



WINTER DINNER

APPS/SMALL PLATES

Short Rib Puffs

Buttery puff pastry filled with shredded short rib ragout. Finished with peppercorn-rosemary demi glace. 14 **GF** **L** **Ⓢ**

Stuffed Petite Peppers

A trio of flavors! Goat cheese, gorgonzola and Italian sausage stuffed sweet baby peppers served atop our own prosecco cream sauce. 14 **GF** **L** **Ⓢ**

Apple Cider Brussels

Flash-fried Brussels sprouts adorned with apple cider gastrique, gorgonzola, pomegranate arils and ground walnuts. 13 **GF** **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**

Seasonal Flatbread

House fermented dough topped with cauliflower cream sauce and crispy speck with roasted bell peppers and tomatoes. Finished with baby arugula and tangy lemon oil. 17 **GF** **Ⓢ**

Porcini Cigars

Porcini mushroom duxelles mixed with creamy ricotta and parmesan cheeses inside of flaky phyllo pastry dough. Served over hardy almond-pepper romesco. 14 **Ⓢ**

Eggplant Caponata Crostini

Our own mixed olive baguette topped with creamy garlic-herb cheese and piquant eggplant caponata. Finished with toasted pine nuts and fresh basil. 13 **GF** **L** **Ⓢ**

WINTER SALADS

Winter Caprese

House-roasted Roma tomatoes served with pieces of torn burrata. Finished with kalamata olives and walnut-arugula pesto. 12 **GF** **L** **Ⓢ**

Italian Chopped

Aged provolone and fennel salami tossed with earthy radicchio, endive, roasted fennel and fried chickpeas. Dressed with honey-thyme dressing. 14 **GF** **L** **Ⓢ**

Pomegranate & Fig

Tender baby spinach leaves tossed with sweet fig balsamic dressing. Topped with toasted pumpkin seeds, candied pecans, pomegranate arils, creamy goat cheese and balsamic soaked figs. 14 **GF** **L** **Ⓢ**

Roasted Squash

Spicy baby arugula tossed with toasted hazelnuts, red onion, medjool dates and pumpkin vinaigrette. Topped with warm slices of acorn squash and Valbreso feta. 14 **GF** **L** **Ⓢ**

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.*

Winter Vegetables & Sides 6

- Roasted Tri-color Carrots • Roasted Mixed Fingerlings
- Butternut Gratin • Roasted Broccoli
- Twice Baked Potato • Fried Brussels

SEASONAL ENTREES

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

Short Rib & Polenta

Heirloom corn polenta topped with our hearty short rib stew with pearl onions, baby carrots, and cremini mushrooms. Topped with crushed pecorino cheese crisps. 32 **GF** **L** **Ⓢ**

Scallops

Hazelnut flour crusted scallops served over creamy cauliflower puree with mixed fingerling potatoes and oven-roasted baby carrots. Finished with house-made lemon-herb oil. 32 **GF** **L** **Ⓢ**

Chicken Confit Cacciatore

Confit leg of chicken dredged in Drake's Crispy Fry and flash fried until golden brown. Served over butternut squash gratin with roasted broccoli and topped with hearty tomato-zucchini cacciatore sauce. 28 **L** **Ⓢ**

Veal Braciola

Sun-dried tomato, prosciutto and sage filled veal roulades. Topped with roasted mushroom-tomato dressing and served with loaded twice-baked potato and haricot verts. 30 **GF** **L** **Ⓢ**

Vegan Cauliflower Steak

Cauliflower steaks topped with vegan sriracha "mayo" and pan fried. Served over rice pilaf with grilled asparagus and finished with onion agrodolce and toasted pine nuts. 26 **GF** **L** **Ⓢ**

WINTER PASTA

Short Rib Stroganoff

Braised short rib pieces tossed with roasted mushrooms and roasted pearl onions inside of our creamy demi glace and creme fraiche dressing over fettuccine noodles. 28 **GF** **L** **Ⓢ**

Lobster Ravioli

Lobster stuffed saffron ravioli topped with hearty spinach cream sauce tossed with lobster claw meat and cherry tomatoes. Finished with crispy speck and fried leeks. 30 **L** **Ⓢ**

Veggie Cannelloni

Spinach pasta stuffed with mozzarella and ricotta cheeses filled to the brim with roasted cauliflower, baby spinach, fresh basil and soffrito vegetables. All adorned with our decadent saffron dressing. 25 **L** **Ⓢ**

Orecchiette

Toasted orecchiette pasta tossed with spicy chicken sausage crumbles in our rich chicken veloute with roasted broccoli, rapini greens and sliced baby peppers. Finished with Sartori Sarvecchio and fresh basil. 26 **GF** **L** **Ⓢ**

'Nduja Carbonara

Egg spaghetti tossed with crispy diced bacon and Tempesta 'nduja sausage in our carbonara base. Finished with cracked black pepper, fresh parsley and pecorino crisp crumbles. 27 **GF** **L** **Ⓢ**

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 hot finger 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, soffrito 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 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**