



COCKTAILS, BEER & AFTER DINNER DRINKS

+ SODAS, WATERS, COFFEE & TEA

ITALIAN STARTERS

PROSECCO COCKTAIL Prosecco, sugar cube, Angostura bitters	\$10
ROME WITH A VIEW Campari, Dolin dry, lime juice, simple syrup, soda	\$10
APEROL SPRITZ Aperol, Prosecco, soda water, orange slices	\$10
PROSECCO Andreola "Dirupo" Brut Prosecco	\$10 / 35

HOUSE FAVORITES

PAESANO LEMON DROP Grey Goose, limoncello, Cointreau, lemon juice	\$11
PAESANO MARTINI Grey Goose, orange bitters, Contratto Bianco	\$12
STRAWBERRY SWIZZLE Rum*, lime juice, strawberry syrup, soda water <i>*Available with tequila instead of rum</i>	\$10
DARK & STORMY Cruzan Black Strap rum, ginger beer, lime juice	\$10
MICHIGAN NEGRONI New Holland barrel aged gin, St. Julian Solara sherry, Campari	\$10

CLASSICS

OLD-FASHIONED Bourbon, sugar, bitters, orange peel, Luxardo cherry	\$10
MANHATTAN Bourbon, sweet vermouth, Angostura bitters	\$10
NEGRONI Gin, sweet vermouth, Campari	\$10
SAZERAC Rittenhouse rye, absinthe, sugar, Peychauds bitters	\$11
DAIQUIRI JM White Rhum, Appleton Estate Signature Blend, sugar, lime juice	\$11
SIDECAR Courvoisier V.S. cognac, Cointreau, lemon juice	\$13

SEASONAL COCKTAILS

THE MULLED PEAR Pear vodka, white wine, Montenegro amaro, walnut syrup, lemon juice, spices	\$11
HOT RODDY Aperol, Benadictine, honey, lemon juice, clove, orange peel	\$11
SPICED ITALIAN CIDER Tuaca Italian brandy, apple cider, seasonal spices, whipped cream	\$11 NON-ALCOHOLIC version \$5
ITALIAN WINTER Pasubio Dolomite Amaro, Kahlua, Paesano's "House Capp", whipped cream	\$11
CHOCOLATE EMBRACE Amareto, Drambui, sipping chocolate, whipped cream	\$11

WINTER CLASSICS

SPICED RUM VANILLA CHAI LATTE Spiced rum, black tea with chai spices, milk, whipped cream	\$10
HOT TODDY Bourbon, honey, lemon juice and peel, whole cloves	\$10
SPANISH COFFEE Rum, Kahlua, Triple Sec, fresh coffee, sugar rim, whipped cream	\$10
KEOKE COFFEE Brandy, Kahlua, chocolate liquor, fresh coffee, whipped cream	\$10
IRISH COFFEE Jameson, green creme de menth, fresh coffee, whipped cream	\$10
PEPPERMINT PATTY Peppermint liquor, creme de cocoa, hot chocolate, whipped cream	\$10

JUST ADD THE COFFEE

- Sambuca Romana \$8	- Sambuca Romana Black \$8
- Disaronna Amaretto \$10	- Frangelico \$10
- Kahlua \$8	- Baileys \$8
- Tuaca \$8	- B&B \$11
- Drambui \$10	- Grand Marnier \$11.50

LOCAL BEER

Two Hearted IPA, Bell's Brewing	\$6
Red Jacket Amber, Keweenaw Brewing	\$6
Local's Light, Shorts Brewing	\$6
Vandermill Hard Cider	\$7
Burning River Pale Ale, Great Lakes Brewing Co.	\$6
Lager of the Lakes Pilsner, Bell's Brewing	\$6
Dirty Blonde Wheat Beer, Atwater Brewery	\$6
Short's Space Rock (<i>Gluten Free</i>)	\$6

IMPORTED & DOMESTIC BEER

Peroni	\$6
Moretti la Rossa	\$6
Stella Artois	\$6
Heineken	\$6
Guinness (16oz. draft can)	\$6
Bellhaven Scotch Ale	\$6
Budweiser	\$5
Bud Light	\$5
Beck's Non-alcoholic	\$5

VERMOUTH (*served on ice, or chilled*)

Dolin Blanc	\$5
Cocchi Rosso	\$6
Contratto Bianco	\$6
Capano Antica	\$8

ITALIAN APERITIF & DIGESTIF

Campari	\$8
Aperol	\$8
Montenegro	\$10
Averna	\$10
Cocchi Barolo Chinato	\$10
Fernet-Branca	\$9.50
Cynar	\$9
Limoncello	\$8

WHISKEY

The Glenlivet 12 year	\$11
Glenfiddich 12 year	\$11
Cragganmore 12 year	\$13
Laphroaig 10 year	\$11
The Macallan 12 year	\$9.50
Knob Creek 9 year	\$10
Maker's Mark	\$9
Bulleit Rye	\$9
Crown Royal	\$9

GRAPPA

POLI MIELE Blended with mixture of acacia honey and herbs	\$10
MOLETTA GRAPPA DI MOSCATO Aromatic with illusions of sweetness	\$9
BANFI GRAPPA DI SANGIOVESE A clean Tuscan grappa	\$9
NARDINI GRAPPA A classic from one of the oldest distilleries	\$10
IL POGGIONE GRAPPA DI BRUNELLO Our best selection from renowned producer	\$11

COGNAC

Courvoisier V.S.	\$12
Remy Martin V.S.O.P	\$15
Remy X.O.	\$20

PORTS

Niepoort Ruby	\$7
Niepoort Tawny	\$7
Graham's 10 Year Tawny	\$9
Ferreira 20 year Tawny	\$15

LIQUORI & AFTER DINNER

Sambuca Romana	\$8
Sambuca Romana Black	\$8
Disaronno Amaretto	\$10
Frangelico	\$10
Tuaca	\$8
Grand Marnier	\$11.50
B & B	\$11
Drambuie	\$10
Lanciola Vin Santo	\$10

BOTTLED WATER & SODAS

San Pellegrino, 750 ml	\$5
San Pellegrino, 250 ml	\$3
Panna Mineral Water, 500 ml	\$3
San Pellegrino Orange	\$3
San Pellegrino Lemon	\$3
Abita Root Beer	\$3.50
Q Ginger Beer	\$4
Assorted Juices - (<i>ask your server</i>)	

COFFEE & TEA

Mighty Leaf Tea Selections	\$3
Coffee, regular/decaf	\$3
Espresso, single or double	\$3 / 4.50
Caffe Correcto	\$5.50
Caffe Americano	\$4.50
House Cappuccino	\$5.50
European Cappuccino	\$5.50
Hot Spiced Cider	\$5



Paesano Restaurant & Wine Bar

3411 Washtenaw Ave., Ann Arbor, MI 48104 • 734-971-04848

paesanoann Arbor.com • info@paesanoann Arbor.com