



SPRING LUNCH

APPS/SMALL PLATES

Carne e Formaggio / Charcuterie & Cheese

Chef's selection of cured meats and imported cheeses with all the accoutrements. 18 **GF** **L** **S**

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. 12 **GF**

Carciofi Fritti Peroni / Peroni Fried Artichokes

Jumbo, grilled artichoke hearts flash-fried in Peroni beer batter. Served with lemon-dill mayo and curried ketchup. 15 **S**

Asparagi e Uova / Asparagus & Egg

Fresh Italian burrata with grilled spring asparagus, cold poached egg and Meyer lemon aioli topped with grated Grana Padano. 13 **GF** **L** **S**

Seasonal Flatbread

Roasted garlic-morel cream, grilled artichoke hearts, asparagus and feta cheese with Smith's bacon and finished with pistachio-ramp pesto. 19 **GF** **L** **S**

SPRING SALADS

Maurizio / Maurice

Sliced ham, turkey and Grand Cru gruyere served over chopped iceberg lettuce with creamy Hudson's dressing and pimento-stuffed olives. 14 **GF** **L** **S**

Fragola / Strawberry

Fresh baby spinach leaves tossed with our tangy berry dressing. Adorned with sliced fresh strawberries, candied almonds, sliced cucumber and flash-fried burrata. 14 **GF** **L** **S**

Carciofo Toscano-Pomodoro / Tuscan Artichoke-Tomato

Mesclun greens mixed with sliced cherry tomatoes, red onion, grilled artichokes and Meyer lemon-basil vinaigrette. Finished with fried capers. 14 **GF** **L** **S**

Patata e Uovo / Potato & Egg

Roasted rosemary-garlic marble potatoes, poached egg, crispy thick-cut bacon, marinated fava beans and shaved Grana Padano tossed with baby arugula and finished with red-wine vinaigrette and crunchy croutons. 14 **GF** **L** **S**

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. 13 **GF** **L**

Paesano Caesar Salad

Romaine lettuce with house-made Caesar dressing. Garnished with Italian-herb croutons and grated parmesan cheese. 13 **GF** **L**

Enjoy any salad above 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** **L**

Make any above salad an entree with your choice:

Chicken 6 • Shrimp 9 • Salmon 11* • Steak 11* (*Specify preferred degree of doneness.)

SPRING SANDWICHES

All sandwiches served with Italian garden pasta salad.

Club Sandwich

Sliced salami, Piccante and ham with shaved turkey on multi-grain toast with sliced provolone, tomatoes, romaine and Hellman's mayo. 16 **GF** **L** **S**

Burrata Sandwich

Crispy fried burrata on a brioche bun with sliced prosciutto, fresh basil, sundried tomato pesto and baby arugula. 16 **S**

Shrimp Po'boy

Redfish Magic blackened shrimp with shredded lettuce, sliced tomatoes and our dijon cream sauce on a toasted hoagie bun. 16 **GF** **L** **S**

**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.*

SEASONAL ENTREES

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

Branzino

Parmesan-dijon crusted Branzino fillets served over bacon-braised chard and crispy cauliflower-parmesan cakes. Dressed with creamy Dijon mustard sauce. 25 **GF** **L** **S**

Pollo Ripieno / Stuffed Chicken

Jumbo chicken breast stuffed with prosciutto, provolone and basil. Topped with creamy tomato butter and marinated roma tomatoes over our spaghetti pasta with tomato sugo. 24 **L** **S**

Mama Bessie

Quartered artichoke hearts and sliced black olives with seared chicken breast and fettucine verde all tossed in our own tomato sugo and topped with fresh basil. 24 **GF** **L** **S**

Fusilli

House-made fusilli pasta tossed with sliced garlic sausage, marinated fava beans, rapini greens, and sliced Fresno chilies all combined in a decadent morel-sage cream. 24 **GF** **L** **S**

Spring Vegetables & Sides 6

- Grilled Asparagus • Cauliflower-Parmesan Cakes
- Rosemary-Garlic New Potatoes • Pea & Vegetable Medley
- Italian garden pasta salad • Bacon-braised Chard

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 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 **GF**

Without meatballs. 14

Fettuccine 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, sautéed sage, imported Italian prosciutto and simmered in a classic piccata sauce. Served with 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. 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** 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

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

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

Paesano Restaurant & Wine Bar • 3411 Washtenaw Avenue, Ann Arbor, MI 48104 • 734-971-0484 • paesanoannarbor.com