



**paesano**  
restaurant - wine bar

*Spring*

## Appetizers ~ Small Plates

### Arancini di Granchio 🚫

Fried risotto balls studded with lump blue crab and assorted wild mushrooms, deep-fried, then plated over roasted red pepper sauce with basil pesto. Finished with garlic aioli and pickled Fresno peppers. 16 **S**

### Pazzi Per Calamari 🚫

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a red chili vinaigrette. 16

### Funghi Ripieni

A trio of roasted silver dollar mushrooms stuffed with a sweet and savory mix of feta, spinach, dried cranberries and sundried tomatoes. Adorned with balsamic glaze and house basil pesto. 15 **GF S**

### Fried Burrata

Creamy burrata fried whole then generously topped with fresh parmesan and basil. Plated over house tomato sugo with garlic focaccia toast points. 15

### Zucchini Fritte

Crisp fritters loaded with fresh zucchini, diced scallions, corn, smoked gouda, parmesan and panko breadcrumbs. Served with tangy horseradish aioli for dipping. 13 **S**

### Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta, all drizzled with balsamic glaze. 13 **GF**

## 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

### Burnt Citrus Salad

Wild arugula tossed with grilled orange, fresh blueberries and roasted walnuts in our delicious citronette. Finished with crumbled feta cheese. 16 **GF S**

### Strawberry Salad

Fresh spinach tossed with sliced strawberries, roasted almonds and red onion in honey-balsamic dressing. Crowned with an indulgent ball of fried burrata. 15 **S**

### Pear & Gorgonzola Salad 🚫

Crisp romaine lettuce and sliced radicchio tossed with fresh pear slices, 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 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. 11 **GF**

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

Chicken 6 • Shrimp 8 • Salmon 12\* • 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.

### Brussels Sprouts 🚫

Flash-fried until crisp, then finished with syrupy balsamic glaze, spicy Michigan honey, dried cranberries and goat cheese. 10

### Vegetable Medley

Chef's selection of fresh, seasonal vegetables sautéed with garlic butter, then plated with crisped Pecorino Romano over arrabiata sauce. 8 **GF S**

### Mashed Potatoes

Mashed Yukon gold potatoes finely whipped with creamy fontina cheese, butter, sour cream and chives. 7 **GF S**

# DINNERS

At Paesano For

Spring

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.

### Lamb Chops Scottadito 🚫

Four blackened New Zealand lamb chops grilled to temperature, then brushed with complex peppercorn chimichurri and plated over a cranberry-red wine reduction. Accompanied by julienned asparagus, fontina mashed potatoes and a charred orange for garnish. 42 **GF S**

### Branzino Arrabiata

Mediterranean Sea Bass delicately pan-simmered, then crowned with vibrant gremolata and plated over arrabiata sauce. Served with garlic Yukon gold potatoes and julienned asparagus. 36 **GF S**

### Risotto al Granchio

Arborio rice simmered to perfection with lump blue crab meat, julienned asparagus, assorted wild mushrooms and sharp Italian cheeses in a white wine-butter sauce. Adorned with pickled Fresno peppers and arugula. 34 **GF S**  
Choice of protein. Shrimp 8 • Salmon 12\* • Available Blackened

### Chicken Roulade 🚫

Juicy chicken breast generously stuffed with Smith's bacon, wild mushroom duxelles and spinach, hand-rolled and roasted to perfection. Plated with a cranberry-red wine reduction, whipped fontina mashed potatoes and blanched seasonal vegetables. 31 **GF S**

### Gnudi

Cheesy Italian dumplings filled with Belgioioso ricotta, parmesan, mozzarella, garlic and spinach. Drizzled with roasted garlic aioli and crisped Pecorino Romano, then plated over peperonata. 29 **S**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 12\* • Available Blackened

### Pasta al Limone

House-made fettuccine tossed with sundried tomatoes, sautéed spinach, finely diced shallots and a pinch of pepper flakes in our lemon-mascarpone cream sauce. Topped with freshly shaved parmesan and best complemented by your choice of protein. 25 **GF S**  
Chicken 6 • Shrimp 8 • Salmon 12\* • Available Blackened

## 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, Belgioioso ricotta, basil and spinach, then plated with semi-sec tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 27  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 12\* • 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. 22

### Rigatoni & Country Greens

Italian sausage sautéed in garlic butter with rapini greens and spicy sliced peppers, then tossed with our rigatoni pasta and grated Pecorino Romano. 22 **GF**

### Spaghetti with Meatballs & Tomato Sugo 18 Without Meatballs 15

### Spaghetti alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 22 **GF**

### Fettuccine Alfredo

Ribbon pasta tossed with sliced cremini mushrooms in our house alfredo. 22 **GF**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 12\* • Available Blackened

### Veal Scaloppine 🚫

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sautéed sage and imported Italian prosciutto, all simmered in a classic piccata sauce, then served over buttered angel hair pasta. *market price* **GF**

### Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed in tomato sugo. 26

### Eggplant Parmigiana

Fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed in tomato sugo. 22

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 26 • Salmon 31 • Veal *market price*

### 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 26 • Salmon 31 • Veal *market price*

### Shrimp Scampi

Sautéed shrimp tossed with house-made spaghetti, fresh garlic, basil and bruschetta tomatoes in a white wine butter sauce. 26 **GF**

### SEASONAL | HOUSE FAVORITES | GLUTEN-FREE

Dishes marked **S** are Seasonal creations. Those with a 🚫 symbol represent our House Favorites. The **GF** symbol signifies that a dish is or may be prepared as Gluten-Free (ask your server). Items requiring one of our house-made Gluten-Free alternatives are subject to an upcharge of \$6 for pasta and \$4 for bread.

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.