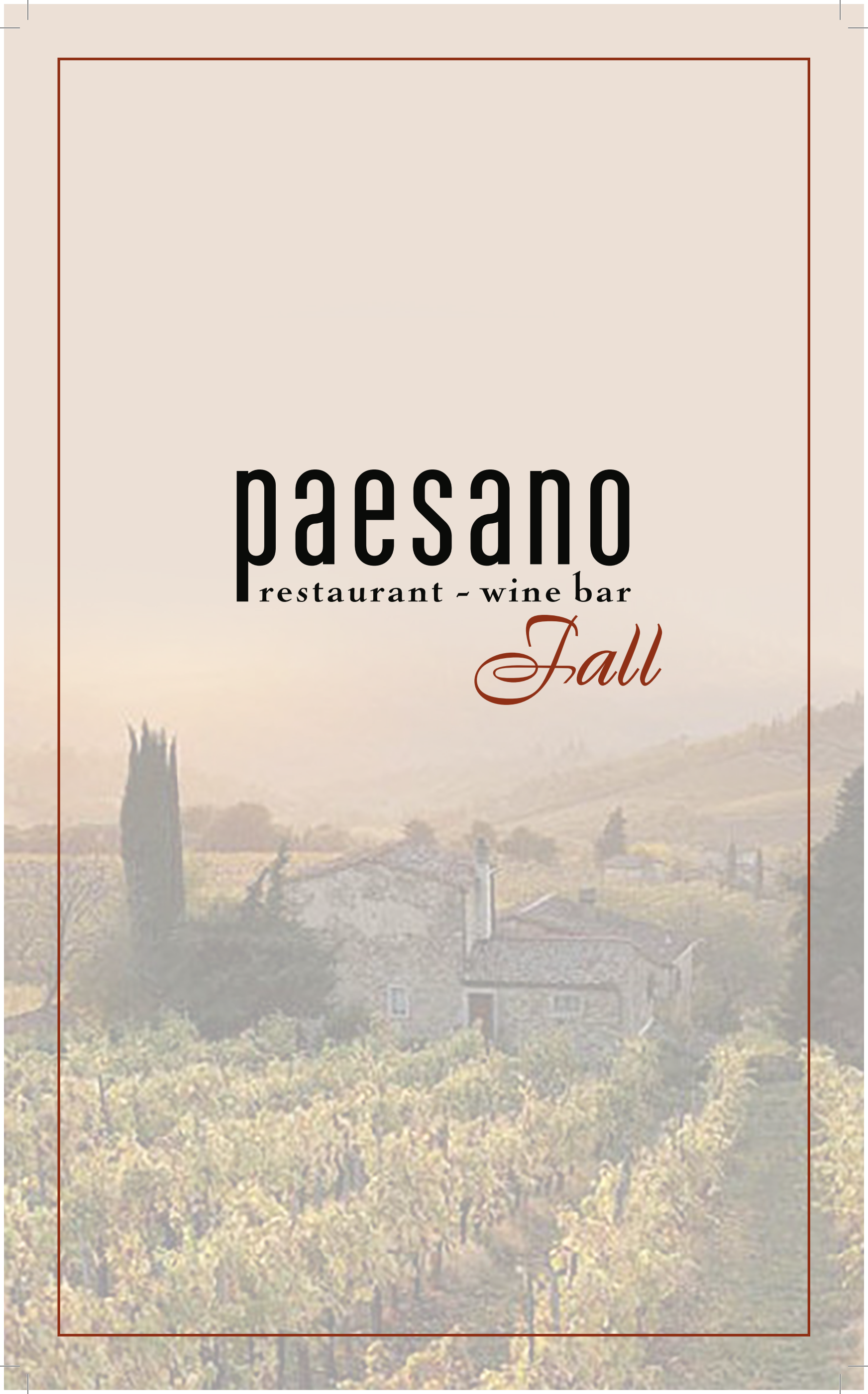


paesano

restaurant - wine bar

Fall



APPS/SMALL PLATES

Arancini

Cheesy, breaded risotto fritters studded with peas and deep-fried until golden brown. Served over our roasted roma tomato sugo. 12 **S**

Seasonal Flatbread

Our house-fermented dough topped with tomato jam, triple cream brie, balsamic caramelized onions and butternut squash. Finished with chopped walnuts, fresh raspberries and basil oil. 22 **GF L S**

