

Autumn Seasonal Dinner Menu

apps/small plates

Salumi e Formaggi

Chef's selection of two hand-cut cheeses and two artisan cured meats, served with house-made accoutrements and artisan crackers. 20 

Roman Gnocchi

Rich, semolina gnocchi, oven baked with imported parmesan cheese and topped with pan-roasted chicken livers, applewood smoked bacon, pistachios, and browned butter. 14 

Acorn Squash

Roasted, local, acorn squash stuffed with spiced Italian sausage, sauteed black kale, quinoa and stracchino cheese. 15 

Scamorza Crocche

Our twist on a Sicilian favorite. Local potatoes blended with fresh eggs, Pecorino-Romano and scamorza cheese, formed into bite-sized fritters and fried. 11 

Pazzi per Calamari

Seasoned calamari, lightly fried and tossed with sweet tear-drop peppers, fresh baby arugula, and a sweet pepper dressing. 13

Eggplant Parmigiana

Breaded fresh eggplant, lightly fried and layered with our mixture of Italian cheeses, fresh herbs, and house-made tomato sugo. 10 

Bruschetta

Oven toasted rye bread topped with a house-made smoked whitefish spread and finished with pickled shallots, fried capers, and fresh dill. 15 

Wagyu Tallow Dip

Roasted garlic and onion infused wagyu beef tallow served hot with roasted cauliflower, parsnips and rustic Italian bread for dipping. A great dish for sharing! 15 

Sicilian Flatbread

Our long-ferment pizza dough spread with a rich Sicilian inspired sauce and topped with salty Pecorino-Romano cheese and olive oil toasted breadcrumbs. One of Chef's favorites. 15 

Autumn salads

Baby Kale

Tender baby kale greens tossed with shaved asiago cheese, roasted squash, dried cranberries, toasted walnuts, and cider vinaigrette. 11 

Enjoy this salad with any entree. 7

Farro Salad

Italian farro grains and quinoa tossed with baby arugula, sliced radishes, toasted pistachios, garden herbs and lemon-dijon vinaigrette. 11 

Enjoy this salad with any entree. 7

Spinach Salad

Tender baby spinach tossed with oven roasted beets, red onions, blue cheese, rye croutons, and pomegranate seeds with balsamic vinaigrette. 11 

Enjoy this salad with any entree. 7

House Mixed Greens

Mixed artisan greens, sliced red onion, cherry tomato, fresh cucumber, and shredded carrots. 6 

Pear and Gorgonzola

Crisp romaine lettuce with sliced radicchio and walnut vinaigrette. Garnished with slices of fresh pears, toasted ground walnuts, and crumbled gorgonzola cheese. 11 

Enjoy this salad with any entree. 7

Paesano Caesar

Romaine lettuce tossed with house-made Caesar dressing. Garnished with house-cROUTONS and grated parmesan cheese. 11 

Enjoy this salad with any entree. 7

Make any salads above into an entree with a protein of your choice:

- Chicken 5
- Shrimp 8
- Salmon 8*
- Steak 9*

GLUTEN FREE bread, pasta, or pizza dough is available at \$1.50 extra per order.

**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.*

creative italian cuisine

(Entrées are served with our house-made bread & butter and choice of small salad or cup of soup).

Autumn Fettuccine

Fresh fettuccine pasta with local roasted butternut squash and celery root, sliced Italian radicchio, and creamy pecan pesto. 22 

Manzo e Papa

Slow cooked Neapolitan beef ragu tossed with our house-made potato spaghetti. Served over a pool of carrot cream and topped with crispy shallots. 23 

Risotto e Gamberetti

Arborio rice, slowly cooked with fresh fennel, tender baby shrimp, imported Speck Alto Adige, and finished with Pecorino-Romano and chive gremolata. 24 

Pork Belly Fusilli

Crispy, slow-cooked, pork belly tossed with sauteed shredded Brussels Sprouts, wine-plumped dried cranberries, herbed butter and our freshly made fusilli pasta. Finished with asiago cheese shavings. 23 

Conchiglie al Forno

Large semolina shell pasta stuffed with shredded duck confit, creamy ricotta cheese, and wild mushrooms, oven baked and served with rich duck gravy and duck prosciutto shavings. 27 

Butternut Squash Milanese

The return of our favorite vegan entree! Roasted butternut squash steaks, breaded in gluten free panko breadcrumbs and pan-fried, served with our herbed hazelnut 'cream' and shallot agrodolce. Served with sauteed garlic black kale. 22 

Duck Arrosto

Slow roasted, local and organic, duck leg finished with house-made apple and cherry mostarda. Served with mashed sweet potatoes and sautéed haricots verts. 29 

Turbot Acqua Pazza

Mediterranean turbot fillet, pan-seared and finished with an earthy golden beet and shallot acqua pazza. Served over roasted root vegetables and tender baby spinach. 28 

Tasca di Maiale

Local tomahawk pork chop, pounded thin and stuffed with oven roasted fennel and golden raisins, char-grilled and then finished with pickled mustard seeds. Served with buttermilk-chive bread pudding and sauteed broccolini. 28 

Bistecca*

Pink peppercorn crusted grass fed Michigan strip steak, pan-seared, and topped with butter and sage roasted oyster mushrooms. Served with roasted redskin potatoes and Brussels Sprouts. 36 

Autumn Sides

Mashed Sweet Potatoes	Buttermilk Chive Bread Pudding
Roasted Root Vegetables	Sautéed Broccolini
Brussels Sprouts and Pork Belly	Haricots Verts

6

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 and 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 

Spaghetti with Tomato Sugo 15

Add House-made meatballs. 16 

Fettuccine alla Bolognese

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

Veal Scaloppine

Paesano's rendition of the classic saltimbocca. Hand-pounded veal cutlets, sautéed with imported Italian prosciutto and sage and simmered in a classic piccata sauce. 28 

Chicken Parmigiana

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

This Autumn menu features a variety of squashes, mushrooms and other Michigan products. SEASONAL dishes for Autumn are highlighted with the  symbol.

Chef Drew sources from our local growers and farms for ingredients. This  symbol in the menu indicates that LOCAL ingredients are used.

Many of our dishes can be created GLUTEN FREE. Those dishes are indicated with a  symbol. Please let your server know of your preference!

paesano
restaurant - wine bar

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