

## Appetizers ~ Small Plates

### Funghi Ripieni

Two large portobello mushroom caps stuffed with fresh ricotta, mozzarella, parmesan, Smith's bacon, sundried tomatoes and spinach. Finished with parmesan-panko breadcrumbs and a drizzle of balsamic glaze. 16 **GF S**

### Pazzi Per Calamari

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a red chili vinaigrette. 15

### Pizza ai Fichi

Our house-fermented dough spread with fig jam, shredded mozzarella, sliced prosciutto, goat cheese and baby arugula, then drizzled with hot honey and balsamic glaze for the perfect contrast between sweet and salty. 15 **GF S**

### Fried Burrata

Creamy burrata fried whole then topped with fresh parmesan and basil. Accompanied by our house-made marinara and parmesan focaccia toast points for dipping. 14 **S L**

### Puffs di Autunno

Three puff pastries artfully filled with fig and red apple compotes on opposite sides of a gooey brie center. All adorned with a piece of crisped prosciutto, drizzled balsamic glaze and hot Klein honey. 14 **S**

### Bacon-Wrapped Dates

Medjool dates wrapped in Smith's bacon, stuffed with creamy gorgonzola and herbs, then plated over red-pepper almond pesto. 14 **GF**

### Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta all finished with balsamic glaze. 12 **GF S**

## Seasonal Salads

*Enjoy any of these salads as a side salad with any entree. 8*

*Choice of Dressing • Caesar • Ranch • Bleu Cheese*

*House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette*

### Autumn Harvest Salad

Fresh spring mix, caramelized honeycrisp apples, candied walnuts and crumbled goat cheese tossed in our apple cider vinaigrette. 16 **GF S L**

### Insalata di Fico

Spinach, rehydrated figs, crisped prosciutto, candied cashews and crumbled gorgonzola cheese tossed in our brown-sugar balsamic vinaigrette. 15 **GF S**

### Pear & Gorgonzola Salad

Crisp romaine lettuce and sliced radicchio garnished with slices of fresh pears, toasted ground walnuts and crumbled gorgonzola cheese tossed in our walnut vinaigrette. 14 **GF**

### Paesano Caesar Salad

Romaine lettuce garnished with Italian-herb croutons and shaved parmesan cheese tossed in our house-made Caesar dressing. 13 **GF**

### House Mixed Greens Salad

Mixed artisan greens, sliced red onion, grape tomatoes, fresh cucumbers and shredded carrots. 9 **GF**

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

Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

*\*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.*

### Bacon & Balsamic Brussels Sprouts

Chopped Brussels sprouts pan-simmered with Smith's bacon and onions until crisp, then finished with balsamic glaze and shaved parmesan. 9 **GF S**

### Butternut Squash Gratin

Scalloped butternut squash baked with parmesan and mozzarella. 7 **GF S**

### Horseradish Mashed Potatoes

Mashed redskin potatoes whipped with our house butter, sour cream and a hint of tangy horseradish. 7 **GF S**

## DINNERS At Paesano For *Fall*

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.*

### Maiale / Pork Chop

Char-grilled, all-natural pork chop stuffed with smoked Swiss cheese, spinach, raisins and sundried tomatoes. Served with garlic-thyme roasted redskin potatoes and a side of sauce upon request. 34 **GF S**

### Pesce / Branzino

Mediterranean branzino fillet pan-simmered with white wine, nonpareil capers, house butter and lemon juice, then crowned with pickled tomatoes and finely chopped olives. Simple yet delicate and served with garlic-thyme roasted redskin potatoes. 32 **GF S**

### Pollo / Pistachio-Encrusted Chicken

Two tender chicken breasts breaded with ground pistachios and topped with a creamy Dijon mustard sauce. Plated with choice of butternut squash gratin or horseradish mashed potatoes. 28 **S**

## Seasonal Pasta

*All pasta comes 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.*

### Gnocchi Confit

House-made parmesan gnocchi pan-simmered in truffle oil, then tossed with shredded chicken confit and fresh mozzarella in walnut-arugula pesto. Garnished with pickled Fresno peppers and generously drizzled balsamic glaze. 28 **GF S**

### Lamb Ragu

Roasted tomato sugo tossed with our lamb ragu over house-made fettuccine pasta and studded with peas, onions, garlic, celery and carrots. Finished with parmesan and fresh basil. 28 **GF S**

### Red Wine Pappardelle

House-made pappardelle infused with red wine, then tossed with cremini mushrooms and spinach in decadent truffle butter and topped with shaved parmesan. 22 **S L**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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, basil and spinach, then plated with halved grape tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 25 **L**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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. 19

### Rigatoni & Country Greens

Italian sausage sauteed 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 Without meatballs 14 **GF**

### Rigatoni alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 19 **GF**

### Fettuccine Alfredo

Ribbon pasta tossed with cremini mushrooms in our house alfredo sauce. 20 **GF L**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • All Proteins Available Blackened

### Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sauteed sage and imported Italian prosciutto, all simmered in a classic piccata sauce. Served over buttered angel hair pasta. 32 **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, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed with tomato sugo. 20

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 25 • Salmon 29 • Veal 32

### 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 32

### Shrimp Scampi

Sautéed shrimp in a white wine butter sauce tossed with fresh garlic, basil and bruschetta tomatoes. Served over spaghetti. 25 **GF**

*Parties of 6 or more are subject to an automatic 20% gratuity added to your bill.*

*SEASONAL | LOCAL | GLUTEN-FREE*

*Dishes marked **S** are Seasonal creations. Those with an **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as Gluten-Free (ask your server). Items requiring a unique **GF** preparation are subject to an upcharge of \$4.*