




paesano

restaurant - wine bar


Summer

Appetizers ~ Small Plates

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

Cicchetti Platter
A deconstructed approach to Venetian cicchetti. Thin-sliced prosciutto, char-grilled apples and peaches, house-made crostini, basil pesto and drizzled balsamic glaze all plated around fresh burrata. Perfect lighter fare for sharing at the table. 16 **GF S**

Fried Burrata
Creamy burrata fried whole, then topped with fresh parmesan and basil. Accompanied by house-made marinara and parmesan focaccia toast points for dipping. 15

Pomodoro Ripieno 
A ripe tomato cored and stuffed with risotto, bacon, corn, peas and smoked gouda. Baked to order and plated over Romesco. 14 **GF S**

Whitefish Dip
Spreadable, house-made Lake Superior Whitefish dip plated with oven-baked crostini. 12 **GF S**

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


Salads

*Enjoy any salad as a side salad with any entree. Classics 8 • Seasonal 10
Choice of Dressing • Caesar • Ranch • Bleu Cheese House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette*

Michigan Cherry Salad
Romaine lettuce tossed with dried cherries, sliced Honeycrisp apples and candied walnuts in house-made peach-balsamic vinaigrette, then finished with crumbled gorgonzola. 16 **GF S**

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

Caprese Salad
Sliced tomato and whole-milk mozzarella finely layered with basil pesto, cracked black pepper, kosher salt and sweet balsamic glaze. 15 **GF 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**

House Mixed Greens Salad
Mixed artisan greens, sliced red onion, grape tomatoes, fresh cucumbers and shredded carrots. 11 **GF**

Make any above salad an entree with your choice:
Chicken 6 • Shrimp 8 • Salmon 12* • 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.

Balsamic-Glazed Brussels Sprouts 
Flash-fried until crisp, then finished with syrupy balsamic glaze, spicy Michigan honey, dried cherries and a sprinkle of crumbled goat cheese. 11

Polenta al Parmigiana
A bowl of cheesy soft polenta garnished with finely chopped peppadew peppers and Smith's bacon. 8 **GF S**

Risotto Estivo
Buttery arborio rice simmered to perfection, then studded with bicolor corn. Finished with a sprinkle of grated parmesan. 8 **GF S**


DINNERS


At Paesano For Summer

Your Hosts | Richard Buhr | Elissa Spangler | Andrew Spicer | Zach Spangler
Chef De Cuisine | Armando Reyes-Bolanos

Seasonal

All seasonal dishes 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 options.

Scallops 
Prosciutto-wrapped domestic scallops pan-seared until golden-brown, then plated over a bed of cheesy soft polenta studded with giardiniera and semi-seco tomatoes. Finished with vibrant scallion oil and a petite salad of arugula and shaved parmesan. 39 **GF S**

Branzino 
Mediterranean sea bass delicately pan-simmered with capers in a subtly sweet cherry wine sauce, then plated over our house risotto with peas and bicolor corn. Adorned with both semi-seco tomatoes and chopped Michigan cherries. 34 **GF S**

Pappardelle Vitello Nero
Ribbon pasta simmered in decadent black garlic butter with thinly sliced veal, roasted cremini mushrooms and peas, then crowned with freshly shaved parmesan and grilled asparagus. 34 **GF S**


Spaghetti al Molo
Tossed with basil pesto, sautéed shrimp, black mussels, bruschetta tomatoes and a pinch of chili flakes, then sprinkled with grated Pecorino Romano. 31 **GF S**

Peach Balsamic Tenderloin
Garlic-rosemary marinated pork tenderloin wrapped in crispy Smith's bacon, roasted and adorned with a luscious peach balsamic and red wine glaze. Served with cheesy soft polenta and grilled asparagus. 28 **GF S**

Pasta al Limone
Creamy lemon-ricotta spun fettuccine tossed with sundried tomatoes and sautéed spinach. Topped with freshly shaved parmesan and complemented by your choice of protein. 24 **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 options.

Caprese Ravioli 
House-made ravioli filled with whole mozzarella, Belgioioso ricotta, 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. 26
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. 21

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 cheese. 21 **GF**

Spaghetti with Meatballs & Tomato Sugo 18 **Without meatballs** 15 **GF**

Rigatoni 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 cremini mushrooms in our house Alfredo sauce. 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. Served over buttered angel hair pasta. 35 **GF**

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

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 26 • Salmon 31 • Veal 35

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 35

Shrimp Scampi
Sautéed shrimp in a white wine butter sauce tossed with fresh garlic, basil and bruschetta tomatoes. Served over spaghetti. 26 **GF**

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

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.

SEASONAL | HOUSE FAVORITES | GLUTEN-FREE
Dishes marked **S** are Seasonal creations. Those with a  symbol signify our House Favorites. The **GF** symbol signifies the 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.