

W I N T E R



SEASONAL MENU

APPS/SMALL PLATES

Cavoletti di Bruxelles

Crispy Brussels sprouts tossed with brown butter, mushroom duxelle, pickled pearl onions, and fennel seed salami. Finished with shaved parmigiano reggiano and toasted pine nuts. 12 ☺

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. 10 GF

Wild Boar Polpetta

House-made boar and Piedmontese beef meatballs slowly cooked in a truffle-cremini cream sauce. Finished with fried leeks and ricotta salata. 13 GF ☺

Zucca Galette

Flaky puff pastry encases a savory filling of roasted butternut squash, baby spinach, fresh ricotta cheese and caramelized onions. Served over a bed of crisp radicchio and baby arugula. Topped with crumbled candied hazelnuts. 12 ☺

Frittelle di Patate

Tender potato fritters studded with goat cheese, Italian chicken sausage, and arugula. Accompanied with a locally grown roasted parsnip and leek cream sauce. 13 ☺ ☺

Seasonal Flatbread

Hand-stretched long-fermented house dough with a roasted garlic cream sauce, mozzarella, shredded Brussels sprouts, crumbled cauliflower, teardrop peppers and balsamic “caviar”. 14 ☺

WINTER SALADS

Insalata di Giacamo

Baby arugula and mixed greens tossed with a winter blood orange citronette, confit Miller Farms chicken and wine plumped cranberries. Garnished with shaved parmesan and slivered almonds. 14 GF ☺ ☺

Miscela di Brassica

A mixture of the best of the season has to offer. Roasted cauliflower, broccoli florets, shaved Brussels sprouts, pearl onions, toasted cashews and ricotta salata all tossed with baby kale and a brown mustard vinaigrette. 13 GF ☺ ☺

SALADS (continued)

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. 11
Enjoy as a side salad with any entree. 7 GF ☺

Paesano Caesar Salad

Romaine lettuce with house-made Caesar dressing. Garnished with Italian-herb croutons and grated parmesan cheese. 11 GF ☺
Enjoy 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 ☺

Make any above salad an entree with your choice:

Chicken 5 • Shrimp 8 • Salmon 8* • Steak 9*
(*Specify preferred degree of doneness.)

Winter Vegetables & Sides 6

- Stewed Bean Melange • Brussels Sprouts
- Garlicky Green Beans • Rosemary Roasted Potatoes
- Broccoli & Cauliflower • Parmesan Polenta

WINTER DESSERTS

Paesano “Signature” Tiramisu

Layers of espresso and rum soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and cocoa powder. 10 GF

Dutch Chocolate Cannoli

Two light and crispy shells with a ricotta and fine Dutch chocolate filling. Finished with crushed pistachios and mini chocolate chips. 9 ☺

Italian Crème Caramel

A rich farm egg custard with a soft caramel topping. Made with the best quality Italian ingredients. 8 ☺

Apple Pie Diamonds

Homemade apple pie filling atop a flaky shortbread crust. Topped with an oat strudel and salted caramel. 9 ☺

Brownie Tiramisu

A hybrid of our famous tiramisu and pastry chef Greg’s family brownie recipe. Lady fingers are subbed out with soft chocolate brownies in this delicious chocolate creation. 10 ☺

Pecan, Blond Chocolate & Fig Biscotti

Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 2 ☺

Seasonal Gelato

Our seasonal selection of Mascarpone Peppermint with White Chocolate Curls gelato. Please ask your server for our other great flavors. 5 ☺ ☺

SEASONAL ENTREES

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

Wild Boar Boscaiola

“Woodsman-style” pasta consisting of local D.M.C. mushrooms, a mixture of ground wild boar and piedmontese beef, diced tomatoes and peas in a hearty cream sauce. Made with our own fresh macaroni pasta. A perfect cold weather pasta! 26 **L** **S**

