



paesano

restaurant - wine bar

Fall



Appetizers ~ Small Plates

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

Fonduta
Roasted acorn squash generously filled with Italian fonduta. Served with sliced Italian sausage and our house crostini for dipping. 16 **GF S**

Datteri Ripieni 
Prosciutto-wrapped medjool dates stuffed with creamy gorgonzola and Italian herbs. Finished with truffle balsamic glaze, Michigan hot honey and pomegranate arils. 15 **GF S**

Fried Burrata
Creamy burrata fried whole then topped with grated parmesan. Plated over house tomato sugo with crostini for dipping. 15

Arancino
A ball of deep-fried risotto stuffed with smoked gouda and pancetta. Crowned with Calabrian chili jam and plated over garlic-cream sauce. 14 **S**

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

Salads

Enjoy any salad as an upgraded side salad with your entrée for \$8.
Choice of Dressing • Caesar • Ranch • Bleu Cheese
House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette

Insalata di Zucca
Arugula with acorn and butternut squash, brussels sprouts, dried cranberries, roasted pepitas and crumbled goat cheese. All tossed in a maple vinaigrette. 17 **GF S**

Autumn Orchard
Spring mix adorned with honeycrisp apples, pomegranate arils, candied bacon and cashews in apple cider dressing. Crowned with freshly shaved port wine-infused derby cheese. 16 **GF 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. 15 **GF**

Paesano Caesar Salad
Romaine lettuce garnished with Italian-herb croutons and shaved parmesan cheese, then tossed in our house Caesar dressing. 13 **GF**

House Mixed Greens Salad
Mixed artisan greens, sliced red onion, grape tomatoes, fresh cucumbers and shredded carrots. 11 **GF**

Make any of the above salads an entree with your choice:
Chicken 6 • Shrimp 8 • Salmon 12* • Proteins Available Blackened

**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 
Flash-fried until crisp, then finished with syrupy balsamic glaze, spicy Michigan honey, dried cranberries and crumbled goat cheese. 10

Mixed Vegetable Succotash
Diced bell peppers, tomatoes, onions and sweet corn mixed with fresh herbs, seasoning and red wine vinegar dressing. 6 **GF S**

Mashed Sweet Potato
Our blend of redskin and sweet potatoes finely mashed with heavy cream, milk, butter and maple syrup. 6 **GF S**

DINNERS

At Paesano For

Fall

Family-owned and operated since 1984.

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

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 options.

Scallops 
Prosciutto-wrapped scallops pan-seared until golden brown. Plated over a vibrant saffron-cream sauce with mixed vegetable succotash, chopped kale, pickled Fresno peppers and Calabrian chili oil. 39 **GF S**

Pork Chop
Tomahawk pork chop grilled to perfection, then plated with maple mostarda, buttered green beans and our mashed blend of sweet potato, redskins and maple syrup. 36 **GF S**

Orecchiette
Little ear pasta tossed in smoked gouda cream sauce along with pieces of tender steak, red pepperflakes, locally foraged wild mushrooms and rapini greens. 34 **GF S**

Gnocchi alla Vodka 
Parmesan gnocchi simmered in oil until crisp, then tossed in vodka sauce with imported Italian prosciutto. Crowned with fresh burrata and Calabrian chili oil. 30 **S** Chicken 6 • Shrimp 8 • Salmon 12* • Available Blackened

Pollo al Pistacchio
Hand-pounded chicken breasts coated in ground pistachio breading, pan-fried and adorned with a savory garlic-cream sauce. Served with buttered green beans and our mashed blend of sweet potato, redskins and maple syrup. 29 **S**

Carbonara
A Roman specialty of spaghetti tossed in a creamy sauce of Pecorino Romano, parmesan, cracked black pepper, velvety egg yolk and crisp guanciale. Simple yet intrinsically excellent. 25 **GF S**

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 options.

Caprese Ravioli 
House-made ravioli filled with whole mozzarella, ricotta, basil and spinach, then plated with grape tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 28
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 classic tomato sugo. 23

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 **GF**

Spaghetti alla Bolognese
Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 24 **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

Veal Scaloppine 
Paesano’s rendition of the classic saltimbocca. Hand-pounded veal cutlets, sautéed sage and imported Italian prosciutto, all simmered in a classic piccata sauce. Served over buttered angel hair pasta. *market price* **GF**

Chicken Parmigiana
Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo. 26

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. 23

Classic Marsala
A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 26 • Salmon 31 • Veal *market price*

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 26 • Salmon 31 • Veal *market price*

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

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 signify our House Favorites. The **GF** symbol signifies that the dish is, or may be, prepared 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.*