



paesano

restaurant - wine bar

Winter



APPETIZERS & SMALL PLATES

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

Seasonal Flatbread
Our house-fermented dough adorned with a fresh garlic spread, both Grand Cru Alpine and mozzarella cheese, roasted fennel, shredded pork and balsamic glaze. Seasoned with onion, oregano and paprika. 16 **GF L 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**

Pazzi Per Calamari
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 mozzarella layered together and baked until golden brown. 12 **GF**

FLATBREADS

Margherita Fresh mozzarella and roasted tomato sugo with fresh basil and Italian herbs. GF 14	Pepperoni Imported Pepperoni, house tomato sauce, mozzarella and herb-cheese blend. GF 14	Sausage Onion Crumbled Sausage, balsamic onions, baby spinach and mozzarella with cream sauce. GF 14	Caprese Whole slices of fresh mozzarella and tomato dressed with pesto, balsamic glaze, olive oil and basil over our house dough and light marinara. GF 14
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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 8 • 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.*

LUNCHES
At Paesano For Winter

Your Hosts | Richard Buhr | Elissa Spangler | Andrew Spicer | Zachary Spangler | Chef De Cuisine Armando Reyes-Bolanos | Beverage Director Justin King |

SEASONAL SANDWICHES

Sandwiches come with a choice of a *cup of house-made soup*, house salad, cole slaw or fries. Ask about our GLUTEN-FREE (GF) options.

Caprese
Fresh mozzarella and sliced tomatoes served on house-made parmesan focaccia and dressed with olive oil, sea salt, basil, pesto and balsamic glaze. 15 **S**

Salmone
Faroe Island Salmon fillet soaked in a sweet tamarind marinade and served on warm ciabatta with arugula and our house bistro sauce. 19 **GF S L**

Chipotle Chicken
Grilled chicken breast topped with crispy prosciutto, white American cheese, chipotle aioli and spicy mayonnaise. Served on a warm brioche bun. 16 **GF S**

Formaggio e Lamponi
Melted mozzarella, Grand Cru Alpine and provolone cheese with freshly mashed raspberries over buttery griddled sourdough. 15 **S L**

Chicken Impacco
Sliced breaded chicken, tomatoes and red onion with crumbled bacon, melted mozzarella and ranch dressing on a warm flour tortilla. 15 **S L**

Pulled Pork
Barbecue pulled pork topped with melted gruyere and cole slaw served on a warm ciabatta. 16 **GF S**

SEASONAL PASTA

Pasta comes with a choice of a *cup 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. 24 **GF S L**

Fusilli Alfredo
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 6 • Blackened Shrimp 8 • Steak 11*

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 **GF 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
Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo. Luncheon Portion 19 • Regular Portion 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 garlic-buttered angel hair pasta. **GF** Luncheon Portion Chicken 19 • Regular 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** Luncheon Portion Chicken 19 Regular 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 | LOCAL | 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).