



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

VERMOUTH

Selected Vermouth served: chilled and up, on the rocks, or with a splash of soda on ice Prices vary

Cocchi Bianco	5	Cocchi Rosso	5
Contratto Bianco	6	Carpano Antica	8

PROSECCO

Andreola "Dirupo" Brut Prosecco \$10 / 35

SEASONAL COCKTAILS

HARVEST SANGRIA

Vanilla vodka, amaro, prosecco, honey syrup, lemon juice \$10

BEE'S KNEES

Beefeater gin, rosemary honey syrup, lemon juice \$10

BOULEVARDIER

Rittenhouse rye, Campari, sweet vermouth \$11

PIAZZA VECCHIA

Nardini grappa, Rittenhouse rye, Carpano Antica, Benedictine, Peychaud & Angostura bitters \$12

PAPER PLANE

Amaro Nonino, Aperol, Maker's Mark Bourbon, lemon juice \$12

PAESANO PUNCH

Cruzan Black Strap rum, lime juice, raspberry syrup, soda water \$9.5

HOUSE FAVORITES

PAESANO LEMON DROP

Grey Goose, limoncello, Cointreau, lemon juice \$11

PAESANO MARTINI

Grey Goose, orange bitters, Contratto Bianco \$12

MOLETTA GIN & TONIC

Moletto gin (aromatic gin made from San Marzano tomatoes), cucumber, lime juice \$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

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
Labatt's Blue	\$5
Budweiser	\$5
Bud Light	\$5
Beck's Non-alcoholic	\$5

VERMOUTH (*served on ice, or chilled*)

Dolin Blanc	\$5
Dolin Rouge	\$5
Contratto Bianco	\$6
Capano Antica	\$8

ITALIAN APERITIF & DIGESTIF

Campari	\$8.5
Aperol	\$8.5
Montenegro	\$8.5
Averna	\$8.5
Cocchi Barolo Chinato	\$9.5
Fernet-Branca	\$8.5

WHISKEY

The Glenlivet 12 year	\$9.5
Glenfiddich 12 year	\$9.5
Cragganmore 12 year	\$9.5
Laphroaig 10 year	\$9.5
The Macallan 12 year	\$9.5
Knob Creek 9 year	\$10
Maker's Mark	\$8.5
Bulleit Rye	\$8.5

GRAPPA

NARDINI GRAPPA A classic from one of the oldest distillers	\$10
NARDINI MANDORLA Grappa infused with almond and cherry	\$10
POLI MIELE Blended with mixture of acacia honey and herbs	\$10
BANFI GRAPPA A clean Tuscan grappa produced from Sangiovese	\$10

COGNAC

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

PORTS

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

LIQUORI & AFTER DINNER

Sambuca Romana	\$8.5
Sambuca Romana Black	\$8.5
Disarone Amaretto	\$10
Frangelico	\$10.5
Tuaca	\$10
Grand Marnier	\$10.5
B & B	\$10.5
Drambuie	\$10.5
Lanciola Vin Santo	\$9.5

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	\$3.5
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 / 4.5
Caffe Correcto	\$5.5
Caffe Americano	\$4.5
House Cappuccino	\$5.5
European Cappuccino	\$5.5



Paesano Restaurant & Wine Bar

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