



# AUTUMN LUNCH

## APPS/SMALL PLATES

### Polpette 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

### 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 Sanguinate / 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 house-made 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.)*

## AUTUMN SANDWICHES

### Meatball Grinder

Our house meatballs with peperonata and buffalo mozzarella on a toasted submarine roll. Served with marinated gigante bean salad. 16 GF S

### Salmon Sandwich

Salmon cake on brioche with arugula, pickled cabbage, jalapeno emulsion and bacon aioli. Served with marinated gigante bean salad. 17 GF S

### Italian Club

Cured ham, capicola, sopressata, red onion, pepperoncini, tomato, gruyere and baby arugula with red wine vinegar, EVOO and Italian herbs on chewy sourdough bread. Served with marinated gigante bean salad. 16 GF 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

### 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

### 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

### 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

### Autumn Vegetables & Sides 6

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

## 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 tossed 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

**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).

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