

## Appetizers ~ Small Plates

### Antipasto di Crostacei

Traditional Maryland-style crab cakes with lump crab meat sautéed and topped with a peppery aioli. Plated over a bed of arugula. 18 **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 and topped with fresh parmesan and basil. Accompanied by house-made marinara and parmesan focaccia toast points for dipping. 15

### Whitefish Dip 🍷

Spreadable, house-made Lake Superior Whitefish dip plated with oven-baked crostini. 12 **GF S**

### Bruschetta Trio

One each of our olive, tomato and artichoke bruschetta, all finished with balsamic glaze. 12 **GF**

## Pizzas

<b>Margherita</b> Mozzarella with roasted tomato sugo, fresh basil and Italian herbs. <b>GF</b> 14	<b>Peperoni e Funghi</b> Sliced cremini mushrooms tomato sauce, spicy pepperoni, mozzarella and Italian herbs. <b>GF</b> 14	<b>Pizza Bianca</b> Garlic-cream sauce with mozzarella, sliced prosciutto, arugula and candied bacon. Drizzled with olive oil and hot honey. <b>GF</b> 16	<b>Sausage &amp; Peppers</b> Garlic-cream sauce with pork and fennel sausage, mozzarella, semi-seco tomatoes, peppadew peppers, grated parmesan and balsamic glaze. <b>GF</b> 16
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## Seasonal Salads

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

### Insalata di Melagrana 🍷

Spring mix tossed with pomegranate arils, sliced apples, roasted grapes and pecans in a house-made pomegranate balsamic vinaigrette, then garnished with crumbled goat cheese. 16 **GF S**

### Shaved Brussels Sprouts Salad

Fresh spinach and Brussels sprouts tossed with dried cranberries, spicy fried chickpeas and crumbled feta cheese in an orange balsamic vinaigrette. 14 **S**

### Pear & Gorgonzola Salad 🍷

Crisp romaine lettuce and sliced radicchio tossed with slices of fresh pears, 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-made 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. 9 **GF**

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

Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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** 9 🍷

**Butternut Squash Au Gratin** 9 **GF S**

**Garlic-Butter Green Beans** 7 **GF S**

## Sandwiches

Sandwiches come with coleslaw and a choice of a cup of house-made soup, house salad, or fries. Ask about our **GLUTEN-FREE (GF)** options.

### Whitefish

Pan-simmered, panko-breadcrumb-crust Whitefish filet topped with caper-mayo aioli, lettuce and tomato on a warm ciabatta bun. 18 **S**

### Turkey Club 🍷

Smoked turkey breast stacked high with candied bacon, lettuce, tomato, onion, artisan Swiss cheese and Dijon mustard over toasted sourdough. 17 **GF**

### 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 **GF**

### Caesar Wrap

Choice of protein with shaved parmesan, house-made croutons, grape tomatoes and crisp romaine, all tossed in house-made Caesar dressing and wrapped in a warm tortilla. 11  
Grilled Chicken 5 • Parmesan-Crust Chicken 5 • Salmon 8\* • Available Blackened

## 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 (GF)** options.

### Crab Cakes 🍷

Traditional Maryland-style cakes with lump crab meat sautéed and topped with a peppery aioli. Plated with garlic-thyme roasted redskin potatoes and garlic-butter green beans. 28 **S**

### Chicken Paillard

Fresno pepper-marinated chicken breast breaded and pan-fried, then finished with our red chili vinaigrette and a petite salad of slivered cucumbers, onions and tomatoes. Served with garlic-thyme roasted redskin potatoes and garlic-butter green beans. 25 **S**

### Chicken Cannelloni 🍷

Three classic cannelloni stuffed with shredded rosemary chicken confit, sautéed spinach, parmesan and Belgioioso ricotta. All adorned with our house tomato sugo and mozzarella, then baked to perfection. 24 **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 (GF)** options.

### Caprese Ravioli 🍷

House-made ravioli filled with whole mozzarella, basil and spinach, then plated with halved grape tomatoes over our delicious pesto cream sauce. Finished with olive oil, balsamic glaze and a pinch of grated parmesan. 25 **S**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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. 20

### Rigatoni & Country Greens

Italian sausage sautéed in garlic butter and rapini greens and spicy sliced peppers tossed with our rigatoni pasta and grated Pecorino Romano cheese. 20 **GF**

**Spaghetti with Meatballs & Tomato Sugo** 17 **Without Meatballs** 14

### Rigatoni alla Bolognese

A slow-cooked rustic meat sauce of beef, soffritto and red wine with house-made rigatoni. Sprinkled with Pecorino Romano. 20 **GF**

### Fettuccine Alfredo

Ribbon pasta tossed with cremini mushrooms in our house alfredo sauce. 20 **GF**  
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins 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 19 • Regular Portion 25

### Eggplant Parmigiana

Lightly fried eggplant, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed in tomato sugo. 20

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF**  
Luncheon Portion Chicken 19 • Regular Chicken 25 • Salmon 29 • Veal 33

### 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 19 • Regular Chicken 25 • Salmon 29 • Veal 33

### Shrimp Scampi

Sautéed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and bruschetta tomatoes. Served over spaghetti. 25 **GF**

*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 a unique GF preparation are subject to an upcharge of \$4.

**LUNCHES**  
At Paesano For *Spring*

Parties of 6 or more are subject to an automatic 20% gratuity added to your bill.

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