



**paesano**  
restaurant - wine bar

*Spring*

## Appetizers ~ Small Plates

### Arancini di Granchio

Fried risotto balls studded with lump blue crab and assorted wild mushrooms, deep-fried, then plated over roasted red pepper sauce with basil pesto. Finished with garlic aioli and pickled Fresno peppers. 16 **S**

### Pazzi Per Calamari 🚫

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

### Fried Burrata

Creamy burrata fried whole then topped with grated parmesan and basil. Plated over house tomato sugo with garlic focaccia toast points. 15

### Zucchini Fritte

Crisp fritters of fresh zucchini, scallions, corn, smoked gouda, parmesan and breadcrumbs. Served with tangy horseradish aioli for dipping. 13 **S**

### Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta, all finished with balsamic glaze. 13 **GF**

## Pizzas

Margherita	Pepperoni-Funghi	Pizza Bianca
Mozzarella with roasted tomato sugo, fresh basil and Italian herbs. <b>GF</b>	Assorted wild mushrooms, tomato sauce, spicy pepperoni, mozzarella and Italian herbs. <b>GF</b>	Garlic-cream sauce, mozzarella, prosciutto, candied bacon and arugula. Drizzled with olive oil and hot honey. <b>GF</b>
14	16	16

## Seasonal Salads

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

### Burnt Citrus Salad

Wild arugula tossed with grilled orange slices, fresh blueberries and roasted walnuts in our delicious citronette. Finished with crumbled feta cheese. 16 **GF S**

### Strawberry Salad

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

### Deluxe Mixed Greens Salad

Mixed artisan greens, sliced red onion, cherry tomatoes, fresh cucumbers and shredded carrots with your choice of dressing. 11 **GF**

### Make any above salad an entree with your choice:

Chicken 6 • Shrimp 8 • Salmon 12\* • 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.

**Balsamic-Glazed Brussels Sprouts** 10

**Vegetable Medley** 8 **GF S**

**Mashed Potatoes** 7 **GF S**

## LUNCHES

At Paesano For

Spring

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 represent our House Favorites. The **GF** symbol signifies that a 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.

## Sandwiches

All sandwiches come with coleslaw and a choice of a cup of house-made minestrone, soup-of-the-day or fries. Ask about our GLUTEN-FREE (GF) options.

### Salmon

Broiled Faroe Island salmon fillet layered with onion, lettuce, fresh avocado and honey mustard over a house-made onion roll. Available blackened. 19 **S**

### Marmellata 🚫

Tender breaded chicken breast topped with melted mozzarella, basil pesto and tomato-bacon jam over toasted sourdough. 17 **S**

### Turkey Club

Smoked turkey breast stacked high with candied bacon, lettuce, tomato, onion, artisan Swiss cheese and honey mustard over toasted sourdough. 16

### Chicken Salad

Shredded chicken confit tossed with dried cranberries, chopped celery, onion and poppy seeds in our house aioli. Served with lettuce and tomato on toasted sourdough. 16

### Caesar Wrap

Choice of protein tossed with shaved parmesan, croutons, grape tomatoes and lettuce in house-made Caesar dressing, then wrapped in a warm tortilla. 11  
Chicken 5 • Parmesan-Crusted Chicken 5 • Salmon 8\* • Blackened

## Seasonal

All seasonal dishes come with rolls and garlic butter, and a choice of house minestrone, soup-of-the-day, or house salad. Ask about our GLUTEN-FREE (GF) options.

### Risotto al Granchio

Arborio rice simmered to perfection with lump blue crab meat, julienned asparagus, assorted wild mushrooms and sharp Italian cheeses in a white wine-butter sauce. Adorned with pickled Fresno peppers and arugula. 34 **GF S**  
Choice of protein. Shrimp 8 • Salmon 12\* • Available Blackened

### Chicken Roulade

Juicy chicken breast generously stuffed with Smith's bacon, wild mushroom duxelles and spinach, hand-rolled and roasted to perfection. Plated with cranberry-red wine reduction, whipped fontina mashed potatoes and blanched seasonal vegetables. 31 **GF S**

### Pasta al Limone 🚫

House-made fettuccine tossed with sundried tomatoes, sautéed spinach, finely diced shallots and a pinch of pepper flakes in our lemon-mascarpone cream sauce. Topped with freshly shaved parmesan and best complemented by your choice of protein. 25 **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 (GF) options.

### Caprese Ravioli 🚫

House-made ravioli filled with whole mozzarella, Belgioioso ricotta, basil and spinach, then plated with semi-sec tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 27 **S**  
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. 22

### 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. 22 **GF**

### Spaghetti with Meatballs & Tomato Sugo 18 Without Meatballs 15

### Spaghetti alla Bolognese

A 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

### Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed in tomato sugo. Luncheon Portion 20 • Regular Portion 26

### Eggplant Parmigiana

Fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed in tomato sugo. 22

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF**  
Luncheon Portion Chicken 20 • Regular Chicken 26 • Salmon 31 • Veal *market*

### 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 20 • Regular Chicken 26 • Salmon 31 • Veal *market*

### Shrimp Scampi

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

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