETTA, GOAT CHEESE, TAMARIND	\$10.0

Wine Emotion - Premium Wines - Wines By The Glass

BOOKER HARVEY HARRIOT RED BLEND PASO ROBLES, CALIFORNIA
MACHETE RED BLEND BY ORIN SWIFT CALIFORNIA
ALLENDE TEMPRANILLO 2011 RIOJA, SPAIN
WALT PINOT NOIR BY KATHRYN HALL SONOMA COAST, CALIFORNIA
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA
IL FAUNO DI ARCANUM SUPER TUSCAN TOSCANA, ITALY
MARCHESI INCISA DELLA ROCCHETTA SAINT 'EMILIANO BARBERA D 'ASTI SUPERIORE BARBERA D 'ASTI, ITALY
FONTANAFREDDA SERRALUNGA D 'ALBA BAROLO PIEDMONT, ITALY

Pinot Grigio / Pinto Gris / Sauvignon Blanc

RUFFINO LUMINA PINOT GRIGIO, TUSCANY, ITALY	\$32.0
NAPA CELLARS SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	\$32.0
SOKOL BLOSSER PINOT GRIS, WILLIAMETTE VALLEY, OREGON	\$36.0
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZELAND	\$36.0
SQUEALING PIG SAUVIGNON BLANC, AWATERE VALLEY, MARLBOROUGH, NEW ZEALAND	\$36.0
EMMOLO SAUVIGNON BLANC BY CAYMUS, NAPA VALLEY, CALIFORNIA	\$42.0
SANTA MARGHERITA PINOT GRIGIO, TRENTINO, ALTO ADIGE, ITALY	\$50.0
DOMAINE DELAPORTE SANCERRE, LOIRE VALLEY, FRANCE	\$62.0

Of The World

BORSAO TRES PICOS GARNACHA CAMPO DE BORJA, SAPIN	\$38.0
BIANCHI MALBEC MENDOZA, ARGENTINA	\$40.0
EMILIO MORO TEMPRANILLO RIBERA DEL DUERO, SPAIN	\$54.0
LUCA MALBEC MENDOZA, ARGENTINA	\$65.0
NUMANTHIA TERMES TEMPRANILLO TORO, SPAIN	\$72.0
DEPARTMENT 66 D66 GRENACHE BLEND BY ORIN SWIF LANGUEDOC, ROUSSILLON, FRANCE	\$74.0
CHATEAU VIGNOT ST. EMILION GRAND CRU	\$88.0

