

## Appetizers ~ Small Plates

### Pizza alla Vodka

Our house-fermented dough layered with freshly shredded mozzarella, tender pieces of rosemary chicken, a generous topping of vodka sauce and a basil pesto drizzle. 16 **GF 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 then topped with fresh parmesan and basil. Accompanied by our house marinara and parmesan focaccia toast points for dipping. 15

### Salmon Wellington

Faroe Island salmon hand-wrapped with Belgioioso ricotta, sautéed spinach and smooth Dijon in flaky puff pastry. Baked to perfection and crowned with a dill Beurre Blanc. 15 **GF S**

### Bruschetta Trio

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

### Whitefish Dip

House-made Lake Superior Whitefish dip served with oven-baked crostini for dipping. 12 **GF S**

## 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

### Roasted Butternut Squash & Fig

Spring mix tossed with diced butternut squash, figs and red onions in a honey-apricot vinaigrette, then finished with crumbled candy bacon and goat cheese. 17 **GF S**

### Insalata Terrosa

Baby arugula tossed with red and golden beets, crumbled goat cheese, crushed pistachios and sliced red onion in an orange-balsamic vinaigrette. 16 **GF S**

### Pear & Gorgonzola Salad

Crisp romaine lettuce with sliced radicchio garnished with slices of fresh pears, toasted ground walnuts and crumbled gorgonzola cheese tossed in our walnut vinaigrette. 14 **GF**

### Paesano Caesar Salad

Romaine lettuce garnished with Italian-herb croutons and shaved parmesan cheese tossed in our house-made Caesar dressing. 13 **GF**

### House Mixed Greens Salad

Mixed artisan greens, sliced red onion, grape tomatoes, fresh cucumbers and shredded carrots. 9 **GF**

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

Chicken 6 • Shrimp 8 • Salmon 11\* • Proteins Available Blackened

*\*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.

### Bacon & Balsamic Brussels Sprouts

Chopped Brussels sprouts pan-simmered with Smith's bacon and onions until crisp, then finished with balsamic glaze and shaved parmesan. 9 **GF**

### Horseradish Mashed Potatoes

Mashed redskin potatoes whipped with our house butter, sour cream and a hint of tangy horseradish. 7 **GF S**

### Garlic-Butter Green Beans

Blanched green beans tossed in our house butter with minced garlic, lemon juice and vinegar, then finished with slivered almonds. 7 **GF S**

## Seasonal Entrees

All entrees 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.

### Short Ribs / Manzo

Supremely tender Coca-Cola-braised short ribs plated over our horseradish-whipped mashed potatoes along with sliced carrots and pearl onions. Garnished with fried leeks and finely chopped basil. 34 **GF S**

### Whitefish / Pesce

Panko-encrusted Whitefish filet pan-simmered, then finished with a lemon Beurre Blanc. Plated with garlic-buttered green beans and roasted redskins. 31 **S**

### Shell's Chicken Cacciatore / Pollo

A family recipe from one of our own. "Hunter-style" chicken breasts braised in a complex tomato sauce with simmered mushrooms, olives, garlic, onions and Italian herbs. Served over our horseradish-whipped mashed potatoes. 28 **GF S**

## Seasonal Pasta

All pasta comes 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.

### Short Rib Stroganoff

House-made pappardelle pasta tossed with tender braised short ribs, sautéed spinach and sliced cremini mushrooms in a creamy stroganoff of veal demi-glace and sour cream. Finished with freshly shaved parmesan. 28 **GF S**

### Lamb Ragu

Roasted tomato sugo tossed with our lamb ragu over house-made fettuccine pasta and studded with peas, onions, garlic, celery and carrots. Plated with shaved parmesan and grated Pecorino Romano. 28 **GF S**

### Gnocchi alla Vodka

Parmesan gnocchi simmered in truffle oil, then tossed in vodka sauce with finely chopped Smith's bacon, grated Pecorino Romano and peas. Garnished with freshly shaved parmesan and chopped basil. 24 **GF S**

Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11\* • Available Blackened

## 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\* • 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. 19

### Rigatoni & Country Greens

Italian sausage sautéed in garlic butter with 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 **GF**

### Rigatoni alla Bolognese

Slow-cooked rustic meat sauce of beef, soffritto and red wine. Sprinkled with Pecorino Romano. 19 **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\* • Available Blackened

### Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sautéed sage and imported Italian prosciutto, all simmered in a classic piccata sauce. Served over buttered angel hair pasta. 33 **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, fresh basil and mozzarella layered together and baked until golden brown. Served with angel hair pasta tossed with tomato sugo. 20

### Classic Marsala

A hearty pan-roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF** 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** 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**

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

### SEASONAL | HOUSE FAVORITES | GLUTEN-FREE

Dishes marked **S** are Seasonal creations. Those with a **!** symbol signify our House Favorites. The **GF** symbol signifies the dish may be prepared as Gluten-Free. Items requiring a unique **GF** preparation are subject to an upcharge of \$4. Ask your server.

# DINNERS

At Paesano For

Winter