

SUMMER SEASONAL LUNCH ENTREE



SEASONAL LUNCH

APPS/SMALL PLATES

Pazzi Per Calamari

Flash-fried breaded calamari tossed with sweet drop peppers, fresh arugula greens and a sweet red-chili sauce. 13

Moza Fritto

Breaded and deep fried buffalo mozzarella served with heirloom tomato confit, basil pesto and aged balsamic reduction. 12 ☺

Gamberi e Prosciutto

Three grilled jumbo shrimp served atop a bed of creamy parmesan polenta and layered with fried crispy alto adige speck. Drizzled in a duo of semisecco tomato vinaigrette and arugula-walnut pesto. 15 GF ☺

Seasonal Flatbread

Roasted garlic infused flatbread dough topped with char-grilled local corn, Smith's applewood bacon, porcini butter cream sauce and Valbreso feta cheese. 15 GF ☺

SUMMER SALADS

Nettarine e Burrata

Grilled nectarine slices with di Stefano burrata served atop crisp butter lettuce and arugula tossed with lemon-paprika toasted pistachios, lemon vinaigrette and roasted pearl onions. Drizzled with spiced Klein honey and finished with balsamic roasted grapes. 13 GF ☺

Acquasala e Lattuga

Local heirloom tomatoes, Detroit ciabatta, red onion, cucumber and olives tossed with sea salt, pepper and extra virgin olive oil served over leafy greens in semisecco tomato vinaigrette. 13 GF ☺

Raccolto Estivo

Char-grilled Michigan sweet corn, Smith's applewood bacon and marinated fregola with Ruhlig Farms squashes and imported feta. Tossed with red endive and baby spinach coated in homemade brown butter-caper vinaigrette. 13 GF ☺

Caprese

Sliced heirloom tomatoes, red onion and fresh mozzarella topped with basil pesto, flaky sea salt, and cracked black pepper. Garnished with torn basil leaves and aged balsamic reduction. 11 GF ☺

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.)

SUMMER SANDWICHES

Formaggio Fritto

Grilled cheese with a twist. Fried Valbreso feta sandwiched between a Michigan Bread Co. brioche bun and topped with mesclun greens, marinated tomatoes and arugula pesto. 12 ☺

Piadina

Char-grilled flatbread dough stuffed with shredded Grande mozzarella, roasted corn, Smith's applewood bacon and sweet tomato dressing with baby arugula. 12 ☺

Caprese PLT

Fresh mozzarella and heirloom tomatoes with crispy prosciutto, basil pesto and balsamic reduction grilled between local sourdough bread. 12 ☺

SEASONAL LUNCH ENTREES

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

Pesce Spada

Char-grilled line-caught swordfish topped with DMC mushroom agrodolce and semisecco tomatoes. Served with Italian-herb wild rice pilaf and roasted broccolini finished with basil oil. 30 GF ☺

Rotolo di Maiale

Roasted pork loin stuffed with a sweet and savory bread pudding of caramelized pear, onion, figs and marcona almonds. Served sliced over brown butter-bacon corn with parmesan-crusting fingerlings and topped with a sumptuous apricot relish. 28 ☺

Tortelloni di Pollo

Our own roasted roma tomato and red pepper blush sauce coating Mama Mucci's smoked chicken stuffed tortelloni with broccoli florets and cremini mushrooms. Served with basil infused ricotta and micro herbs. 28 ☺

Frutti di Mare

A selection of Faroe Island salmon, pasta neck clams, calamari and swordfish tossed with cherry tomatoes and pickled vegetables. Served over house-made boccole pasta in a lemony white wine butter sauce. Finished with fine herbs. 30 GF ☺

Summer Vegetables & Sides 6

- Parmesan Polenta • Tuscan Baked Beans
- Parmesan Crusted Fingerlings • Roasted Broccolini
- Italian-herb Wild Rice • Grilled Michigan Asparagus

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

*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.