Paesanos - 1604 Menu



NICOLAS CATENA ZAPATA RED
BLEND MENDOZA, ARGENTINA \$170.0

Alcoholic Drinks



MOSCATO

RIESLING

CABERNET SAUVIGNON

PERONI

TANQUERAY

APEROL

CAMPARI

BACARDI SUPERIOR

SANGRIA

Interesting Reds

HALTER RANCH SYNTHESIS RED
BLEND PASO ROBLES,
CALIFORNIA \$42.0

INKBLOT CABERNET FRANC
LODI, CALIFORNIA \$65.0

ABSTRACT RED BLEND BY ORIN
SWIFT CALIFORNIA \$70.0

CAIN CUVÉE RED VINTAGE BLEND
NAPA VALLEY, CALIFORNIA \$72.0

8 YEARS IN THE DESERT BY ORIN
SWIFT CALIFORNIA \$90.0

STAGS ' LEAP THE INVESTOR RED
BLEND NAPA VALLEY \$99.0

PARADUXX RED BLEND BY
DUCKHORN NAPA VALLEY,
CALIFORNIA \$110.0

KRUPP BROTHERS THE DOCTOR
RED BLEND STAGECOACH
VINEYARD, NAPA VALLEY,
CALIFORNIA \$225.0

OVID BORDEAUX BLEND
PRITCHARD HILL, NAPA VALLEY, \$480.0
CALIFORNIA

Interesting Whites

PLANETA LA SEGRETA ITALIAN
BLEND SICILY, ITALY \$32.0

R KABINETT RIESLING RHEINGAU,
GERMANY \$34.0

BISCHOFliche DOM RIESLING
MOSEL, GERMANY \$40.0

OLEMA CORTES DE PROVENCE,
FRANCE \$42.0

TRUCHARD ROUSSANNE
CARNEROS, NAPA VALLEY,
CALIFORNIA \$44.0

SCHLOSS VOLLRADS KABINETT
RIESLING RHEINGAU, GERMANY \$48.0

FESS PARKER RODNEY 'S
VINEYARD VIOGNIER SANTA
BARBARA COUNTY, CALIFORNIA \$65.0

OLEMA COTES DE PROVENCE,
FRANCE \$42.0

FESS PARKER RODNEY VINEYARD
VIOGNIER SANTA BARBARA
COUNTY, CALIFORNIA \$65.0

Pizza



PANCETTA, MOZZARELLA,
OREGANO, BALSAMIC
ONIONS, TOMATO SAUCE,
GOAT CHEESE

BABY PORTOBELLO,
APPLEWOOD BACON,
FONTINA, MUSHROOM
DUXELLE, PORCINI OIL

GREAT WHITE, GRILLED CHICKEN,
NUSKEE'S BACON, MOZZARELLA,
MASCARPONE, BASIL

PROSCIUTTO, ARUGULA, MOZZARELLA,
ROAST GARLIC, ARTICHOKEs

S.A. STYLE MARGARITA, JALAPEÑO
CILANTRO PESTO, AVOCADO,
SEASONAL TOMATOES

Paesanos - 1604 Menu



3P, PEPPERONI, PANCETTA,
PROSCIUTTO, MOZZARELLA, TOMATO
SAUCE

PROSCIUTTO, ARUGULA, MOZZARELLA,
ROAST GARLIC MASCARPONE,
ARTICHOKES

S.A. STYLE MARGARITA WITH
JALAPEÑO CILANTRO PESTO,
AVOCADO, TOMATOES

CHEESE PIZZA \$8.0

PEPPERONI PIZZA \$8.0

PANCETTA, MAZZARELLA, OREGANO,
BALSAMIC ONIONS, TOMATO SAUCE,
GOAT CHEESE

Dessert



DOUBLE CHOCOLATE CAKE

AMARETTO CRÈME BRULEE

FRUIT SORBET \$4.0

NEW YORK STYLE CHEESECAKE \$55.0

BERRIES CREAM

NEW YORK STYLE CHEESECAKE

CHOCOLATE TORTE

BREAD PUDDING

BANANA BREAD

CREME BRULEE

THREE MILKS

Vodka



ABSOLUT CITRON

ABSOLUTE MANDRIN

CINCO

CIROC

CHOPIN

DEEP EDDY LEMON

DEEP EDDY RUBY RED

GREY GOOSE

KETTLE ONE

STOLI

STOLI VANIL

Chardonnay

A TO Z UNOAKED OREGON \$32.0

ROUTESTOCK ROUTE 121
CARNEROS, NAPA VALLEY,
CALIFORNIA \$38.0

JACKSON ESTATE SANTA MARIA
VALLEY, SANTA BARBARA,
CALIFORNIA \$46.0

SONOMA CUTRER RUSSIAN
RIVER VALLEY, SONOMA COUNTY,
CALIFORNIA \$48.0

CHALK HILL SONOMA COAST,
CALIFORNIA \$50.0

STAGS' LEAP STAGS LEAP
DISTRICT, NAPA VALLEY,
CALIFORNIA \$52.0

NORTH VALLEY WILLIAMETTE
VALLEY, OREGON \$60.0

JORDAN RUSSIAN RIVER VALLEY,
SONOMA COUNTY, CALIFORNIA \$72.0

WILLIAM FEVRE CHAMPS ROYAUX
CHABLIS, FRANCE \$75.0

ROMBAUER NAPA VALLEY,
CALIFORNIA \$82.0

NEWTON UNFILTERED NAPA
VALLEY, CALIFORNIA \$115.0

NORTH VALLEY WILLAMETTE
VALLEY, OREGON \$60.0

Salads



HOUSE SALAD \$5.0

SHERRIED CRAB SOUP,
LUMP CRABMEAT \$8.0

Paesanos - 1604 Menu



BURRATTA, ROASTED BEETS,
PISTACHIOS, ORANGE ZEST, \$12.0
RASPBERRY SHRUB, E.V.O.O.