Bacon-Wrapped Dates

Smith's bacon-wrapped Medjool dates stuffed with creamy gorgonzola and herbs served atop our red pepper-almond pesto. 14 **GF**

Peroni & Italian Sausage Fonduta

Creamy cheese fondue studded with Italian sausage and Fresno chilis. Topped with tomato bruschetta and served in a roasted acorn squash. Accompanied by parmesan focaccia toast points and pickled vegetables for dipping. 16 **GF S L**

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**

FLATBREADS

Margherita	Pepperoni	Sausage Onion	Harvest
Fresh mozzarella and roasted tomato sugo with fresh basil and Italian herbs.	Imported Pepperoni, house tomato sauce, mozzarella and herb-cheese blend.	Crumbled Sausage, balsamic onions, baby spinach and mozzarella with cream sauce.	Seasonal fall vegetables and ricotta with Grand mozzarella over house-made pesto Genovese.
14	14	14	14

SEASONAL SALADS

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

Roasted Apple

Balsamic-poached apple slices tossed in our black grape vinaigrette with baby arugula and radicchio, toasted pecans and scallions. Topped with goat cheese crumbles. 14 **GF**

Kale

A chiffonade of tender Lacinato kale and shaved Brussels sprouts adorned with Michigan apple cider vinaigrette along with diced pears, orange supremes and fresh raspberries. 14 **GF**

Farro

Baby spinach leaves with fresh mint, cherry tomatoes, roasted radishes and seasoned farro grains with crumbled pistachios tossed in extra virgin olive oil and fresh lemon juice. Finished with grated parmesan cheese. 16

Piedmont

Crisp romaine lettuce with black olives, pickled red onions, roasted cremini mushrooms and walnuts in our creamy lemon dressing. Topped with shaved Romano cheese. 14

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

Paesano Caesar Salad

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

House Mixed Greens Salad

Mixed artisan greens, sliced red onion, cherry tomatoes, fresh cucumbers and shredded carrots. 6

Make any above salad an entree with your choice:

Chicken 6 • Shrimp 8 • Salmon 9* • Steak 9*

(*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.

LUNCHES
At Paesano For

Fall

SEASONAL SANDWICHES

Entrees come with choice of house-made soup or house salad, rolls and garlic butter. Ask about our GLUTEN-FREE (GF) options.

Piadina

Panini-pressed mortadella and gruyere stuffed in our fermented pizza dough with creamy dijonaise. 18 **S**

Italian Beef

Fragrant, tender shredded beef short rib in our herbed jus with provolone cheese and spicy giardiniera on a toasted hoagie. 20 **GF S L**

Tuna BLT Melt

House-made tuna salad with melted cheddar cheese on Texas Toast with strips of Smith's bacon, crisp lettuce and sliced tomato. 17 **GF S L**

Brie Grilled Cheese

Creamy brie with balsamic-poached apples, fresh basil and walnuts on buttery griddled sourdough. 17 **S L**

Grilled Chicken Sandwich

Char-grilled, marinated chicken breast served on brioche bun with roasted garlic aioli, romaine lettuce, spicy pickles, sliced tomato and Grand Cru alpine cheese. 17 **GF S L**

Meatball Sub

Our house recipe meatballs tossed in tomato sugo with Grande mozzarella on a toasted hoagie bun. 17 **GF S**

SEASONAL PASTA

Wild Boar Ragù

Roasted Roma tomato sugo tossed with our wild boar ragù over fresh pappardelle pasta. Studded with soffritto and peas and finished with parmesan cheese, fresh basil and toasted pine nuts. 24 **GF S**

Chicken Fettuccine

Blackened chicken breast sliced and served over fresh fettuccine noodles in our gorgonzola cream sauce with roasted red peppers, baby arugula, spicy peppers and mixed cherry tomatoes. 24 **GF S L**

Wild Mushroom Ravioli

Mushroom and ricotta stuffed ravioli adorned with wilted baby spinach and roasted Roma tomatoes in brown butter. Finished with crumbled gorgonzola and toasted walnut crumbles. 24 **S L**

CLASSIC ITALIAN

Paesano Lasagna

Layers of fresh pasta filled with slow-cooked meat ragù 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 picatta 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. Luncheon Portion. 19 Regular Portion. 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** Luncheon Portion Chicken 19 • Regular 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** Luncheon Portion Chicken 19 Regular 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**

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

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).

Executive Chef Caleb Jones/Sous Chef Armando Reyes/General Manager Andrew Spicer