



# Winter Seasonal Dinner Menu

## apps/small plates


### Salumi e Formaggi

Chef's selection of specialty cheeses and meats with accompaniments. 17 


### Bagna Càuda

The chef's family recipe of a Piedmont classic. Warm dip of olive oil, butter, garlic and anchovies served with Brussels sprouts, cauliflower, baby carrots, mini peppers and bread for dipping. 12 

### 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 

### Eggs in Purgatory

Local duck eggs poached in a spicy sauce of Italian plum tomatoes, fire-roasted bell peppers, garlic, herbs and chili-flakes. Topped with olive oil and goat cheese and served with slices of Italian bread for dipping. 13 


### Eggplant Parmigiana

Layered grandmother-style dish with fresh mozzarella and basil. 11


### Pazzi per Calamari

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


### Bruschetta di Melanzane

Toasted rustic bread is spread with black pepper strachiatella cheese and topped with eggplant confit and micro basil. 12 

### Pizza Sosta


Grilled house-made pizza dough topped with roasted garlic sauce, mozzarella cheese, thin slices of potatoes and onion and thyme. 14 

### Pepperoni e Funghi Pizza

Our house-made pizza dough topped with tomato sauce, mozzarella cheese, slightly spicy pepperoni and a mixture of wild mushrooms. Delicious! 14 

## 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\*


## creative italian cuisine

(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. 21 


### Campanelle All'Ubbriaco

Red-wine infused campanelle pasta with sautéed chicken, pearl onions and broccolini in a red-wine cream sauce topped with creamy goat cheese. 22 


### 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. 23 


### Duck Leg Ragù with Pappardelle

Rich Venetian sauce of slowly braised duck legs, vegetables, and spices tossed with our house-made pappardelle pasta. 24 


### Rigatoni con Polpette

House-made Rigatoni pasta tossed with hand-formed Italian sausage polpette, baby spinach leaves, sweet teardrop peppers, and a sun-dried tomato sauce. 21 


### Cozze e Fregola Sarda

Saffron and cherry tomato steamed PEI Mussels with toasted fregola sarda pasta sprinkled with lemon gremolata. 22 


### Winter Quail

Pan-seared quail over vegetable gravy and topped with red-wine cranberry relish. Served with creamy mashed potatoes and sautéed greens. 26 


### Spigola Scottata

Pan-seared sea bass with whole grain mustard and maple veloute and served with broccolini and winter squash risotto. MP 


### Pork Medallions with Mostarda

Sautéed pork tenderloin medallions topped with house-made dried apricot mostarda with sweet potato gratin. 24 

### Pollo Rustico

Grilled marinated chicken thighs over creamy baked polenta and sautéed Italian greens, with hickory infused tomato sauce, and rustic basil pesto. 22 

### Bistecca\*

Porcini rubbed local ribeye steak over creamy black pepper infused egg yolk spread, served with herbed fingerling potatoes and balsamic roasted mushrooms. 33 

## winter vegetables

Winter Squash Risotto  
Mashed Potatoes  
Herbed Fingerlings

Sautéed Garlic Rapini  
Sweet Potato Gratin  
Broccolini with Bagna cauda


6

## classic italian

### Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with house-made tomato sauce. 17

### Rigatoni with Country Greens

Spicy sausage, Italian hot peppers, garlic and rapini greens tossed with rigatoni pasta and finished with Pecorino Romano cheese. 19 


### House-made Spaghetti with Tomato Sauce 15

Add house-made meatballs. 16 

### Fettuccine alla Bolognese


Rustic thick meat sauce of beef, cheese and red wine. 17 


### 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. 27 

### Chicken Parmigiana

Boneless, breaded chicken breast, pan sautéed and topped with mozzarella and tomato sauce. Served with house-made angel hair pasta. 23

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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