MARINATED TOMATOES,
MOZZARELLA, SHALLOTS, \$11.0
ARUGULA, DOUBLE BALSAMIC
VINAIGRETTE

ICEBERG WEDGE, GORGONZOLA
DRESSING, GRISSINI, SWEET \$12.0
TEARS, CRISPY PROSCIUTTO

BABY SPINACH, CANDIED
WALNUTS, STRAWBERRIES, BRIE \$12.0
BRULEE, CREAMY BERRY
DRESSING

TURKEY CLUB SALAD, AVOCADO,
BACON, TOMATOES, ARUGULA, \$14.0
GORGONZOLA

PARMESAN CHICKEN SPECIAL \$17.0
SALAD

ROMAINE HEART CAESAR SALAD \$10.0

THE SPECIAL SALAD \$11.0

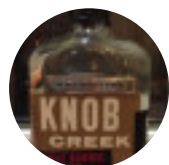
CAESAR SALAD \$27.0

BABY ICEBERG WEDGE

PARMESAN KALE

SIDE SALAD

Bourbon



AMADOR DOUBLE BARREL

BLANTON'S BUFFALO
TRACE

BULLEIT EAGLE RARE

E.H. TAYLOR SMALL BATCH

GARRISON BROTHERS

GEORGE T. STAGG

KNOB CREEK

MAKER'S MARK

W.L. WELLER 12 YR

STAGG JR. BARREL PROOF

STOLEN WHISKEY 11 YR

WOODFORD RESERVE

VAN WINKLE 12 YR

BULLEIT

Pinot Noir

IMAGERY CALIFORNIA \$36.0

SEAGLASS SANTA BARBARA
COUNTY, CALIFORNIA \$32.0

A TO Z WILLAMETTE VALLEY,
OREGON \$36.0

PLANET OREGON BY SOTER
WILLAMETTE VALLEY, OREGON \$42.0

ARGYLE WILLAMETTE VALLEY,
OREGON \$50.0

BOUCHARD BOURGOGNE
BURGUNDY, FRANCE \$52.0

SOTER NORTH VALLEY BY TONY
SOTER WILLAMETTE VALLEY,
OREGON \$58.0

ETUDE CARNEROS, NAPA
COUNTY, CALIFORNIA \$62.0

SIDURI LEMORAVO VINEYARD
SLH, MONTEREY COUNTY,
CALIFORNIA \$64.0

BELLE GLOS LAS ALTURAS
CENTRAL COAST, CALIFORNIA \$68.0

EMERITUS RUSSIAN RIVER
VALLEY, SONOMA COUNTY,
CALIFORNIA \$84.0

AU BON CLIMAT BIEN NACIDO
VINEYARD SANTA MARIA VALLEY,
CALIFORNIA \$86.0

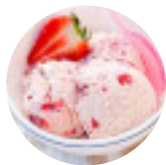
GOLDENEYE ANDERSON
VALLEY, MENDOCINO COUNTY,
CALIFORNIA \$112.0

WAYFARER MOTHER ROCK FORT
ROSS SEAVIEW, SONOMA
COUNTY, CALIFORNIA \$200.0

Paesanos - 1604 Menu



These Types Of Dishes Are Being Served



ICE CREAM \$4.0
TURKEY
APPETIZER

BREAD

PASTA

CHICKEN

SPAGHETTI

LOBSTER

