


Winter Seasonal Lunch Menu

winter salads


Roasted Grape and Butternut Salad with Salmon

Endive greens tossed with roasted black grapes, butternut squash, toasted pistachio nuts, parmesan cheese and a whole-grain mustard & sherry vinaigrette. 16 

-Piccolo version without Salmon 10

-Enjoy this salad with any dinner entree 9

Winter Mushroom Salad with Petite Sirloin*


Balsamic roasted button mushrooms tossed with baby kale greens, sweet tear drop peppers, croutons, and white balsamic-truffle vinaigrette. Topped with crumbled fresh goat cheese. 16 

-Piccolo version without Sirloin 10

-Enjoy this salad with any dinner entree 9


House Mixed Greens Salad 5

Gorgonzola, Pear & Walnut Salad

Mixture of crisp romaine and radicchio served with our special house-made walnut vinaigrette. 9 

- Enjoy this salad with any dinner entrée 7

Paesano's Caesar Salad

Crisp romaine lettuce, tangy caesar dressing, house-made croutons and Parmigiano. 9 

- Enjoy this salad with any dinner entrée 7

You may enlarge your salad with any of these toppings:

- Chicken 5
- Shrimp 7
- Salmon 8
- Steak 8*

sandwiches

Porchetta Sandwich

Herbed Italian ciabatta roll topped with slow roasted sliced porchetta, caper aioli and arugula. 12

Eggplant Melt


Roasted eggplant, caramelized onions and fontina cheese on toasted sourdough with warm marinara for dipping. 11

Pollo Rustico

Grilled chicken breast with fresh mozzarella and rustic basil pesto on toasted Italian baguette. 12

apps/small plates


Mini-Arancini di Riso

Our Winter version of the classic fried risotto fritters. Charred leeks, rich pancetta, and fresh mozzarella are blended into creamy risotto fritters, lightly fried and served with an aged balsamic aioli. 12 

Pazzi per Calamari

Flash-fried and tossed with sautéed greens, peppadew peppers and red chili vinaigrette. 12


Paesano's Bruschetta

Toasted sourdough bread topped with marinated diced tomatoes, basil and grated Parmesan cheese. 10 


luncheon plates

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


Mezzelune di Vitello

A specialty from the South Tyrol region of Italy. Veal osso bucco filled half moon ravioli served over creamy walnut-sage sauce with golden raisins. 20 


Campanelle All'Umbriaco

Red-wine infused campanelle pasta with sautéed chicken, pearl onions and broccolini in a red-wine cream sauce topped with creamy goat cheese. 21 


Gnocchi alla Gorgonzola

A hearty winter dish of potato gnocchi with a creamy gorgonzola dolce sauce, local mushrooms, sweet baby peas and topped with baby arugula. 22 

Pork Medallions with Mostarda


Sautéed pork tenderloin medallions topped with house-made dried apricot mostarda with sweet potato gratin. 23 

Rigatoni with Country Greens

Spicy sausage, Italian hot peppers, garlic and rapini greens tossed with rigatoni pasta and finished with Pecorino Romano cheese. 17 

House-made Spaghetti with Tomato Sauce 13

Add house-made meatballs. 14 

Add house-made Bolognese. 15 

Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with house-made tomato sauce. 15

Lunch Combinations

9.75 (your choice of one)

- Cup of house-made soup or house mixed greens salad and side of angel hair pasta with garlic butter or marinara sauce.
- Cup of house-made soup or house mixed greens salad and daily half-sandwich special.
- Cup of house-made soup or house mixed greens salad and individual cheese pizza.

Chicken Parmigiana

Boneless, breaded chicken breast, pan sautéed and topped with mozzarella and tomato sauce. Served with house-made angel hair pasta. 17


Eggplant Parmigiana

A grandmother-style dish made with fresh mozzarella and basil. 14

Classic Marsala

Pan sautéed mushrooms in a rich Sicilian marsala wine sauce.


Served with garlic buttered angel hair pasta.

Chicken 16 • Veal 18 


Classic Piccata

A piquant sauce of lemons, capers and garlic in a white wine-butter sauce.

Served with garlic buttered angel hair pasta.

Chicken 16 • Veal 18 

Veal Scaloppine

Our rendition of the classic veal saltimbocca. Hand tenderized veal cutlets, sautéed with prosciutto and sage and simmered in a classic piccata sauce. 19 

Chicken Florentine Romano

Pan-sautéed boneless breast of chicken sprinkled with Romano cheese and topped with Sambuca flambéed spinach.

Served with garlic butter angel hair pasta. 16 

winter vegetables

6

Winter Squash Risotto


Mashed Potatoes


Herbed Fingerlings


Sautéed Garlic Rapini

Sweet Potato Gratin

Broccolini with Bagna cauda

This Winter menu features a variety of squash, mushrooms and other Michigan veggies. SEASONAL dishes for Winter are highlighted with the  symbol.

Chef Dave 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!

GLUTEN FREE bread or pasta is available at 95¢ 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.

paesano
restaurant - wine bar

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