Clam Linguine

Our riff on a classic! Manila clams steamed in Peroni beer and finished in a sauce of roasted shallots, lemon, fennel, heirloom carrots and fresh linguine pasta. 26 **GF** **L** **S**

Gnocchi Misti

A house-made medley of spinach, ricotta, and red pepper gnocchi with ground chicken sausage, shaved Brussels sprouts and blistered cherry tomatoes. Completed by a Tuscan kale-pistachio pesto. Buonissimo! 25 **L** **S**

Coppia di Ravioli

Goat cheese ravioli and butternut squash ravioli combined in one dish with sage brown butter and diced pancetta. Finished with a touch of cranberry mascarpone and crumbled walnuts. 24 **L** **S**

Cioppino

An Italian-American dish originating in San Francisco, this wholesome fish stew is made with market fish, shrimp, clams, roasted potato, beans, tomato broth and roasted garlic. Garnished with celery leaf, Italian flat leaf parsley and rustic grilled bread. 30 **GF** **S**

Duck Leg Cassoulet

This rustic winter dish originates from the Tuscan region of Italy. Crispy confit leg of duck is served atop a melange of hearty beans and twice smoked bacon with stewed tomatoes and Italian herbs. 28 **GF** **S**

Zucca Ripiena

Our new vegan option for the winter season! Local acorn squash is stuffed with black rice, quinoa, cremini mushrooms, parsnips and spinach. Spread with cashew ‘ricotta’ and gluten-free panko and broiled until golden brown. Served on a bed of roasted broccolini and cauliflower. Finished with a sherry reduction. 26 **GF** **L** **S**

Short Ribs

Espresso-crust short ribs, slow braised until tender and dressed with a red wine beef glaze. Served over creamy parmesan polenta, with roasted onions, baby carrots and mushrooms. Adorned with crispy fried shallots. 30 **L** **S**

CLASSIC ITALIAN

Paesano Lasagna

Layers of fresh pasta filled with slow cooked meat ragù and creamy Italian cheeses, baked and topped with our house-made tomato sugo. 18

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. 19 **GF**

Spaghetti with Meatballs & Tomato Sugo 16 **GF**

Without meatballs. 15

Fettuccine alla Bolognese

Slow-cooked rustic meat sauce of beef, vegetables and red wine. Sprinkled with Pecorino Romano. 18 **GF**

CLASSIC ITALIAN (continued)

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. 28 **GF**

Chicken Parmigiana

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with angel hair pasta tossed with tomato sugo. 24

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. 18 **GF**

Classic Marsala

A hearty pan roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta. **GF**
Chicken 24 • Salmon 26 • Veal 28

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 24 • Salmon 26 • Veal 28

Shrimp Scampi

Sautéed shrimp in a white wine butter sauce, tossed with fresh garlic, basil and heirloom cherry tomatoes. Served over house-made spaghetti. 24 **GF**

Kiddie Pizza Choice of cheese or pepperoni.

Comes with a side salad. 6.50 **GF**

Kiddie Spaghetti with Meatballs

Comes with a side salad. 6.50 **GF**

**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 | LOCAL | GLUTEN FREE

Dishes marked as **S** are new Seasonal creations.

Those that have a **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as **Gluten Free** (ask your server).

AFTER DINNER DRINKS

Espresso

European Cappuccino

House espresso with a head of frothed milk.

House Cappuccino

Our house mix of brewed decaf espresso, milk, ground chocolate, cinnamon, and a hint of nutmeg.

Americano

Espresso topped off with hot water.

Caffe Corretto

Espresso and a splash of Sambuca.

Doppio

Double shot of espresso.

AFTER DINNER LIQUEURS

- Sambuca (clear or black) • Assorted Grappa
- Cognac: Courvoisier V.S., Remy Martin V.S.O.P., Remy X.O. • Grand Marnier • Disaronno Amaretto
- Frangelico, Cointreau, B+B, Ports and Sherry

