

# Autumn Seasonal Lunch Menu

## 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\*

## sandwiches

### Mushroom Melt

Three cheeses blended with roasted wild mushrooms and fresh chives on rye bread, grilled until melted. 9  

### Roast Turkey

Hand-sliced roasted turkey breast topped with creamy fontina cheese and our apple-cherry mostarda on a toasted focaccia bun. 10  

### Mortadella and Pepperoncini

Toasted black pepper bun filled with thinly sliced mortadella, provolone cheese, and a house-made antipasti relish. 10  

## apps/small plates

### 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

### Paesano's Bruschetta

Toasted sourdough bread topped with garlic and basil marinated tomatoes and parmesan cheese. 10  

## luncheon plates

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

### 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  

### Autumn Fettuccine

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

### Duck Arrostato

Slow roasted, local and organic, duck leg finished with house-made apple and cherry mostarda. Served with mashed sweet potatoes and sautéed haricots verts. 27  

### Fettuccine alla Bolognese

Slow-cooked rustic sauce of beef, vegetables, and red wine. Sprinkled with Pecorino-Romano. 15  

### Spaghetti with Tomato Sugo 13

Add House-made meatballs. 14  

### 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. 15

### Lunch Combinations

11.00 (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

Crisp, pan-fried breaded chicken breasts topped with melted mozzarella cheese and served with our house capellini pasta tossed with tomato sugo. 17

### Eggplant Parmigiana

Our new recipe! Breaded fresh eggplant layered with house-made tomato sugo and a blend of Italian cheeses and fresh herbs, baked and served over a capellini pasta with. 15  

### Classic Marsala

Pan sautéed mushrooms in a rich Sicilian marsala wine sauce. Served with garlic buttered angel hair pasta. Chicken 16 • Veal 20  

### 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 20  

### Chicken Florentine Romano

Pan-sautéed boneless breast of chicken sprinkled with Romano cheese and topped with Sambuca flambeed spinach. Served with garlic butter angel hair pasta. 16  

### Autumn Sides

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

6

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!

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.

**paesano**  
restaurant - wine bar

Paesano Restaurant & Wine Bar  
3411 Washtenaw, A2 | 734.971.0484  
[paesanosannarbor.com](http://paesanosannarbor.com)

