

Appetizers ~ Small Plates

Antipasto Board

Sliced prosciutto, mortadella and hot salami plated with port wine-infused Derby, parmesan, dried cherries, grilled peaches, apple jam, a honey-ricotta spread and our house crostini. 18 **GF S**

Pazzi Per Calamari 🚫

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a red chili vinaigrette. 16

Fried Burrata

Creamy burrata fried whole then topped with fresh parmesan and basil. Plated over house tomato sugo with crostini. 15

Smelt

Deemed "the potato chips of the Sea," these small fish are coated in fry batter and lemon-pepper seasoning, then deep-fried until crispy. Perfect for dipping in tartar sauce. 15 **S**

Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta all finished with balsamic glaze. 13 **GF**

Salads

Enjoy any salad as a side salad with your entrée. Classics 8 • Seasonal 10
Choice of Dressing • Caesar • Ranch • Bleu Cheese
House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette

Michigan Cherry Salad

Spring mix tossed with dried cherries, honeycrisp apples and candied walnuts in our house-made apple cider dressing, then sprinkled with crumbled feta. 16 **GF S**

Insalata di Pesche

Arugula tossed with sweet grilled peaches, raspberries, red onions and almonds in a maple-mustard dressing. Crowned with freshly shaved ricotta salata. 16 **GF S**

Caprese Salad

Ripe tomato and whole milk mozzarella finely layered with house-made basil pesto, extra virgin olive oil, cracked black pepper, kosher salt and black truffle balsamic glaze. 15 **GF S**

Pear & Gorgonzola Salad 🚫

Crisp romaine lettuce and sliced radicchio tossed with fresh pear slices, toasted ground walnuts and crumbled gorgonzola cheese in our walnut vinaigrette. 15 **GF**

Paesano Caesar Salad

Romaine lettuce garnished with Italian-herb croutons and shaved parmesan cheese, then tossed in our house Caesar dressing. 13 **GF**

House Mixed Greens Salad

Mixed artisan greens, sliced red onion, grape tomatoes, fresh cucumbers and shredded carrots. 11 **GF**

Make any above salad an entree with your choice:

Chicken 6 • Shrimp 8 • Salmon 12* • Proteins Available Blackened
(*Specify preferred degree of doneness.)

**Please specify your preferred degree of cooking doneness. *Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults, and those who have certain medical conditions are at greater risk.*

Sides

Generous portions of rotating seasonal sides to accompany your meal.

Balsamic-Glazed Brussels Sprouts 🚫

Flash-fried until crisp, then finished with truffle balsamic glaze, spicy Michigan honey, dried cherries and freshly shaved ricotta salata. 11

Vegetable Medley

Chef's selection of fresh, seasonal vegetables sautéed with garlic butter, then plated with crisped Pecorino Romano and pickled Fresno peppers over Romesco sauce. 9 **GF S**

Patate al Pesto

Redskin potato wedges roasted with garlic, then generously tossed in our house basil pesto. 7 **GF S**

LUNCHES

At Paesano For Summer

To help offset processing fees, all Credit Card transactions are subject to a 3% Service Charge, which is not greater than our cost of acceptance. There is no additional fee for Debit Card and Cash payments.

Your Hosts | Richard Buhr | Andrew Spicer | Zachary Spangler
Chef De Cuisine | Armando Reyes-Bolanos

Sandwiches

All sandwiches come with coleslaw and a choice of a cup of house-made minestrone, soup-of-the-day or fries. Ask about our GLUTEN-FREE (GF) options.

Walleye 🚫

Pan-fried fish fillet topped with tartar sauce, lettuce, tomato and onion on ciabatta. 18 **S**

Prosciutto & Arugula

Sliced prosciutto layered with whole mozzarella, baby arugula, sliced tomato, balsamic glaze and basil pesto on ciabatta. 17 **S**

Chicken Salad

Shredded chicken confit mixed with dried cherries, celery, onion and poppy seeds in our house aioli. Served with lettuce and tomato on toasted sourdough. 16

Caesar Wrap

Choice of protein tossed with shaved parmesan, croutons, grape tomatoes and lettuce in house-made Caesar dressing, then wrapped in a warm tortilla. 11
Chicken 5 • Parmesan-Crusted Chicken 5 • Salmon 8* • Blackened

Seasonal

All seasonal dishes come with rolls and garlic butter, and a choice of house-made minestrone, soup-of-the-day, or house salad. Ask about our GLUTEN-FREE (GF) options.

Pollo Ripieno 🚫

Juicy chicken breast stuffed with melted mozzarella, tomatoes and fresh basil, hand-rolled and roasted to perfection. Drizzled with black truffle balsamic glaze, then plated with basil pesto tossed potatoes and green beans. 32 **GF S**

Fusilli Confit

House-made corkscrew pasta pan-tossed with shredded chicken confit, mozzarella, sautéed spinach and grape tomatoes in our house basil pesto. Adorned with pickled Fresno peppers and black truffle balsamic glaze. 29 **GF S**

Spaghetti Estivi

House-made spaghetti tossed with fresh zucchini, yellow squash, parmesan, shallots and crumbled bacon in a creamy lemon-ricotta sauce. Finished with toasted pine nuts, crisped Pecorino Romano and available with your choice of protein. 25 **GF S** Chicken 6 • Shrimp 8 • Salmon 12* • Available Blackened

Classic Italian

All classics come with rolls and garlic butter, and a choice of house-made minestrone, soup-of-the-day, or house salad. Ask about our GLUTEN-FREE (GF) options.

Caprese Ravioli 🚫

House-made ravioli filled with whole mozzarella, ricotta, basil and spinach, then plated with grape tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 28
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 12* • Available Blackened

Paesano Lasagna

Layers of fresh pasta filled with slow-cooked meat ragu and creamy Italian cheeses, baked and topped with our house-made tomato sugo. 23

Rigatoni & Country Greens

Italian sausage sautéed in garlic butter with rapini greens and spicy sliced peppers, then tossed with our rigatoni pasta and grated Pecorino Romano. 22 **GF**

Spaghetti with Meatballs & Tomato Sugo 18 Without meatballs 15 **GF**

Spaghetti alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 24 **GF**

Fettuccine Alfredo

Ribbon pasta tossed with cremini mushrooms in our house alfredo sauce. 22 **GF**
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 12* • Available Blackened

Chicken Parmigiana 🚫

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed in tomato sugo. 26

Eggplant Parmigiana

Lightly fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed in tomato sugo. 23 **GF**

Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF**
Luncheon Portion Chicken 20 • Regular Chicken 26 • Salmon 31 • Veal market

Classic Piccata

A piquant sauce of lemon, capers and garlic with white wine and herb butter. Served with garlic-buttered angel hair pasta. **GF**
Luncheon Portion Chicken 20 • Regular Chicken 26 • Salmon 31 • Veal market

Shrimp Scampi

Sautéed shrimp tossed with house-made spaghetti, fresh garlic, basil and bruschetta tomatoes in a white wine butter sauce. 26 **GF**

Parties of 6 or more are subject to an automatic 20% gratuity added to your bill.

SEASONAL | HOUSE FAVORITES | GLUTEN-FREE

Dishes marked **S** are Seasonal creations. Those with a 🚫 symbol signify our House Favorites. The **GF** symbol signifies the dish is, or may be, prepared as Gluten-Free (ask your server). Items requiring one of our house-made Gluten-Free alternatives are subject to an upcharge of \$6 for pasta and \$4 for bread.