

paesano

restaurant - wine bar

Fall

APPS/SMALL PLATES

Arancini

Cheesy, breaded risotto fritters studded with peas and deep-fried until golden brown. Served over our roasted roma tomato sugo. 12 **S**

Seasonal Flatbread

Our house-fermented dough topped with tomato jam, triple cream brie, balsamic caramelized onions and butternut squash. Finished with chopped walnuts, fresh raspberries and basil oil. 22 **GF L S**

Bacon-Wrapped Dates

Smith's bacon-wrapped Medjool dates stuffed with creamy gorgonzola and herbs served atop our red pepper-almond pesto. 14 **GF**

Peroni & Italian Sausage Fonduta

Creamy cheese fondue studded with Italian sausage and Fresno chilis. Topped with tomato bruschetta and served in a roasted acorn squash. Accompanied by parmesan focaccia toast points and pickled vegetables for dipping. 16 **GF S 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**

Eggplant Caponata

Roasted eggplant with roma tomatoes, capers, Castelvetrano olives and pine nuts atop our crispy ciabatta crostini with Jersey cow ricotta, balsamic glaze and grated parmesan cheese. 15 **GF S**

Lemon Pepper Shrimp

Lemon-pepper tempura-battered shrimp served over baby arugula with a side of citrus aioli. 12 **GF**

SEASONAL SALADS

**Enjoy any of the salads as a side salad with any entree. 8*

Roasted Apple

Balsamic-poached apple slices tossed in our black grape vinaigrette with baby arugula and radicchio, toasted pecans and scallions. Topped with goat cheese crumbles. 14 **GF**

Kale

A chiffonade of tender Lacinato kale and shaved Brussels sprouts adorned with Michigan apple cider vinaigrette along with diced pears, orange supremes and fresh raspberries. 14 **GF**

Farro

Baby spinach leaves with fresh mint, cherry tomatoes, roasted radishes and seasoned farro grains with crumbled pistachios tossed in extra virgin olive oil and fresh lemon juice. Finished with grated parmesan cheese. 16

Piedmont

Crisp romaine lettuce with black olives, pickled red onions, roasted cremini mushrooms and walnuts in our creamy lemon dressing. Topped with shaved Romano cheese. 14

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

Paesano Caesar Salad

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

House Mixed Greens Salad

Mixed artisan greens, sliced red onion, cherry tomatoes, fresh cucumbers and shredded carrots. 6

Make any above salad an entree with your choice:

Chicken 6 • Shrimp 8 • Salmon 9* • Steak 9*

*(*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.

DINNERS

At Paesano For

Fall

SEASONAL ENTREES

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

Scallops

Pan-seared sea scallops served atop our creamy cauliflower-hazelnut puree and finished with lemony basil oil. Accompanied by our alpine cheese-cauliflower gratin and mixed vegetable succotash. 38 **GF S L**

Short Ribs

Boneless Coca-Cola-braised short ribs over our butternut squash and radicchio risotto with garlic-thyme baby carrots and crispy fried leeks. 35 **GF S L**

Tuna BLT Melt

House-made tuna salad with melted cheddar cheese on Texas Toast with strips of Smith's bacon, crisp lettuce and sliced tomato. 17 **GF S L**

Pork Chop

Char-grilled all-natural hand-cut pork chop with our apple, prosciutto and sage pan sauce alongside crispy-fried smashed fingerlings with garlic-roasted broccoli florets. 39 **GF S L**

Tuscan Chicken

Lightly-floured chicken breasts pan-seared and topped with our sun-dried tomato cream sauce with baby spinach and artichokes served over fresh spaghetti in a tomato-blush sauce. 26 **GF S L**

Wild Mushroom Boscaiola

Roasted wild mushroom ragu with Lacinato kale, chickpeas, roasted tomatoes and pine nuts over Michigan maple sweet potato mash. Topped with porcini mushroom demi-glace and fried thyme. 28 **GF S L**

SEASONAL PASTA

Wild Boar Ragu

Roasted Roma tomato sugo tossed with our wild boar ragu over fresh pappardelle pasta. Studded with soffritto and peas and finished with parmesan cheese, fresh basil and toasted pine nuts. 28 **GF S**

Orecchiette

"Little ear" pasta with shaved Brussels sprouts, Smith's bacon and roasted butternut squash all in our egg-cream sauce with Calabrian chilis and grated pecorino. 27 **GF S**

Bucatini

Pan-seared ahi tuna in our refreshing lemon-white wine butter sauce with Castelvetrano olives, capers, artichoke hearts, fine herbs and cracked black pepper. 30 **GF S**

Chicken Fettuccine

Blackened chicken breast sliced and served over fresh fettuccine noodles in our gorgonzola cream sauce with roasted red peppers, baby arugula, spicy peppers and mixed cherry tomatoes. 26 **GF S L**

Wild Mushroom Ravioli

Mushroom and ricotta stuffed ravioli adorned with wilted baby spinach and roasted Roma tomatoes in brown butter. Finished with crumbled gorgonzola and toasted walnut crumbles. 28 **S 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 sauteed in garlic butter with rapini greens and spicy sliced peppers tossed with our rigatoni pasta and grated Pecarina Romano cheese. 20 **GF**

Spaghetti with Meatballs & Tomato Sugo

Without meatballs. 14

Fettuccine alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecarina Romano. 19 **GF**

Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sauteed sage, imported Italian prosciutto and simmered in a classic picatta 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 tossed 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

Sauteed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and heirloom cherry tomatoes. Served over house-made spaghetti. 25 **GF**

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

SEASONAL | LOCAL | GLUTEN-FREE Dishes marked as **S** are Seasonal creations. Those with a **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as Gluten-Free (ask your server).

Executive Chef Caleb Jones/Sous Chef Armando Reyes/General Manager Andrew Spicer