







# SUMMER DINNER

## APPS/SMALL PLATES


### Variegatura / Bruschetta Plate

A trio of our favorite spreads! Tomatoes marinated in garlic and olive oil, mixed olive tapenade and piquant red pepper pesto. Served with toasted baguette slices. 14 **GF**  

### Piatte di Salsicce / Sausage Platter

Grilled Rinaldi Motor City, Broadleaf Duck, and smoked venison sausages served with marinated mozzarella pearls, Merlot BellaVitano and Sartori asiago cheeses. Served with grilled summer fruits (cantaloupe, nectarine, fig, pineapple), house-made red pepper brioche and drizzled with spicy honey. 22 **GF**  

### Funghi Ripieni / Stuffed Mushrooms

Creamy and decadent lobster and crab mixture with baby spinach and ricotta in roasted silver dollar mushroom caps topped with buttery breadcrumbs. Served over lemony radicchio salsa. 16 **GF** 



### 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. 11 **GF**



### Arancini di Zucca / Squash Fritters

Toasted Carnaroli risotto fritters with caramelized onions, cured zucchini and summer squash, and a mixture of parmesan and halloumi cheeses atop saffron aioli and red pepper coulis. 14  

### Seasonal Flatbread


Our house dough topped with pesto, Grande mozzarella, Smith's bacon and Manila clams with Sartori Sarvecchio and fresh chives. Finished with a drizzle of honey-sriracha dressing and smooth salsa verde. 17 **GF** 

### Trota Affumicata / Smoked Trout Dip


Smoked rainbow trout from our friends at Carmela mixed with garlic aioli and fresh herbs. Served with buttered crostini and fresh vegetable crudité. 15 **GF**  

## SUMMER SALADS


### Caprese

Sliced heirloom tomatoes layered with marinated fresh mozzarella and fresh, hand-torn basil leaves. Topped with sweet balsamic reduction, Maldon sea salt and cracked black pepper. 14 **GF** 


### Frutta e Prosciutto / Berries & Prosciutto

Mixed macerated berries with mesclun greens and baby arugula adorned with thin-sliced prosciutto, shaved parmesan, and toasted almonds. Dressed with imported Italian olive oil and aged balsamic vinegar. 15 **GF** 


### Zeppa Classica / Classic Wedge

Quartered head lettuce topped with smoky blue cheese dressing and crumbles, crispy Smith's bacon, Kumato tomatoes, fresh chives and cracked black pepper. Adorned with Drake's crispy fried onion straws. 14 **GF** 


### 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**   
*Enjoy as a side salad with any entree. 7*

### Paesano Caesar Salad

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

### 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 6


- Peperonata Rice Pilaf • Grilled Asparagus
- Roasted Fingerling Potatoes • Italian Street Corn
- BLT Potato Salad • Summer Succotash

## SEASONAL ENTREES


### Pomodoro di Riso / Risotto Stuffed Tomatoes

Our summer Vegan offering (*and it's gluten free, to boot!*). Trio of stuffed heirloom tomatoes with creamy vegan risotto with caramelized onions, summer squashes, cremini mushrooms with spring peas. Served over grilled and pepper-infused pureed eggplant. 28 **GF** 


### Bistecca / Ribeye

12oz grilled Angus ribeye served with Italian-style street corn and BLT potato salad. Topped with sweet and tangy bacon jam and semisecco tomatoes. 35 **GF** 


### Spaccone / Spatchcock Chicken

Char-grilled, semi-deboned free range half chicken served alongside peperonata rice pilaf and grilled asparagus. Adorned with cherry-almond marmalade. 30 **GF** 

### Carnita e Polenta / Braised Pork & Polenta

Citrus and herb braised pork shoulder atop creamy peppadew-mascarpone polenta and summer vegetable succotash with smooth salsa verde. Finished with pickled chili mélange. 29 **GF** 

### Spigola / Sea Bass

Pan-seared striped sea bass fillet with roasted fingerling potatoes and crunchy radicchio-apple slaw. Served over decadent yellow squash veloute. 32 **GF** 


### Cotolette alla Milanese / Breaded Veal Cutlet

Thinly pounded tender veal with parmesan-herb breadcrumbs, pan-fried in clarified butter. Served with a traditional salad of seasonal greens and heirloom cherry tomatoes with parmesan and fresh lemon. 30 


## SUMMER PASTA

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


### Cavatelli

Fresh cavatelli pasta tossed in light and buttery cacio e mais sauce with crumbled chicken sausage, crispy Smith's bacon, semisecco tomatoes, sliced finger peppers and roasted corn. Garnished with BellaVitano cheese crisps. 29 **GF** 


### Linguine alla Vongole / Linguini with Clams

Steamed Manila clams, red pepper flakes and lemon-chive butter tossed with tri-color linguine and sun-dried tomatoes. Topped with crispy bits of fried prosciutto. 30 **GF** 

### Bucatini

Holey spaghetti! Broadleaf duck sausage coins, roasted bi-color corn, roasted peppers, caramelized onions and grilled zucchini amid our decadent and creamy summer squash veloute. 28 **GF** 

### Caprese Ravioli

A summer favorite! Jumbo tomato, basil and cheese stuffed egg ravioli tossed in summery basil pesto with cured and roasted eggplant. Finished with marinated mozzarella pearls and aged balsamic reduction. 28 

## 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. 18

### 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. 19 **GF**

### Spaghetti with Meatballs & Tomato Sugo 16 **GF**

Without meatballs. 15

### Fettuccine alla Bolognese

Slow-cooked rustic meat sauce of beef, vegetables and red wine. Sprinkled with Pecorino Romano. 18 **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. 28 **GF**

### Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo. 24

### 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. 18 **GF**

### Classic Marsala

A hearty pan roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** Chicken 24 • Salmon 28 • Veal 28

### 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 24 • Salmon 28 • Veal 28

### Shrimp Scampi

Sautéed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and heirloom cherry tomatoes. Served over house-made spaghetti. 24 **GF**