

## Appetizers ~ Small Plates

### Antipasto di Crostacei

Traditional Maryland-style cakes with lump crab meat sautéed and topped with a peppery aioli. Plated over a bed of arugula. 18 **S**

### Pizza Bianca

Our house-fermented dough layered with garlic-cream sauce, mozzarella, thinly sliced prosciutto, arugula and finely chopped candied bacon. Finished with freshly shaved parmesan, olive oil and Michigan hot honey. 16 **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. Accompanied by house-made marinara and parmesan focaccia toast points for dipping. 15

### Bruschetta Trio

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

### Whitefish Dip

Spreadable, house-made Lake Superior Whitefish dip plated with oven-baked crostini. 12 **GF S**

## Seasonal Salads

*Enjoy any salad as a side salad to any entree. Classics 8 • Seasonal 10  
Choice of Dressing • Caesar • Ranch • Bleu Cheese  
House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette*

### Insalata di Melagrana

Spring mix tossed with pomegranate arils, sliced apples, roasted grapes and pecans in a house-made pomegranate balsamic vinaigrette, then garnished with crumbled goat cheese. 16 **GF S**

### Shaved Brussels Sprouts Salad

Fresh spinach and Brussels sprouts tossed with dried cranberries, spicy fried chickpeas and crumbled feta cheese in an orange balsamic vinaigrette. 14 **S**

### Pear & Gorgonzola Salad

Crisp romaine lettuce and sliced radicchio tossed with slices of fresh pears, toasted ground walnuts and crumbled gorgonzola cheese in our walnut vinaigrette. 14 **GF**

### Paesano Caesar Salad

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

### Deluxe Mixed Greens Salad

Mixed artisan greens, sliced red onion, cherry tomatoes, fresh cucumbers and shredded carrots with your choice of dressing. 9 **GF**

### Make any above salad an entree with your choice:

Chicken 6 • Shrimp 8 • Salmon 11\* • 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 syrupy balsamic glaze, spicy Michigan honey, parmesan and a sprinkle of crumbled goat cheese. 9

### Butternut Squash Au Gratin

Thinly sliced butternut squash baked in a decadent mix of smoked gouda, cream, parmesan, scallions, sliced bell peppers and Smith's bacon. 9 **GF S**

### Garlic-Butter Green Beans

Blanched green beans tossed in our house butter with minced garlic, lemon juice and vinegar, then adorned with slivered almonds. 7 **GF S**

## DINNERS

At Paesano For *Spring*

*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.*

### SEASONAL | HOUSE FAVORITES | GLUTEN-FREE

*Dishes marked **S** are Seasonal creations. The **P** symbol represents our House Favorites. The **GF** symbol signifies the dish is or may be prepared as Gluten-Free (ask your server). Unique GF preparations are subject to an upcharge of \$4.*

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

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

## Seasonal Entrees

*All entrees 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.*

### Asiago-Crusted Whitefish / Pesce

Lake Superior Whitefish filets breaded with an asiago-panko breadcrumb mix, pan-fried, and finished with a lemon-cream sauce. Plated with garlic-thyme roasted redskin potatoes and garlic-butter green beans. 34 **S**

### Crab Cakes / Crostacei

Traditional Maryland-style cakes with lump crab meat sautéed and topped with a peppery aioli. Plated with garlic-thyme roasted redskin potatoes and garlic-butter green beans. 28 **S**

### Balsamic Tenderloin / Maiale

Garlic-rosemary marinated pork tenderloin wrapped in crispy Smith's bacon, roasted and adorned with an orange balsamic and red wine glaze. Plated with garlic-thyme roasted redskin potatoes and garlic-butter green beans. 26 **GF S**

### Chicken Paillard / Pollo

Fresno pepper-marinated chicken breast breaded and pan-fried, then finished with our red chili vinaigrette and a petite salad of slivered cucumbers, onions and tomatoes. Plated with garlic-thyme roasted redskin potatoes and green beans. 25 **S**

## Seasonal Pasta

*All pasta comes 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.*

### Butternut Squash Agnolotti

Hand-folded ravioli stuffed with butternut squash, Pecorino Romano, roasted garlic and Belgioioso ricotta, then tossed with finely chopped walnuts, sage, sautéed spinach, bacon and more diced butternut squash in a decadent brown butter sauce. Garnished with freshly shaved parmesan and a sprinkle of crumbled goat cheese. 31 **S**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### Gnocchi Primavera

Potato gnocchi simmered in truffle oil, then tossed with sugar snap peas, chopped scallions and crisped prosciutto ham in a rich lemon-garlic parmesan cream sauce. Crowned with pickled radishes. 26 **GF S**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### Chicken Cannelloni

Three classic cannelloni stuffed with shredded rosemary chicken confit, sautéed spinach, parmesan and Belgioioso ricotta. All smothered with our house tomato sugo and mozzarella, then baked to perfection. 24 **S**

## 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, basil and spinach, then plated with halved grape tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 25 **S**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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. 20

### Rigatoni & Country Greens

Italian sausage sautéed 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 Without Meatballs 14

### Rigatoni alla Bolognese

A slow-cooked rustic meat sauce of beef, soffritto and red wine with house-made rigatoni. Sprinkled with Pecorino Romano. 20 **GF**

### Fettuccine Alfredo

Ribbon pasta tossed with cremini mushrooms in our house alfredo sauce. 20 **GF**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### 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. Served over buttered angel hair pasta. 33 **GF**

### Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed in tomato sugo. 25

### 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. 20

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 25 • Salmon 29 • Veal 33

### 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 33

### Shrimp Scampi

Sautéed shrimp tossed with house-made spaghetti, fresh garlic, basil and bruschetta tomatoes in a white wine butter sauce. 25 **GF**