

# A U T U M N



SEASONAL 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 homemade bread. 19 **GF** ☉

### Pazzi Per Calamari

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

### Eggplant Parmigiana

Lightly fried eggplant, sliced tomatoes, fresh basil and fresh mozzarella layered together and baked until golden brown. 10 **GF**

### Datteri Ripieni

Medjool dates stuffed with goat cheese and house Italian sausage wrapped in smoked bacon. Served on a bed of fresh arugula and drizzled with Michigan Klein honey. 11 **GF** ☉

### Canederli

A northern Italian treat! Tender bread dumplings made of parmesan cheese and bresaola. Served in a vegetable brodo with garden chives and pickled DMC mushrooms. 9 **L** ☉

### Verdure Autunnali

Pan roasted seasonal fall vegetables consisting of butternut squash, sweet potato, Brussels sprouts, parsnips, carrots and country greens. Served over herbed ricotta and finished with Michigan maple vinaigrette. 10 **GF** **L** ☉

### Mamma Mia Poutine

Roasted garlic and red pepper polenta fries baked with melted hand-stretched mozzarella, house-made fennel sausage, Paesano marinara and garnished with slivered scallions. 11 ☉

### Castelvetrano Tapenade

Olive tapenade and marinated house mozzarella with confit roma tomatoes. Served with house garlic-herb focaccia. 10 ☉

### Seasonal Flatbread

Long-fermented grilled flatbread with harvest squash puree, creamy goat cheese, candied guanciale and oven-roasted tomatoes. Finished with baby arugula. 14 **L** ☉

## AUTUMN SALADS

### Mela Insalata

Baby kale tossed with sliced apples, candied guanciale, roasted butternut squash, toasted walnuts, goat cheese and Michigan maple vinaigrette. 12 **GF** **L** ☉

### Rye Panzanella

Hand torn house made rye breads soaked in a sundried tomato vinaigrette, with baby arugula, red onion, sliced cucumber, house-made mozzarella and cherry tomatoes. 12 ☉

## SALADS (continued)

### Woodward Insalata

Our take on the famous Maurice salad! Roasted turkey, coppa salami and fontina atop crunchy romaine tossed with marinated olives, giardiniera and creamy mustard dressing. 12 **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 **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.)

### Autumn Vegetables & Sides 6

- Butternut Squash Puree • Crispy Fingerling Potatoes
- Mixed Vegetable Succotash • Tuscan Kale
- Roasted Root Vegetables • Roasted Brussels Sprouts

## AUTUMN DESSERTS

### Paesano "Signature" Tiramisu

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

### Bread Pudding

With cherries, peaches and blonde chocolate topped with maple cream anglaise. 9 **GF** ☉

### Pumpkin Roll

With sweet cream cheese filling, vanilla beans, raisins and white chocolate buttercream. 9 **L** ☉

### Mixed Truffles & Italian Cookies 9 ☉

### Honey, Lemon, Cranberry Biscotti

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

### Paesano Cannolis

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

### Seasonal Gelato

Our seasonal selection of Caramel Apple Spice gelato. Please ask your server for our other great flavors. 5 **L** ☉

## SEASONAL ENTREES

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

### Ragù di Coniglio

A Tuscan staple hearty ragù of braised rabbit leg, celery root and white carrot soffritto with house pappardelle. Finished with fried heirloom carrots and micro arugula. 26 **L** **S**

### Affumicato Risotto

House-smoked Faroe Island Salmon blended into slow-cooked carnaroli rice with parmesan, peas, baby spinach and shaved black truffle. 25 **GF** **L** **S**

### Pollo Frascarelli

House-made dumpling style frascarelli pasta blended with oven-roasted Miller Farms chicken, browned carrot butter and country greens. Finished with toasted poppy seeds and pecorino romano. 24 **L** **S**

### Vegetable Ravioli

Mama Mucci's roasted vegetable ravioli served in a rich brodo of sun-dried tomatoes, capers, charred leek and cremini mushrooms. Topped with a dollop of truffled taleggio and chives. 23 **L** **S**

### Bistecca

Piedmontese beef ribeye marinated in citrus and herbs, then chargrilled. Served with crispy fingerling potatoes, parmesan-braised cipollini onions and roasted garlic aioli. 38 **GF** **S**

### Bombetta Pugliese

A popular dish in the Puglia region (Italy's heel). Bacon-wrapped pork tenderloin stuffed with orange supremes, toasted fennel and parmesan cheese. Served with Traverse City Cherry chutney atop mixed root vegetables and fingerling coins. 28 **GF** **L** **S**

### Pollo al Mattoni

Joyce Farms spatchcock chicken, char-grilled. Served alongside butternut squash puree, pan roasted Brussels sprouts and balsamic roasted grape relish. 30 **GF** **S**

### Butternut Squash Milanese

The return of our popular fall vegan dish! Butternut squash cutlets breaded and pan-fried, with a hazelnut 'cream' sauce and red onion agrodolce. Served with garlic sautéed Tuscan kale. 26 **GF** **L** **S**

### Indian Brook Rainbow Trout

Pan-fried Ubriaco crusted local trout with baked roasted garlic and red pepper polenta and mixed vegetable succotash. Adorned with lemon-caper butter cream sauce. 28 **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**

## CLASSIC ITALIAN ( continued)

### 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

### 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. 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

