



APPETIZERS & SMALL PLATES

Cheesy, breaded risotto fritters studded with peas and deep-fried until golden brown. Served over our house marinara. 12 S

Caprese Flatbread

Our house-fermented dough adorned with whole slices of fresh mozzarella and tomato. Dressed with pesto, balsamic glaze, olive oil and basil over light marinara. 14 GF S

Bacon-Wrapped Dates

Smith's bacon-wrapped Medjool dates stuffed with creamy gorgonzola and herbs served atop our red pepper-almond pesto. 14 GF

Fried Burrata

Creamy burrata fried whole and topped with fresh parmesan and basil. Accompanied by house-made marinara and parmesan focaccia toast points for dipping. 14 S L

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a sweet red-chili sauce. 14

Eggplant Parmigiana

Lightly fried eggplant, sliced tomatoes, fresh basil and fresh mozzarella layered together and baked until golden brown. 12 GF

Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta all finished with balsamic glaze. 12 GF S

Lemon Pepper Shrimp

Lemon-pepper tempura-battered shrimp served over baby arugula with a side of citrus aioli. 12

SEASONAL SALADS

Enjoy any of the salads as a side salad with any entree. 8 Choice of Dressing • Italian • Caesar • Ranch • Bleu Cheese Raspberry Vinaigrette • Balsamic Vinaigrette

Crisp Apple

Red apple slices, spinach, radicchio and toasted pecans tossed in our black grape vinaigrette. Topped with feta cheese. 14 GF S L

Potato Dolce

Baby arugula, sliced sweet potatoes, pepitas, crumbled goat cheese and dried cranberries tossed in our honey mustard dressing. 13 GF S L

Pear & Gorgonzola Salad

Crisp romaine lettuce with sliced radicchio garnished with slices of fresh pears, toasted ground walnuts and crumbled gorgonzola cheese tossed in our walnut vinaigrette. 13 GF

Paesano Caesar Salad

Romaine lettuce garnished with Italian-herb croutons and grated parmesan cheese tossed in our house-made Caesar dressing. 13 GF

House Mixed Greens Salad

Mixed artisan greens, sliced red onion, cherry tomatoes, fresh cucumbers and shredded carrots. 6 GF

Make any above salad an entree with your choice:

Chicken 6 • Shrimp 9 • Salmon 11* • Steak 11*

(*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.

DINNERS At Paesano For Minter

SEASONAL ENTREES

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

Pan-seared sea scallops served atop a lavish saffron-cream sauce. Accompanied by our alpine cheese-cauliflower gratin and mixed vegetable succotash. 38 GF S

Short Ribs

Boneless Coca-Cola-braised short ribs over our buttery house-made redskin mashed potatoes with garlic-thyme baby carrots and crispy fried leeks. 34 GF S L

Pork Chop

Char-grilled, all-natural hand-cut pork chop finished with our specially prepared maple-mustard sauce and served over our buttery house-made redskin mashed potatoes. 39 GF S L

Pollo Azzurro

Lightly floured chicken breasts pan-seared and garnished with crisp pear slices, an aromatic bleu cheese sauce and drizzled balsamic glaze. Served over buttered angel hair pasta. 25 GF S L

SEASONAL PASTA

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

Lamb Ragu

Roasted Roma tomato sugo tossed with our lamb ragu over fresh pappardelle pasta and studded with onions, garlic, celery, and carrots. Finished with parmesan cheese and fresh basil. 28 GF S

Spaghetti alla Carbonara

Al dente spaghetti, guanciale and peas spun into a traditional Carbonara of rich egg yolk, Pecorino Romano and cracked black pepper. 21 GFS

Gnocchi alla Tartufo

Potato-based gnocchi simmered in truffle oil, then tossed along with spinach and fresh salmon in a dill-cream sauce. 28 GF S

Corkscrew-shaped pasta tossed with sliced cremini mushrooms in our house alfredo sauce. 20 GF S L Available with your choice of protein. Blackened Chicken 26 • Blackened Shrimp 28 • Steak 31

Sweet Potato Agnolotti

Black garlic and chive-filled sweet potato ravioli in a decadent sauce of walnut butter, fried sage, wine-plumped cranberries and speck. Topped with crumbled goat cheese. 31 S

CLASSIC ITALIAN

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. 19

Rigatoni & Country Greens

Italian sausage sauteed in garlic butter with rapini greens and spicy sliced peppers tossed with our rigatoni pasta and grated Pecorino Romano cheese, 20 GF

Spaghetti with Meatballs & Tomato Sugo 17 GF

Without meatballs. 14

Rigatoni alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 19 GF

Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sauteed sage, imported Italian prosciutto and simmered in a classic piccata sauce. Served over buttered angel hair pasta. 29 GF

Chicken Parmigiana

ad chicken breasts tonned with melted mozzarella chaese and served with angel hair pasta tossed with tomato sugo. 25

Eggplant Parmigiana

Lightly fried eggplant, sliced tomatoes, fresh basil and fresh mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed with tomato sugo. 19 GF

Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlicbuttered angel hair pasta. **GF** Chicken 25 • Salmon 29 • Veal 29

Classic Piccata

A piquant sauce of lemon, capers and garlic with white wine and herb butter. Served with garlic-buttered angel hair pasta. **GF** Chicken 25 • Salmon 29 • Veal 29

Shrimp Scampi

Sauteed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and bruschetta tomatoes. Served over spaghetti. 25 GF

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

SEASONAL I LOCAL I GLUTEN-FREE Dishes marked as S are Seasonal creations. Those with a L symbol are made with local ingredients. The GF symbol signifies the dish may be prepared as Gluten-Free (ask your server).