






SPRING DINNER

APPS/SMALL PLATES

Carne e Formaggio / Charcuterie & Cheese

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


Formaggio di Pecora / Baked Feta

Phyllo-wrapped imported feta cheese topped with aged balsamic reduction and T.M. Klein wildflower honey. Finished with toasted sesame seeds. 13 

Frittelle di Cipollotto / Spring Onion Fritters

Battered and fried spring onions topped with Pecorino Romano cheese, fresh parsley and seasonal morel vinaigrette. 14 

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 

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**



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**  

Bruschette Primavera / Spring Bruschetta



Crispy garlic toasts topped with creamy Jersey ricotta, pickled mushrooms, spicy honey, grilled asparagus and fresh basil. 11 **GF**  

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**  

SPRING SALADS

Maurizio / Maurice

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



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**  


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**  


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**  

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** 

Paesano Caesar Salad

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

**Enjoy any of the above salads 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** 

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.*



Spring Vegetables & Sides 6

- Grilled Asparagus • Cauliflower-Parmesan Cakes
- Rosemary-Garlic New Potatoes • Pea & Vegetable Medley
- Pimento-Bacon Potatoes au Gratin • Bacon-braised Chard

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. 30 **GF**  

Involtini do Costata / Ribeye

Piedmontese ribeye pounded thin and stuffed with Grana Padano, baby spinach, breadcrumbs and fresh herbs. Sliced alongside pimento-bacon potatoes au gratin and finished with a cherry-infused port reduction. 32  

Carré di Agnello / Rack of Lamb

Paprika-rubbed rack of lamb served atop a spring vegetable medley and rosemary-garlic smashed potatoes. Served over ramp-pesto yogurt and finished with pink peppercorn-mint gremolata. 34 **GF**  

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. 28  

Zucchine a Barchette / Stuffed Zucchini Boats



Our springtime gluten-free vegan option! Almond parmesan, panko, garlic and herb stuffed zucchini boats served over warm millet salad loaded with spring vegetables. Finished with vegan green goddess. 26 **GF**  

SPRING PASTA



Prosciutto & Parmesan Baci

Seared Faroe Island salmon served with purse pasta stuffed with salty prosciutto and Grana Padano. Served in our luxurious wild garlic cream sauce with bacon, cherry tomatoes and finished with chives. 30  



Primavera a Roma / Springtime in Rome

Hand-cut maltagliati noodles tossed with Grana Padano, freshly cracked black pepper, spring peas and extra-creamy Plugra butter. Finished with shaved black truffle and fresh herbs. 28 **GF**  



Mama Bessie

Quartered artichoke hearts and sliced black olives with seared chicken breast and fettuccine verde all tossed in our own tomato sugo and topped with fresh basil. 28 **GF**  

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. 30 **GF**  

Manzo Campanelli / Beef & Trumpet Pasta

Grilled and sliced beef tenderloin served over trumpet-shaped pasta noodles. Tossed with spring ramp-pistachio pesto, roasted cherry tomatoes and fresh mozzarella. 34 **GF**  

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 over buttered 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**