

A decorative header image featuring a close-up of green leaves and stems, possibly asparagus or similar spring vegetables, set against a dark background. The text "SPRING DINNER" is overlaid in large, white, sans-serif capital letters on the right side of the image.

SPRING DINNER

APPS/SMALL PLATES

Asparagi e Burrata

Grilled asparagus with di Stefano burrata, creamy ricotta dressing and toasted sesame seeds. Served with grilled pesto Genovese-infused focaccia. 14 **GF**  

Bastoncini di Pesce

Cornmeal-crusted smelts flash-fried until crispy and served with sriracha aioli and lemony gremolata. 14  

Carne e Formaggio

Prosciutto, Creminelli Barolo, and bresaola with Rogue River Oregonzola, Sartori Sarvecchio and Blueberry-Vanilla chevre. Served with grilled baguette, gherkins, artichoke-olive tapenade and house-made spicy mustard. 19 **GF** 

Pazzi Per Calamari

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a sweet red-chili sauce. 13

Eggplant Parmigiana

Lightly fried eggplant, sliced tomatoes, fresh basil and fresh mozzarella layered together and baked until golden brown. 10 **GF**

Feta al Forno

Creamy feta wrapped in puff pastry with wilted baby spinach, mushroom duxelles and tomato confit. Topped with sweet balsamic reduction and T.M. Klein organic honey. 13  

Seasonal Flatbread

Asparagus spears, artichoke confit, fava beans and ground almonds atop tangy goat cheese with Sartori Sarvecchio and lemony herb oil. 16 **GF**  

Formaggio Piccante

Grand Cru alpine-style cheese mixed with house-made garlic aioli, piquant peppadew peppers and spices. Served with crunchy celery and garlicky crostini. 14 **GF**  

Rampe e Fave Crostini

House-made parmesan baguette topped with spring onion pesto, roasted fava beans, pickled cherry tomatoes and candied Smith's bacon. Topped with shredded Sartori Sarvecchio. 13  

SPRING SALADS

Pompelmo

Delicate baby spinach, grapefruit and orange supremes with tangy feta, toasted sunflower seeds and golden raisins. Tossed with sweet and sour grapefruit vinaigrette. 14 **GF**  

Ricompensa Primaveraile

All the best of Spring! Buttery Bibb lettuce tossed with snap peas, fava beans, spring peas and poppy seed dressing, adorned with crumbled chevre and candied walnuts. 14 **GF**  

Grano di Potenza

Tri-color quinoa, cherry tomatoes, Castelvetro olives, slivered asparagus, ceci beans, marinated cucumbers, pickled red onion and crumbled feta, all served atop a bed of peppery arugula. Topped with creamy lemon-dill dressing. 14 **GF**  

Pear & Gorgonzola Salad

Crisp romaine lettuce with sliced radicchio and walnut vinaigrette. Garnished with slices of fresh pears, toasted ground walnuts and crumbled gorgonzola cheese. 11 **GF** 
Enjoy as a side salad with any entree. 7

Paesano Caesar Salad

Romaine lettuce with house-made Caesar dressing. Garnished with Italian-herb croutons and grated parmesan cheese. 11 **GF** 
Enjoy as a side salad with any entree. 7

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 9* • Steak 10*

(*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.

Spring Vegetables & Sides 6

- Rosemary-Garlic Roasted Redskin Potatoes • Crispy Fingerlings
- Pancetta Braised Kale • Lemon-Shallot Broccoli
- Warm Fregola Salad • Grilled Asparagus & Scallions

SEASONAL ENTREES

Branzino

Pan-seared, lemon and herb stuffed branzino served over warm fregola salad and roasted lemon-shallot broccolini. Finished with charred scallion gremolata. 29 **GF** 

Bistecca

Char-grilled Angus Reserve butler steak served with crispy smashed fingerling potatoes, grilled asparagus and spring onions. Topped with tangy horseradish cream sauce. 32 **GF**  

Carré di Agnello

Char-grilled lamb lollipops served alongside harissa-lemon fava bean almondine, lemon-dill roasted marble potatoes, and sesame-dijon yogurt. Finished with lemony herb oil. 32 **GF** 

Pollo Arroccato

Golden raisin, parmesan and asparagus stuffed chicken involtini served with pancetta-braised rainbow chard and twice baked sweet potato. 28 **GF**  

Manicotti Vegani

Hand-rolled vegan pasta stuffed with tofu ricotta, spinach and artichokes. Served over red pepper-cashew cream sauce studded with spring peas and finished with almond parmesan and micro greens. 28 **GF** 

SPRING PASTA

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

Salmone Affumicato

Cherrywood-scented roast Faroe Island salmon tossed with garlic-thyme roasted roma tomatoes, baby spinach, and sliced finger peppers in sweet lemon cream sauce over house fettuccine noodles with fine herbs. 29 **GF** 

Mezzaluna Ravioli di Vitello

Half-moon veal ossobuco raviolis tossed with wilted rapini greens, crispy guanciale, veal jus and garlic-herb butter. Topped with shredded Sartori Sarvecchio and fresh basil. 30  

Il Asparago

Fresh trumpet-shaped pasta served in a thick and rich asparagus velouté with tear drop peppers, charred asparagus and Ruhlig Farms yellow squash. Finished with crumbled Sarvecchio parmesan crisps. 26 **GF**  

Salsiccia di Agnello

Fresh garganelli pasta tossed with house-made lamb and beef sausage, adorned with fava beans, cherry tomatoes and snap peas, all brought together with red pepper compound butter. Finished with pecorino romano and toasted sunflower seeds. 30 **GF**  

Pollo con Fave

Diced and blackened chicken thighs tossed with marinated sun-dried tomatoes and cremini mushrooms in our pesto Genovese cream sauce, served over our house-made spaghetti. 28 **GF**  

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. 18

Rigatoni & Country Greens

Italian sausage sautéed in garlic butter with rapini greens and hot finger peppers tossed with our rigatoni pasta and grated Pecorino Romano cheese. 19 **GF**

Spaghetti with Meatballs & Tomato Sugo 16 **GF**

Without meatballs. 15

Fettuccine alla Bolognese

Slow-cooked rustic meat sauce of beef, vegetables and red wine. Sprinkled with Pecorino Romano. 18 **GF**

Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sautéed sage, imported Italian prosciutto and simmered in a classic piccata sauce. 28 **GF**

Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo. 24

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. 18 **GF**

Classic Marsala

A hearty pan roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 24 • Salmon 26 • Veal 28

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 24 • Salmon 26 • Veal 28

Shrimp Scampi

Sautéed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and heirloom cherry tomatoes. Served over house-made spaghetti. 24 **GF**