OYSTERS

SALAD

PIZZA

MEAT

MUSSELS

DESSERTS

Side Dishes



SWEET POTATO
WEDGES/CHIPOTLE
LEEK MASHED POTATOES
ROASTED ANGRY BROCCOLI

LAVENDER HERB FRIES/BEARNAISE

CROQUETTES AND NAPA CARBONARA

GRILLED ASPARAGUS/LEMON

GRILLED ARTICHOKE/LEMON

SOFT POLENTA/MUSHROOM

SEASONAL FRESH FRUIT

APPLEWOOD SMOKED BACON

SEASONAL VEGETABLES

'BLACK MAGIC ' BRUSSEL SPROUTS

CRUSHED RED POTATOES

MASHED POTATOES

POTATO CHIPS

GRILLED ASPARAGUS

RICE

Main Course

SHRIMP PAESANO PETITE (3) \$20.0

SHORT SMOKED SALMON, LEEK
MASH, ROASTED ANGRY
BROCCOLI, EASTCIDER GLAZE \$25.0

CIOPPINO, CALAMARI, SHRIMP,
MUSSELS, CLAMS, SCALLOPS,
TOMATO BROTH \$26.0

BLACKENED TUNA (RARE), CORN
TART, EDAMAME SUCCOTASH,
CRYSTAL BUTTER \$28.0

J B CHICKEN, PISTOU NEW
POTATOES, ARTICHOKE
BOTTOMS, LEMON CAPER
BUTTER \$25.0

SHORT SMOKED SALMON, LEEK
MASHED POTATOES, ROASTED
ANGRY BROCCOLI, EASTCIDER
GLAZE \$27.0

PAN SEARED DAY BOAT
SCALLOPS, SEMOLINA CRAB
GNOCCHI, TWO PEPPER
VINAIGRETTE \$28.0

FOUR CHEESE RAVIOLI WITH
MEATBALLS

SHRIMP PAESANO PETITE

PERONI BRAISED POT ROAST

PETITE BEEF TENDERLOIN

SALMON PAESANO

FIVE CHEESE TORTELLINI WITH
CHICKEN

PENNE PUTTANESCA WITH SHRIMP

PENNE MARGARET WITH GRILLED
CHICKEN

OAK GRILLED FISH OF THE DAY

CENTER CUT TENDERLOIN OF BEEF

Paesanos - 1604 Menu



DAY FISH PAESANO

OAK GRILLED PORK TENDERLOIN

Entrées



SHRIMP PAESANO \$15.0

GIANT CALAMARI, THE
ORIGINAL SWEET AND \$14.0
SOUR CHILE SAUCE

ROPE SMOKED SALMON, BAGEL
CHIPS, EVERYTHING \$13.0
MASCARPONE SMEAR

RICE CRUSTED OYSTERS, GREEN
APPLE REMOULADE, FLYING FISH \$12.0
CAVIAR

CRISPY EGGPLANT STACK,
PESTO GOAT CHEESE, TOMATO, \$12.0
MOZZARELLA

ANGUS SIRLOIN CARPACCIO,
SHAVED PARM, PICKLED \$13.0
SHIITAKE SALAD

CEVICHE OF THE MOMENT , 4
CITRUS JUICES, AVOCADO, \$14.0
E.V.O.O.

