



SPRING LUNCH

APPS/SMALL PLATES

Asparagi e Burrata

Grilled asparagus with di Stefano burrata, creamy ricotta dressing and toasted sesame seeds. Served with grilled pesto Genovese-infused focaccia. 14 **GF** **L** **S**

Carne e Formaggio

Prosciutto, Creminelli Barolo, and bresaola with Rogue River Oregonzola, Sartori Sarvecchio and Blueberry-Vanilla chevre. Served with grilled baguette, gherkins, artichoke-olive tapenade and house-made spicy mustard. 19 **GF** **S**

Pazzi Per Calamari

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a sweet red-chili sauce. 13

Seasonal Flatbread

Asparagus spears, artichoke confit, fava beans and ground almonds atop tangy goat cheese with Sartori Sarvecchio and lemony herb oil. 16 **GF** **L** **S**

SPRING SALADS

Pompelmo

Delicate baby spinach, grapefruit and orange supremes with tangy feta, toasted sunflower seeds and golden raisins. Tossed with sweet and sour grapefruit vinaigrette. 14 **GF** **L** **S**

Ricompensa Primavera

All the best of Spring! Buttery Bibb lettuce tossed with snap peas, fava beans, spring peas and poppy seed dressing, adorned with crumbled chevre and candied walnuts. 14 **GF** **L** **S**

Grano di Potenza

Tri-color quinoa, cherry tomatoes, Castelvetrano olives, slivered asparagus, ceci beans, marinated cucumbers, pickled red onion and crumbled feta, all served atop a bed of peppery arugula. Topped with creamy lemon-dill dressing. 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. 11 **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. 11 **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 9* • Steak 10*
*(*Specify preferred degree of doneness.)*

SPRING SANDWICHES

Gamberetto

Creamy and decadent shrimp salad with peppery baby arugula and marinated cucumbers on a buttery brioche bun. 16 **L** **S**

Impacco di Pollo

Grilled, sweet and spicy-marinated chicken breast with roasted red pepper, romaine, provolone, cucumber and creamy thousand island dressing all inside a tomato wrap. 15 **L** **S**

Verdura Primavera

Italian-herb marinated and grilled spring vegetables with fresh baby spinach and tangy honey mustard served on griddled sourdough. 14 **L** **S**

SEASONAL | LOCAL | GLUTEN FREE Dishes marked as **S** are Seasonal creations. Those with a **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as Gluten Free (ask your server).

SEASONAL ENTREES

Pesce e Patatine

Cornmeal-crusted smelts flash-fried until crispy. Served with skin-on french fries, house-made tartar sauce and vinegar coleslaw. 19 **GF** **S**

Dischi di Maiale

Marinated and grilled pork medallions served over fregola salad and topped with charred scallion gremolata. 19 **GF** **L** **S**

Il Asparago

Fresh trumpet-shaped pasta served in a thick and rich asparagus velouté with tear drop peppers, charred asparagus and Ruhlig Farms yellow squash. Finished with crumbled Sarvecchio parmesan crisps. 18 **GF** **L** **S**

Salmone Affumicato

Cherrywood-scented roast Faroe Island salmon tossed with garlic-thyme roasted roma tomatoes, baby spinach, and sliced finger peppers in sweet lemon cream sauce over house fettuccine noodles with fine herbs. 19 **GF** **S**

Spring Vegetables & Sides 6

- Rosemary-Garlic Roasted Redskin Potatoes • Crispy Fingerlings
- Pancetta Braised Kale • Lemon-Shallot Broccolini
- Warm Fregola Salad • Grilled Asparagus & Scallions

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 26 • 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 26 • 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**

**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.*