

## 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 sweet red-chili sauce. 15

### Fried Burrata

Creamy burrata fried whole then topped with fresh parmesan and basil. Accompanied by pesto cream sauce and parmesan focaccia toast points for dipping. 15 **S L**

### Eggplant Parmigiana

Lightly fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. 12 **GF**

### Bruschetta Trio

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

## Pizzas

Margherita	Pepperoni e Funghi	Caprese	Pizza Bianca
Fresh mozzarella and roasted tomato sugo with fresh basil and Italian herbs. <b>GF</b> 14	Sliced cremini mushrooms, house tomato sauce, pepperoni, fresh mozzarella and Italian herbs. <b>GF</b> 14	Slices of whole mozzarella with bruschetta tomatoes, basil pesto, balsamic glaze and olive oil over marinara. <b>GF</b> 14	House-fermented dough layered with garlic cream sauce, mozzarella, thinly sliced prosciutto and arugula, then finished with olive oil and shaved parmesan. <b>GF</b> 15

## 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

### Insalata di Pesche

Spring mix, grilled peaches, shaved parmesan and roasted pecans tossed in our honey Dijon vinaigrette. 15 **GF S L**

### Insalata di Melone

Baby arugula, sliced cantaloupe, crispy prosciutto, crumbled feta cheese and pickled red onions tossed in our poppy seed dressing. 14 **GF S L**

### Pear & Gorgonzola Salad

Crisp romaine lettuce with 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  
(\*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.*

## Sides

Generous portions of rotating seasonal sides to accompany your meal.

**Bacon & Balsamic Brussels Sprouts** 9 **GF S**

**Three-Cheese Corn Casserole** 7 **GF S**

**Pasta Salad** 7 **S**

# LUNCHES

At Paesano For *Summer*

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

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

## Sandwiches

Sandwiches come with a choice of a cup of house-made soup, house salad, cole slaw or fries. Ask about our **GLUTEN-FREE (GF)** options.

### Salmone

Faroe Island salmon fillet pan-seared then served with sliced avocado and red onion on warm ciabatta. Plated with a side of Bistro sauce and available blackened, char-grilled or barbecued. 19 **GF S**

### Walleye

Sautéed walleye fillet topped with tartar sauce and served on warm ciabatta. 18 **GF S**

### Chicken Salad

Shredded chicken tossed with dried cranberries, chopped celery, onion and poppy seeds in our house mayo-aioli. Served on toasted sourdough. 16 **GF S L**

### Avocado BLT

Thick-cut Smith's bacon, fresh avocado, romaine lettuce, sliced tomato and mayonnaise layered over toasted sourdough. 16 **GF S**

### Chicken Caesar Wrap

Pan-fried breaded chicken breast, shaved parmesan, house-made croutons, grape tomatoes and romaine lettuce tossed in house-made Caesar dressing and wrapped in a warm tortilla. 15 **S**

## 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 (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 **S L**

Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### Gnocchi Dell'Estate

House-made parmesan gnocchi simmered in truffle oil then tossed with finely chopped Smith's bacon in a decadent mushroom-cream sauce. 24 **GF S L**

Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### Pollo di Amore / Marry Me Chicken

Breaded chicken breast smothered in a sundried tomato cream sauce with roasted spinach and served over angel hair pasta. **S L** Luncheon Portion 22 • Regular Portion 28

## 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.

### 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 and 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**

### Spaghetti alla Carbonara

Al dente spaghetti, guanciale and peas spun into a traditional Carbonara of rich egg yolk, Pecorino Romano and cracked black pepper. 21 **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

### Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo.  
Luncheon Portion 19 • Regular Portion 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 **GF**

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF**

Luncheon Portion Chicken 19 • Regular 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**

Luncheon Portion Chicken 19 • Regular 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**

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 \$3.50.

## 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**

### Pizza Bianca

Our house-fermented dough spread with a roasted garlic cream sauce and layered with fresh mozzarella, thinly sliced prosciutto and arugula. Finished with shaved parmesan and a generous drizzle of olive oil. 15 **GF S**

### Pazzi Per Calamari

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

### Fried Burrata

Creamy burrata fried whole then topped with fresh parmesan and basil. Accompanied by pesto cream sauce and parmesan focaccia toast points for dipping. 15 **S L**

### Puffs di Prosciutto

One each of our gruyere, brie and mozzarella cheese-filled puff pastries adorned with crisp prosciutto, balsamic glaze and spicy honey. 14 **S**

### Eggplant Parmigiana

Lightly fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. 12 **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*

### Insalata di Pesche

Spring mix, grilled peaches, shaved parmesan and roasted pecans tossed in our honey Dijon vinaigrette. 15 **GF S L**

### Insalata di Melone

Baby arugula, sliced cantaloupe, crispy prosciutto, crumbled feta cheese and pickled red onions tossed in our poppy seed dressing. 14 **GF S L**

### Pear & Gorgonzola Salad

Crisp romaine lettuce with 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

## 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**

### Three-Cheese Corn Casserole

Sweet, bicolor corn baked with parmesan, Monterey jack and cheddar cheeses. Topped with parmesan breadcrumbs and fresh basil. 7 **GF S**

### Pasta Salad

Orzo pasta tossed with sundried tomatoes, diced onion and cucumber in balsamic vinegar. Sprinkled with crumbled feta. 7 **S**

## 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.*

### Pesce / Walleye

Parmesan-encrusted walleye fillet pan-fried and plated with a lemon-cream sauce. Plated with roasted redskin potatoes and a helping of Julienned asparagus. 34 **S**

### Pollo di Amore / Marry Me Chicken

Breaded chicken breasts smothered in a sundried tomato cream sauce with roasted spinach and served over angel hair pasta. 28 **S**

### Costollete / Pork Ribs

A half-rack of slow-cooked pork ribs finished on a char grill and brushed with house-made balsamic barbecue sauce. Served with three-cheese corn casserole and fried polenta fritters. 25 **GF 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.*

### 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 **S L**

Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

### Black & Bleu Fettuccine

Ribbon pasta tossed in an aromatic bleu cheese cream sauce with grape tomatoes, red onion, spinach, red pepper flakes and blackened chicken. 25 **GF S**

### Gnocchi Dell'Estate

House-made parmesan gnocchi simmered in truffle oil then tossed with finely chopped Smith's bacon in a decadent mushroom-cream sauce. 24 **GF S L**

Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

## Classic Italian

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### Spaghetti alla Carbonara

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### 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 **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 32

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### Shrimp Scampi

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**DINNERS**  
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