TRUFFLE POTATO CHIPS,
GORGONZOLA CRUMBLES, \$11.0
FONDUE

BRUSCHETTA, MOZZARELLA,
TOMATOES, SWEET BASIL \$11.0

BLACK AND BLUE MUSSELS,
SOURDOUGH TOAST \$15.0

OAK GRILLED BRIE, CIABATTA,
TOMATO MARMALADE \$13.0

ESCARGOT, PARSLEY PESTO
BUTTER, TOASTED BRIOCHE \$13.0

GIANT CALAMARI \$11.0

TOASTED JALAPENO JACK RAVIOLI

PANCETTA WRAPPED DATES

OLIVES AND PEPPERS

SPINACH AND ARTICHOKE DIP

BUFFALO CHICKEN DIP

BEEF TENDERLOIN SLIDER

FRIED SHRIMP

TOMATO CREAM SOUP

Italian Red Varietals

ZENATO VALPOLICELLA VENETO, \$32.0
ITALY

RUFFINO IL LEO CHIANTI
SUPERIORE TUSCANY, ITALY \$34.0

TENUTA DI ARCENO CHIANTI
CLASSICO TUSCANY, ITALY \$38.0

TOMMASI RAFAEL VALPOLICELLA
VENETO, ITALY \$38.0

ANTONIO SANGUINETI NESSUN
DORMA SUPER TUSCAN \$44.0
TUSCANY, ITALY

VOLPAIA CHIANTI CLASSICO \$50.0
TUSCANY, ITALY

BANFI BELNERO SUPER TUSCAN \$52.0
TUSCANY, ITALY

IL POGGIONE ROSSO DI \$52.0
MONTALCINO TUSCANY, ITALY

MODUS SUPER TUSCAN \$55.0
TUSCANY, ITALY

ARCANUM IL FAUNO SUPER \$60.0
TUSCAN TUSCANY, ITALY

ZENATO RIPASSA VALPOLICELLA \$68.0
VENETO, ITALY

LUIGI RIGHETTI AMARONE \$82.0
VENETO, ITALY

CARPARZO BRUNELLO DI \$95.0
MONTALCINO TUSCANY, ITALY

CASTELLO DI NEIVE
BARBARESCO BARBARESCO, \$99.0
ITALY

FONTANAFREDDA SERRALUNGA \$105.0
BAROLO PIEDMONTE, ITALY

TOMMASI AMARONE VENETO, \$135.0
ITALY

Paesanos - 1604 Menu



MICHELE CHIARLO TORTONIANO BAROLO PIEDMONTE, ITALY	\$144.0
PIO CESARE BAROLO PIEDMONTE, ITALY	\$160.0
GAJA BRUNELLO DI MONTALCINO TUSCANY, ITALY	\$174.0
GAJA BARBARESCO PIEDMONTE, ITALY	\$348.0
SASSICAIA BY TENUTA SAN GUIDO TUSCANY, ITALY	\$355.0

Ingredients Used



SALMON	
HAM	
ESCARGOT	\$13.0
POTATOES	
CHORIZO	
MUSTARD	
GORGONZOLA	
SHRIMP	
PESTO	
CHEESE	
PARMESAN	
BANANA	
BUTTER	
SCALLOPS	
MINT	
CHOCOLATE	
CUCUMBER	
PARMIGIANA	
TOMATO	
TOMATOES	
CARAMEL	
PEAS	

Pasta



FETTUCCHINI ALFREDO	\$15.0
LOBSTER RAVIOLI, CRAB ROASTED PEPPER BUTTER, CRISPY PROSCIUTTO	\$25.0
JALAPENO PESTO FAZZALETTI, PERONI POT ROAST, CIPOLLINI, GOAT CHEESE	\$21.0
FETTUCCHINI MARGARET, GRILLED CHICKEN, POBLANO, MUSHROOM, TOMATO CREAM	\$17.0
BAKED FOUR CHEESE RAVIOLI, RICOTTA MEATBALLS, TOMATO SAUCE	\$16.0
CAPELLINI POMODORO CRUDO, BASIL, GARLIC, FRESH MOZZARELLA	\$16.0
BAKED ZITI BOLOGNESE, MELTED MOZZARELLA	\$15.0
ANGUS BEEF MUSHROOM LASAGNA	\$17.0
TOSSED SPAGHETTINI OR PENNETTE	\$13.0
TOSSED SPAGHETTINI OR PENNETTE	\$14.0
FETTUCCHINI ALFREDO WITH GRILLED CHICKEN	\$64.0
ANGUS BEEF AND MUSHROOM LASAGNA	\$59.0
4-CHEESE RAVIOLI WITH RICOTTA MEATBALLS	\$58.0
FETTUCCHINI MARGARET	\$59.0
BAKED ZITI BOLOGNESE	
BAKED FOUR CHEESE RAVIOLI	
BAKED CHEESE TORTELLINI	
PENNE PASTA PUTTANESCA	
PENNE PASTA #1	
PENNE PASTA #2	
PENNE ARRABIATA	

