



# WINTER LUNCH

## APPS/SMALL PLATES

### Short Rib Puffs

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

### 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 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** **S**

### Apple Cider Brussels

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

## 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** **S**

### 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** **S**

### 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** **S**

### 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** **S**

### 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 salad above 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.)

## WINTER SANDWICHES

*All sandwiches served with hand-cut, twice-cooked sweet potato fries.*

### Roasted Caprese

Roasted Roma tomatoes and creamy, torn burrata on toasted sourdough bread. Finished with walnut-arugula pesto and dressed with mesclun greens with balsamic reduction. 15 **GF** **L** **S**

### Pastrami

Pepper-crusting Wigley's corned beef pastrami between slices of marbled rye with tangy sauerkraut, smoked gouda and 1000 Island dressing. 16 **GF** **L** **S**

### Grilled Salmon

Broiled Faroe Island salmon topped with tamarind glaze, quick pickled cucumbers and baby arugula with sweet chili sauce on a toasted brioche bun. 16 **GF** **S**

*\*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.*

## SEASONAL ENTREES

### 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. 28 **GF** **L** **S**

### Veal Braciolo

Sun-dried tomato, prosciutto and sage filled veal rolulades. Topped with roasted mushroom-tomato dressing and served with roasted mushroom-tomato dressing and served with capellini noodles in our tomato sugo. 28 **GF** **L** **S**

### 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. 25 **L** **S**

### 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. 22 **GF** **L** **S**

### Winter Vegetables & Sides 6

- Roasted Tri-color Carrots • Roasted Mixed Fingerlings
- Fried Brussels • Roasted Broccoli
- Twice-cooked Sweet Potato Fries

## 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 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

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

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

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