

Appetizers ~ Small Plates

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**

Pizzas

Margherita

Mozzarella with roasted tomato sugo, fresh basil and Italian herbs. **GF**
14

Pepperoni e Funghi

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

Pizza ai Fichi

Organic fig jam, fresh mozzarella, sliced prosciutto, baby arugula and goat cheese, all drizzled with hot Klein honey and balsamic glaze. **GF**
15

Pizza alla Vodka

House-fermented dough layered with fresh mozzarella, rosemary chicken, and a generous topping of both vodka sauce and basil pesto. **GF S**
16

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
(*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** 📌

Horseradish Mashed Potatoes 7 **GF S**

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

LUNCHES

At Paesano For

Winter

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

Sandwiches

All sandwiches come with coleslaw and a choice of house-made minestrone, soup-of-the-day, house salad, or fries. Ask about our GLUTEN-FREE (GF) options.

Whitefish

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

Turkey Club 📌

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

Chicken Salad

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

Caesar Wrap

Choice of protein with shaved parmesan, house-made croutons, grape tomatoes and 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 minestrone, soup-of-the-day, or house salad. Ask about our GLUTEN-FREE (GF) options.

Shell's Chicken Cacciatore 📌

A family recipe from one of our own. "Hunter-style" chicken breasts braised in a complex tomato sauce of simmered mushrooms, olives, garlic, onions and Italian herbs. Plated over our horseradish-whipped mashed potatoes. **GF 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 shaved parmesan and grated Pecorino Romano. 25 **GF S**

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. Garnished with freshly shaved parmesan. 25 **GF 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* • 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**
Choice of protein. Chicken 6 • Shrimp 8 • Salmon 11* • 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 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**

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.