

Appetizers ~ Small Plates

Funghi Ripieni

Two large portobello mushroom caps stuffed with fresh ricotta, mozzarella, parmesan, Smith's bacon, sundried tomatoes and spinach. Finished with parmesan-panko breadcrumbs and a drizzle of balsamic glaze. 16 **GF S**

Pazzi Per Calamari

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a red chili vinaigrette. 15

Fried Burrata

Creamy burrata fried whole then topped with fresh parmesan and basil. Accompanied by house-made marinara and parmesan focaccia toast points for dipping. 14 **S L**

Puffs di Autunno

Three puff pastries artfully filled with dried fig and red apple compotes on opposite sides of a gooey brie center. All adorned with a piece of crisped prosciutto, drizzled balsamic glaze and hot Klein honey. 14 **S**

Bruschetta Trio

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

Pizzas

Margherita

Fresh whole mozzarella and roasted tomato sugo with fresh basil and herbs. **GF**
14

Pepperoni e Funghi

Sliced cremini mushrooms, house tomato sauce, pepperoni, fresh mozzarella and Italian herbs. **GF**
14

Pizza Bianca

Garlic cream sauce, mozzarella, thinly sliced prosciutto and baby arugula finished with olive oil and shaved parmesan. **GF**
15

Pizza ai Fichi

House-fermented dough spread with fig jam, mozzarella sliced prosciutto, baby arugula and goat cheese, then drizzled with hot Klein honey and balsamic glaze. **GF**
15

Salads

Enjoy any of these salads as a side salad with any entree. 8
Choice of Dressing • Caesar • Ranch • Bleu Cheese
House Vinaigrette • Raspberry Vinaigrette • Balsamic Vinaigrette

Autumn Harvest Salad

Fresh spring mix, caramelized honeycrisp apples, candied walnuts and crumbled goat cheese tossed in our apple cider vinaigrette. 16 **GF S L**

Insalata di Fico

Spinach, rehydrated figs, crisped prosciutto, candied cashews and crumbled gorgonzola cheese tossed in our brown-sugar balsamic vinaigrette. 15 **GF S L**

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
(*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.

Bacon & Balsamic Brussels Sprouts 9 **GF S**

Butternut Squash Gratin 7 **GF S**

Horseradish Mashed Potatoes 7 **GF S**

LUNCHES At Paesano For Fall

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

Sandwiches

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

Turkey Club

Smoked turkey breast stacked high with candied bacon, lettuce, tomato, onion, artisan Swiss and honey Dijon on toasted sourdough. 17 **GF S**

Salmone

Our reimagining of a classic Lox sandwich. Faroe Island salmon cured with salt, sugar and lemon vinaigrette, then layered with thinly sliced pickles, lettuce, tomato, onion and creamy ricotta cheese on warm ciabatta. 16 **GF S**

Chicken Salad

Shredded chicken confit spun with dried cranberries, chopped celery, onion and poppy seeds in our house mayo-aioli. Served with lettuce, tomato and onion on toasted sourdough. 16 **GF S L**

Caesar Wrap

Choice of protein with shaved parmesan, house-made croutons, grape tomatoes and romaine lettuce tossed in house-made Caesar dressing and wrapped in a warm tortilla. 11 **S** Grilled Chicken 5 • Parmesan-Encrusted Chicken 5 • Salmon 8* • 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.

Pistachio-Encrusted Chicken

Tender chicken breasts breaded with ground pistachios and topped with a creamy Dijon mustard sauce. Plated with choice of butternut squash gratin or horseradish mashed potatoes. **S** Luncheon Portion 22 • Regular Portion 28

Lamb Ragu

Roasted tomato sugo tossed with our lamb ragu over house-made fettuccine pasta and studded with peas, onions, garlic, celery and carrots. Finished with parmesan and fresh basil. 25 **GF S**

Red Wine Pappardelle

House-made pappardelle infused with red wine, then tossed with cremini mushrooms and spinach in decadent truffle butter and topped with shaved parmesan. 22 **S L**
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11* • Proteins 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 **L**

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. 19

Rigatoni & Country Greens

Italian sausage sauteed 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 **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 L**
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11* • All Proteins Available Blackened

Chicken Parmigiana

Crisp pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with 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 with 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 32

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 32

Shrimp Scampi

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

SEASONAL | LOCAL | GLUTEN-FREE

Dishes marked **S** are Seasonal creations. Those with an **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as Gluten-Free (ask your server). Items requiring a unique **GF** preparation are subject to an upcharge of \$4.