



SUMMER DINNER

APPS/SMALL PLATES

Pickled Shrimp

Chilled jumbo shrimp quick-pickled in champagne vinegar. Served atop a bed of mixed greens with tarragon aioli and strawberry cocktail sauce. 17 **GF** **L** **S**

Grilled Sausage Platter

Big Fork bacon sausage and Rinaldi Italian sausages served with charred pineapple slices, mini brioche, spicy honey mustard and creamy gorgonzola fondue. 22 **GF** **L** **S**

'Nduja Mussels

Bangs Island mussels steamed in white wine and lemon with garlic-herb butter and Tempesta 'Nduja. Served with crusty torn baguette. 17 **GF** **S**

Fried Heirloom Tomatoes

Polenta-crusting slices of local heirloom tomatoes deep-fried until golden brown and crispy. Served over roasted garlic aioli, truffle pesto and red pepper coulis. 14 **L** **S**

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**

Budini di Pecorino

Chilled pecorino panna cotta served atop broiled heirloom cherry tomatoes tossed in Italian olive oil, garlic and basil. Finished with white balsamic reduction and cracked black pepper. Served with garlic-herb crostini. 16 **L** **S**

Egg Raviolo

House-made large egg and ricotta raviolo topped with brown butter, guanciale, fresh rosemary and Romano cheese with cracked black pepper and finished with micro arugula. 17 **L** **S**

Seasonal Flatbread

Our fermented house dough topped with grilled peaches, roasted bicolor corn, mozzarella, gorgonzola, shredded chicken breast, Smith's bacon and smoky barbeque sauce. Finished with pickled red onions and celery leaves. 20 **GF** **L** **S**

SUMMER SALADS

Cobb Salad

Chopped romaine lettuce tossed in our balsamic vinaigrette. Topped with shredded parmesan, cherry tomatoes, sweet drop peppers, mixed olives, pepperoncini, sliced prosciutto and a hard-boiled egg. 16 **GF** **S**

Cacio e Pepe

Tender leaves of Bibb lettuce tossed in our pecorino vinaigrette. Topped with crispy fried guanciale, grated Pecorino Romano DOP, polenta bread croutons and freshly ground black peppercorn. 16 **GF** **S**

Grilled Peach Salad

Grilled slices of fresh peach served over tender mixed greens dressed in Klein honey balsamic dressing. Finished with shaved ricotta salata, Michigan blueberries, pickled red onion and fragrant candied pecans. 16 **GF** **L** **S**

Heirloom Caprese

Sliced local heirloom tomatoes with fresh Belgioioso mozzarella, truffle-Taleggio pesto, Maldon sea salt and sweet balsamic glaze. 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. 13 **GF** **L**

Paesano Caesar Salad

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

**Enjoy any of the above salads 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 11* • Steak 11*

*(*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.*

Summer Vegetables & Sides 7

- Smashed Redskin Potatoes • Cherry-Pecan Rice Pilaf
- Roasted Broccolini • Charred Asparagus
- Acini di Pepe Salad • Confit Baby Yukon Golds

SEASONAL ENTREES

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

Berkshire Pork Chop

Grilled, bone-in Berkshire pork chop served over roasted garlic smashed redskins. Topped with pecan-bourbon barrel maple glaze and grilled peach slices. 34 **GF** **L** **S**

Mixed Grilled Spiedini

Skewered pieces of leg of lamb and Rinaldi Italian sausages with fresh vegetables and pickled cremini mushrooms. Served atop cherry-pecan rice pilaf, red wine braised cipollini onions and adorned with a lemony amoglio sauce. 31 **GF** **L** **S**

Swordfish

Grilled line-caught swordfish steak with garlic-pepper seasoning served over warm acini di pepe tabbouleh and roasted broccolini. Finished with our taleggio-truffle pesto. 33 **GF** **L** **S**

Gorgonzola Chicken

Bacon-wrapped chicken breast stuffed with gorgonzola cheese and breadcrumbs dressed with gorgonzola cream sauce, toasted pistachio crumbles and pickled red onions. Served over our garlic-buttered capellini. 30 **L** **S**

Chickpea & Artichoke Cakes

Vegan and gluten-free vegetable fritters with bell peppers, zucchini, celery, green onion and Old Bay seasoning. Topped with vegan lemon aioli and served alongside confit baby Yukon potatoes and grilled asparagus with charred lemon. 28 **GF** **L** **S**

SUMMER PASTA

Risotto Milanese

Crab and lobster claw meat mixed in with our creamy saffron risotto. Topped with a petite salad of pickled tomatoes, pickled red onion, baby arugula and ricotta salata. 34 **GF** **L** **S**

Ravioli

Smoked mozzarella stuffed ravioli with red bell peppers and garlic in oregano egg pasta. Served in our sun-dried tomato-basil cream sauce with baby spinach and garnished with fried basil. 28 **L** **S**

Agnella all'Amatriciana

Paesano's chitarra pasta tossed in our cured guanciale, sautéed onions, San Marzano tomatoes and pecorino cheese pan sauce studded with spicy house-ground lamb sausage and red pepper flakes. Topped with Pecorino DOP and petite arugula. 30 **GF** **L** **S**

Frutti di Mare

Fresh salmon, shrimp, calamari and Bangs Island mussels tossed in our saffron-white wine butter sauce. Tossed with cavatelli pasta mixed with heirloom cherry tomatoes, basil, and fresh parsley. Served with fresh lemon. 32 **GF** **L** **S**

Gnocchi

Pan-seared asiago-stuffed gnocchi tossed with crispy bacon, shredded confit chicken, slivered asparagus and Taleggio-truffle pesto. Topped with pickled chili peppers and sweet balsamic glaze. 31 **L** **S**

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. 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 piccata 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. 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** 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** 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).