



APPS/SMALL PLATES

Bruschetta

Smoked salmon pate with creamy brie cheese, honey crisp apples and a roasted jalapeno dressing on parmesan-infused baguette. 13 **GF** **L** **S**

Polpetta Ripiene / Stuffed Meatballs

Garlic and herb veal meatballs stuffed with buffalo mozzarella, served over warm and creamy vodka sauce topped with shaved parmesan and basil. 13 **GF** **L** **S**

Gamberi Gigante / Jumbo Shrimp Appetizer

Grilled jumbo shrimp with sauteed watercress and Smith's bacon served over saffron-cauliflower puree and our own pickled vegetable gremolata. 16 **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. 11 **GF**

Seasonal Flatbread

Roasted butternut squash and housemade sweet onion-fennel sausage over Jersey Cow ricotta with semisecco tomatoes, fresh spinach, basil and Klein honey on our fermented house flatbread. 17 **GF** **L** **S**

Carne e Formaggio / Meat & Cheese

Toasted ciabatta served with Chef's selection of Italian cured meats and artisan cheeses. Served with tangy apple chutney, pickled vegetables and Honeycup mustard. 19 **S**

Barbabietole Fritte / Fried Beets

Fried red and golden braised beets tossed in creamy basil-balsamic dressing with baby arugula, served over citrus-honey yogurt and topped with crushed pistachios. 12 **L** **S**

AUTUMN SALADS

Insalata Raccolto / Harvest Salad

Butternut squash, sweet potatoes, candied bacon and Laura Chenel chevre tossed with wine-plumped cherries, dandelion greens and watercress in our own apple cider vinaigrette. 14 **GF** **L** **S**

Mela e Noce / Apple & Walnut

Toasted walnuts, balsamic poached apple slices tossed with baby arugula in our creamy honey dijon dressing. Topped with crispy prosciutto crumbles and crumbled goat cheese. 14 **GF** **L** **S**

Rapa Sanguinante / Blood Turnip Salad

Red and gold beets mixed with tender baby spinach and wild mushrooms tossed with tangy tarragon vinaigrette. Topped with shredded BellaVitano cheese, pepitas and tangy pickled shallots. 14 **GF** **L** **S**

Halloumi e Zucchini

Grilled slices of halloumi and zucchini planks adorn a bed of Arcadian greens with roasted cherry tomatoes and red onion tossed in creamy basil-balsamic dressing. Finished with toasted pistachio dust. 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**
Enjoy as a side salad with any entree. 7

Paesano Caesar Salad

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

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.

Autumn Vegetables & Sides 6

- Frico • Fried Polenta • Cheesy Cannellini Beans
- Charred Broccolini • Grilled Zucchini
- Rainbow Chard with Garlic Butter

SEASONAL ENTREES

Bistecca alla Diana / Steak Diane

Peppercorn-crusted beef medallions dressed in a decadent Brandy Dijon demi sauce over smashed redskin potatoes and smothered in caramelized onions with roasted wild mushrooms. 32 **GF** **L** **S**

Pollo al Burro / Tuscan Butter Chicken

Case Farms skin-on chicken breasts fried in copious amounts of clarified butter and served over creamy, cheesy, stewed cannellini beans with grilled zucchini planks. 29 **GF** **L** **S**

Costolette di Maiale / Pork Chops

Two petite bone-in grilled pork chops served over frico potatoes with charred broccolini and bourbon barrel maple-mustard glaze. 30 **GF** **L** **S**

Gamberi all Griglia / Grilled Shrimp Entree

Grilled jumbo shrimp served over piquant salsa di rafano with crispy fried polenta cakes and sauteed rainbow chard. Finished with charred lemon and fried pepper crisps. 32 **S**

Lenticchie e Polenta / Polenta & Lentil Bolognese

Moist and fluffy polenta bread smothered in vegan lentil bolognese topped with baby arugula dressed in a simple vinaigrette. Finished with pieces of cured eggplant bacon. 28 **GF** **L** **S**

AUTUMN PASTA

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

Gnocchi di Patate Dolce

Sweet potato dumplings tossed with a mixture of hearty pumpkin brown butter, braised apples with onions, wine-plumped cherries and braised beets. Topped with Laura Chenel chevre, pickled shallots, and toasted walnuts. 28 **L** **S**

Risotto alla Zucca / Butternut Risotto

A generous offering of roasted butternut squash mixed with toasted carnaroli rice composes our decadent risotto. Adorned with tender baby spinach, crispy pancetta, pearl onions and wild mushrooms. Finished with fried sage leaves. 30 **GF** **L** **S**

Pappardelle

Housemade pappardelle noodles smothered in our peperonata tomato-cream sauce with blackened chicken thigh tidbits and topped with torn pieces of Italian burrata. 29 **GF** **S**

Salmone Affumicato / Smoked Salmon

Hot-smoked salmon swimming in our mustard-tarragon cream sauce studded with garlic-thyme roasted cherry tomatoes. Tossed in our house spaghetti pasta and finished with crispy fried capers. 30 **GF** **S**

Tortellini di Spinaci / Spinach Tortellini

Boar and bacon boscaiola sauce stuffed with all things hunter-forager! Wild mushrooms, petite peas and hearty garden vegetables served over spinach tortellini. Finished with shaved Montasio D.O.P. and black truffle peelings. 32 **L** **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. 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 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 28 • 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 28 • 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**