

# S U M M E R



## SEASONAL MENU

## APPS/SMALL PLATES

### Fico e Prosciutto

Grilled summer figs and watermelon served with a buttermilk gorgonzola, thinly sliced prosciutto, pickled zucchini, basil-berry jam, Marcona almonds and a spiced honey. Perfect for the patio! 18 **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

Like grandma used to make. Layers of sliced eggplant, fresh roma tomatoes, garden basil and a blend of three Italian cheeses, baked and served over tomato sugo. 10

### Summer Bruschetta

House made honey-sage bread with our fava bean pesto, Paesano hand-pulled mozzarella, pickled radish, fresno chilis and a fig balsamic drizzle. 10 **S**

### Caponata di Carciofi

A rustic sweet and sour Sicilian piquant compote of artichoke hearts, roasted tomato, eggplant, mixed olives, pearl onions, and pine nuts. Served with garlic crostini. 10 **GF** **L** **S**

### Torte di Asparagi

Flaky puff pastry adorned with Michigan asparagus spears and creamy spinach-artichoke ricotta. Finished with local T.M. Klein honey and sea salt. 9 **L** **S**

### Verdure Estive

Local summer vegetables consisting of asparagus, heirloom carrots, zucchini, summer squash, heirloom tomatoes, and string beans pan roasted and served over citrus-infused ricotta. Studded with house mozzarella and finished with chili vinaigrette. 9 **GF** **L** **S**

### Seasonal Flatbread

Long fermented house dough with basil pesto, mozzarella, Michigan grilled corn, sliced heirloom tomatoes, crispy smoked prosciutto and a dash of our artichoke caponata. 11 **GF** **L** **S**

## SUMMER SALADS

### Insalata Tritata

Summer chopped salad of romaine, salami, pepperoncini, local sweet corn, hard-boiled egg, roasted tomatoes, chickpeas, house made mozzarella, and red onion. Tossed in a robust red wine vinaigrette. 11 **GF** **L** **S**

### Strawberry Salad

Tender baby spinach tossed with Michigan strawberries, slivered red onion and Chef's strawberry vinaigrette. Laid over whipped citrus ricotta and speckled with Marcona almonds. 11 **GF** **L** **S**

### Caprese Salad

Pakhabari Farm heirloom tomatoes with pulled-in-house mozzarella and sunflower-basil pesto. Served over a bed of baby greens and finished with flake salt and balsamic glaze. 11 **GF** **L** **S**

PAESANO RESTAURANT & WINE BAR

## SALADS (continued)

### 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 **GF** **L**  
Enjoy as a side salad with any entree. 7

### 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.)

### Summer Vegetables & Sides 6

- Broccolini • Brown Butter Sweet Corn
- Detroit Mushroom Co. (DMC) mushrooms with pearl onions • Roasted Fingerling Potatoes
- Italian Rice Pilaf • Summer Vegetable Melange

## SUMMER DESSERTS

### Paesano "Signature" Tiramisu

Layers of espresso and rum soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and cocoa powder. 10 **GF**

### Gluten Free Chocolate Cake

Moist flourless chocolate cake adorned with luxurious chocolate ganache and berry compote. 9 **GF** **S**

### Lemon Tart

Tart lemon curd in a buttery crust with raspberry coulis and ricotta creme chantilly. 9 **S**

### Strawberry Rhubarb Galette

Locally-sourced strawberries and rhubarb in a flaky puff pastry crust. Dusted with powdered sugar. 9 **L** **S**

### Pistachio-Cardamom Biscotti

Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 2 **S**

### Paesano Cannolis

Large shells stuffed with sweet citrus ricotta filling. Topped with rich chocolate ganache, crushed pistachios and chocolate chips. 9 **S**

### Seasonal Gelato

Our seasonal selection of Fresh Peach gelato. Please ask your server for our other great flavors. 5 **L** **S**

ENTREES, ITALIAN DISHES, & AFTER DINNER DRINKS ON BACK

## 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 Caprese

Supremed chicken breast stuffed with sun-dried tomatoes, house made mozzarella and fresh basil. Served with balsamic roasted broccolini and fondant potatoes. 26 **GF** **S**

### Pork Milanese

Tenderized and breaded Berkshire pork tenderloin cutlets served over browned butter corn, parmesan and smoked prosciutto. Topped with a micro salad of toasted sunflower seeds, pickled radish, and local pea shoots. 22 **L** **S**

### Grilled Swordfish

Char-grilled Atlantic swordfish topped with balsamic-marinated heirloom tomatoes and basil chiffonade. Served with Italian rice pilaf and grilled asparagus. 28 **GF** **L** **S**

### Vegan Italian Sausage

House made bean tempeh and mushroom sausage in a rice casing topped with peperonata sauce. Served over fingerling potatoes and our summer vegetable mélange. 26 **GF** **L** **S**

### Bistecca & Funghi

Sautéed shaved sirloin with caramelized onions, local DMC mushrooms, creme fraiche and demi glaze. Tossed with house fettuccine and garnished with Italian parsley. 23 **GF** **L** **S**

### Frutti di Mare

A seafood delight! Baby clams, salmon, shrimp, and calamari sautéed in our house butter and white wine. Tossed with heirloom cherry tomato halves, zucchini, lemon, basil and fettuccine. 23 **GF** **L** **S**

### Mushroom Ragù

A hearty ragù of DMC mushrooms, garden herbs, and roasted pearl onions tossed with house made hand-torn pasta sheets. Topped with shaved asiago and fried thyme. 21 **GF** **L** **S**

## CLASSIC ITALIAN

### Paesano Lasagna

Layers of fresh pasta filled with slow cooked meat ragù 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

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

## CLASSIC ITALIAN ( continued)

### 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

### Classic Marsala

A hearty pan roasted cremini mushroom and marsala wine sauce with garlic-buttered angel hair pasta.  
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

### Kiddie Pizza Choice of cheese or pepperoni.

Comes with a side salad. 6.50

### Kiddie Spaghetti with Meatballs

Comes with a side salad. 6.50

*\*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.*

### SEASONAL | LOCAL | GLUTEN FREE

Dishes marked as **S** are new Summer Seasonal creations. Those that have a **L** symbol are made with local ingredients. The **GF** symbol signifies the dish may be prepared as **Gluten Free** (ask your server).

## AFTER DINNER DRINKS

### Espresso

### European Cappuccino

House espresso with a head of frothed milk.

### House Cappuccino

Our house mix of brewed decaf espresso, milk, ground chocolate, cinnamon, and a hint of nutmeg.

### Americano

Espresso topped off with hot water.

### Caffe Corretto

Espresso and a splash of Sambuca.

### Doppio

Double shot of espresso.

## AFTER DINNER LIQUEURS

- Sambuca (clear or black) • Assorted Grappa
- Cognac: Courvoisier V.S., Remy Martin V.S.O.P., Remy X.O. • Grand Marnier • Disaronno Amaretto
- Frangelico, Cointreau, B+B, Ports and Sherry

