

A

U

T



U

M

N

SEASONAL DINNER

APPS/SMALL PLATES

Crespelle Fiorentina

Layers of wilted baby spinach and ricotta stuffed into a savory crepe with roasted butternut squash and toasted walnuts. Topped with aromatic spiced honey, candied walnuts and fried sage leaves. 15 **GF** **L** **S**

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**

Crostini Neri

Earthy chicken liver pate topped with rosemary-infused Italian olive oil marinated asiago and fried capers. Served atop spongy, herbed house focaccia. 14 **GF** **L** **S**

Torta di Vasaio

Piquant tomato barbeque sauce with oven-roasted chicken breast, red onion, imported Ambrosi Dolce gorgonzola, Grande mozzarella and crispy Italian pancetta on our flatbread dough. Bon appetit! 16 **GF** **L** **S**

Carne e Formaggio

Chef's selection of cured meats and cheeses served with house-made accoutrements and chargrilled baguette. 18 **GF** **S**

Lumaca en Burro

Pan-fried snails soaked in garlic-parsley white wine-butter sauce then topped with broiled havarti cheese and crunchy garlic-parmesan breadcrumbs. Served with crusty oven-baked garlic toast points. 15 **GF** **S**

Giardino d'autunno

Roasted fall vegetable melange of butternut squash, sweet potatoes and braised beets atop savory roasted red pepper Tuscan bean puree. Topped with crumbled chevre, roasted pumpkin seeds and drizzled with fig balsamic glaze. 14 **GF** **L** **S**

AUTUMN SALADS

Insalata di Anguria

Diced watermelon tossed with peppery baby arugula, red onion, fresh garden mint, cucumbers and tangy feta cheese all dressed in honey-lemon vinaigrette. 14 **GF** **L** **S**

Barbabietole d'oro rosso

Wine-braised red and golden beets with pickled red onion, toasted pecans, chives, dill and Ambrosi dolce gorgonzola mixed with lacinato kale. Drizzled with Michigan made maple-balsamic dressing. 14 **GF** **L** **S**

Le Lenticchie

Crisp baby spinach leaves tossed with savory lentils, crunchy red bell peppers and our own hearty roasted shallot vinaigrette. Topped with garlicky baked parmesan crumbles and crisp imported Italian pancetta. 14 **GF** **L** **S**

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** **L**

Paesano Caesar Salad

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

Make any above salad an entree with your choice:

Chicken 5 • Shrimp 8 • Salmon 8* • Steak 9*
(*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.

Autumn Vegetables & Sides 6

- Rosemary Garlic Whipped Yukons • Grilled Carrots
- Buttery Spaghetti Squash • Roasted Brussels Sprouts
- Gnocchi alla Romana • Blistered Green Beans

SEASONAL ENTREES

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

Pollo alla Romana

Pan-roasted Joyce Farms chicken supreme served over jumbo Roman Gnocchi with blistered Michigan green beans and smothered in slow-cooked mixed pepper relish. 30 **GF** **L** **S**

Medaglioni di Maiale

Chestnut flour dusted pork medallions pan-seared and finished with spiced brandy-glazed apples and Traverse City cherries. Served alongside buttery roasted spaghetti squash and wilted fall field greens. All the flavors of fall. 32 **GF** **L** **S**

Coregone al Parmigiano

Parmesan breadcrumb crusted fillets of Lake Superior whitefish pan-seared until golden brown served with toasted heirloom polenta, and start of season balsamic-roasted Brussels sprouts. All served over umami-laden roasted tomato butter speckled with fried basil crumbles. 30 **L** **S**

Filetto di Manhattan

Hand-cut, char-grilled "Manhattan" filet served with rosemary garlic whipped yukon potatoes and tri-colored heirloom carrots. Finished with lemony pink peppercorn salsa verde. 36 **GF** **L** **S**

Portobello Ripieno

Autumn garden vegetables and quinoa stuffed jumbo portobello caps served over smooth butternut squash puree and finished with herbal green goddess dressing. All topped with pistachio dust. 26 **GF** **L** **S**

Gnocchi di Capesante

Mama Mucci cauliflower gnocchi tossed with seared bay scallops, roasted cauliflower florets, oven-roasted mushrooms and sliced caper berries. Served over earthy brown-butter carrot puree. 30 **L** **S**

Ravioli con Costata Corta

Slow-cooked, savory short rib ragu tossed with roasted cherry tomatoes and wilted baby spinach served over cremini Tuscan kale ravioli. Finished with shredded Sartori asiago and micro basil. Perfect for those chilly fall evenings! 30 **GF** **L** **S**

Pasta al Tartufo

A humble play on a classic! Crumbled chicken sausage in a truffle-infused cream sauce tossed with cavatelli noodles and rapini greens. Finished with grated pecorino-romano and chopped black truffle peelings. 28 **GF** **L** **S**

Zucca con Fettuccine

House-made fettuccine noodles smothered in decadent butternut squash cream sauce dotted with crispy porchetta lardons. Finished with peppery arugula leaves dressed in our sage-chili vinaigrette with toasted pumpkin seeds and marinated sun-dried tomatoes. 28 **GF** **L** **S**

Melanzane alla Norma

Traditional Sicilian fall cooking at its best! Cured bits of roasted eggplant tossed with hearty tomato sauce and all the fixings. Served atop our homemade rigatoni noodles and finished with Grana Padano and fresh basil 26 **GF** **L** **S**

CLASSIC ITALIAN

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. 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**

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**

SEASONAL | LOCAL | GLUTEN FREE Dishes marked as **S** are Seasonal creations. Those with a **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as Gluten Free (*ask your server*).