Paesanos - 1604 Menu



PENNE PASTA MARGARET

PENNE PASTA

SPAGHETTI BOLOGNESE

RAVIOLI

CHICKEN ALFREDO

FETTUCCHINE

Cabernet Sauvignon

FREEMARK ABBEY NAPA VALLEY, CALIFORNIA \$72.0

PAESANOS CALIFORNIA \$38.0

CANOE RIDGE HORSE HEAVEN HILLS, WALLA WALLA, WASHINGTON \$42.0

EARTHQUAKE BY MICHAEL DAVID LODI, CALIFORNIA \$45.0

FELINO BY PAUL HOBBS VALLE DE UCO LUJAN DE CUYO, MENDOZA, ARGENTINA \$48.0

JUSTIN PASO ROBLES, CALIFORNIA \$58.0

AUSTIN HOPE PASO ROBLES, CALIFORNIA \$60.0

CHARLES KRUG YOUNTVILLE, NAPA VALLEY, CALIFORNIA \$68.0

QUILT BABY CAYMUS BY JOE WAGNER NAPA VALLEY, CALIFORNIA \$72.0

HESS ALLOMI VINEYARD NAPA VALLEY, CALIFORNIA \$77.0

GREENWING BY DUCKHORN COLUMBIA VALLEY, WASHINGTON \$80.0

STAGS' LEAP NAPA VALLEY, CALIFORNIA \$95.0

SEQUOIA GROVE NAPA VALLEY, CALIFORNIA \$99.0

CARAVAN BY DARIOUSH NAPA VALLEY, CALIFORNIA \$105.0

JORDAN ALEXANDER VALLEY, SONOMA COUNTY, CALIFORNIA \$110.0

HALL NAPA VALLEY, CALIFORNIA \$114.0

CHAPPELLET NAPA VALLEY, CALIFORNIA \$135.0

CHATEAU MONTELENA NAPA VALLEY, CALIFORNIA \$145.0

ANAKOTA HELENA MOUNTAIN VINEYARD KNIGHTS VALLEY, NAPA VALLEY, CALIFORNIA \$160.0

SILVER OAK ALEXANDER VALLEY, SONOMA COUNTY, CALIFORNIA \$168.0

STAGLIN ESTATE SALUS BOOTH BELLA OAKS RUTHERFORD, NAPA VALLEY, CALIFORNIA \$170.0

CAYMUS NAPA VALLEY, CALIFORNIA \$175.0

CADE HOWELL MOUNTAIN, NAPA VALLEY, CALIFORNIA \$195.0

PAUL HOBBS NAPA VALLEY, CALIFORNIA \$200.0

DARIOUSH NAPA VALLEY, CALIFORNIA \$210.0

LA JOTA HOWELL MOUNTAIN, NAPA VALLEY, CALIFORNIA \$215.0

PALMAZ VINEYARDS NAPA VALLEY, CALIFORNIA \$225.0

PLUMPJACK OAKVILLE, NAPA VALLEY, CALIFORNIA \$240.0

ODETTE STAGS LEAP DISTRICT, NAPA VALLEY, CALIFORNIA \$265.0

CAYMUS SPECIAL SELECT NAPA VALLEY, CALIFORNIA \$300.0

M. ETAIN TIN MAN RUTHERFORD, NAPA VALLEY, CALIFORNIA \$315.0

VINE HILL RANCH OAKVILLE, NAPA VALLEY, CALIFORNIA \$330.0

CARDINALE NAPA VALLEY, CALIFORNIA \$400.0

Paesanos - 1604 Menu



SHAHER HILLSIDE SELECT
STAGS LEAP DISTRICT, NAPA \$440.0
VALLEY, CALIFORNIA

Paesanos - 1604

3622 Paesanos Pkwy San
Antonio, TX 78231, San Andreas,
United States

Opening Hours:
Monday 11:00-21:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Friday 11:00-22:00
Saturday 11:00-22:00
Sunday 11:00-21:00

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