summer seasonal menu

apps/small plates

Sweet Cherry & Honey Lamb Ribs
A Michigan twist on a beloved Abruzzian dish. Slow roasted lamb ribs glazed with sweet Michigan honey and topped with smokey-cherry relish. 14.95 S L GF

Fonduta with Black Summer Truffles
A perfect Italian treat of melted Italian cheeses and shaved black truffles served in a cast iron skillet with olive oil toasted crostini for dipping. 12.50 S

Summer Panzerotti
Paesano's version of a classic Southern Italian dish of small calzones filled with fresh mozzarella cheese, summer squash, asparagus and heirloom cherry tomatoes, lightly fried and dusted with garlic oil and parmesan cheese. 11.50 S L

Eggplant Parmigiana
Layered grandmother-style dish with fresh mozzarella and basil. 11.00

Pazzi per Calamari
Flash-fried and tossed with sautéed greens, peppadew peppers and red chili vinaigrette. 11.25

Calabrian Bruschetta
Our seasonal bruschetta inspired by our trips along the Calabrian coast. Toasted sourdough spread with soft 'Nduja salami, creamy stracciatella cheese and topped with micro-basil and mint. 12.25 S L

Gamberi D'Estate
Grilled prawns over charred lemons and red onions with a roasted tomato and horseradish sauce. 12.95 S L GF

Summer Grilled Flatbread
Lightly grilled flatbread topped with our homemade pizza sauce, mozzarella cheese, spicy Italian sausage, roasted red peppers and creamy goat cheese. 13.95 S L GF

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! 13.95 S L GF

summer salads

Summer Strawberry and Fennel Salad with Salmon
Little Gems lettuce tossed with sliced strawberries, fennel, and honey vinaigrette. Topped with crumbled pistachios and gorgonzola cheese. 16.95 S L GF
-Piccolo version without Salmon 9.95
-Enjoy this salad with any dinner entree 8.95

Heirloom Tomato Salad with Grilled Shrimp
Heirloom cherry tomatoes and cucumbers tossed with fresh mozzarella pearls and white balsamic-pesto vinaigrette. Served over shredded romaine lettuce and topped with micro basil. 16.95 S L GF
-Piccolo version without Shrimp 9.95
-Enjoy this salad with any dinner entree 8.95

Summer Harvest Salad with Petite Sirloin
Baby spinach tossed with char-grilled corn, sweet bell peppers, red onions, house-made croutons and a lemon citronette. Topped with crispy fried anchovies and toasted sunflower seeds. 16.95 S L GF
-Piccolo version without Sirloin 9.95
-Enjoy this salad with any dinner entree 8.95

House Mixed Greens Salad 4.95 L GF

Gorgonzola, Pear & Walnut Salad
Mixture of crisp romaine and radicchio served with our special house-made walnut vinaigrette. 8.95 GF
– Enjoy this salad with any dinner entrée 6.95

Paesano's Caesar Salad
Crisp romaine lettuce, tangy caesar dressing, house-made croutons and Parmigiano. 8.95 GF
– Enjoy this salad with any dinner entrée 6.95

You may enlarge your salad with any of these toppings:
- **Chicken 4.50**
- **Shrimp 7.25**
- **Salmon 7.25**
- **Steak 7.75***

GLUTEN FREE bread or pasta is available at 95¢ extra per order.

creative italian cuisine

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

Lobster Diavolo
Chef Dave's delicious sauce of sweet lobster meat stewed with red wine, chili flakes and minced vegetables tossed with our house-made fettuccine pasta. 28.50 S GF

Capellini di Puglia
A vegetarian dish of thin capellini pasta with a sauce of summer squashes, sun-dried tomatoes, capers, fresh basil, garlic and extra virgin olive oil topped with shaved ricotta salata cheese. 15.95 S L GF

Sweetbread Gnocchi with Michigan Cherries
A delicious treat enjoyed by the brave of heart. Tender potato gnocchi with pan-fried veal sweetbreads, slivered asparagus, shallots and Michigan cherry-demi glace. 22.50 S L

Summer Crab Spaghetti
A light and delicious dish of sweet jumbo lump crab meat, char-grilled corn, and fresh garden chives tossed with sweet cream butter and our house-made spaghetti pasta. Topped with lemon gremolata. 24.95 S L GF

Umbrian Summer Rigatoni
A lighter ragu from Northern Italy featuring slow cooked pork shoulder, vegetables, white wine and country greens served with our house rigatoni pasta. 19.50 S L GF

Smoked Mozzarella Crespelle
A specialty of the Abruzzo region. Tender Italian crepes are layered with rich bolognese sauce and smoked mozzarella cheese then drizzled with extra virgin olive oil and fresh basil. 19.95 S L

Chicken Peperonata con Salsiccia
Italian Sausage filled chicken involtini braised in a fresh tomato peperonata and served with garlic-herb fingerling potatoes. 23.50 S L GF

Bourbon Glazed Pork Chop
Fresh Mozzarella filled pork rib chop, pan-seared and glazed with a roasted peach-bourbon glaze. Served with sautéed summer beans with peppers and almonds. 24.95 S L GF

Sardinian Chicken Thighs
Marinated chicken thighs served over fregola sara (toasted Sardinian couscous) and topped with a chili-tomato jam and crumbled goat cheese. 21.50 S L

Pesce Spada alla Siciliana
Grilled swordfish steak topped with a rustic romesco sauce of chopped roasted red peppers, roma tomatoes, pine nuts and petite croutons. Served with garlic-herb fingerling potatoes. 27.95 S L

Bistecca*
Char-grilled marinated Hanger steak topped with sweet limoncello butter, capers and fried sage leaves. Served with hand-cut parmesan fries. 31.95 S L GF

summer vegetables

Parmesan Fries
Fregola Sarda & Spinach
Buttermilk Corntorni & Basil
Summer Beans, Peppers & Almonds
Garlic-Herb Fingerling Potatoes
Grilled Summer Squash with Pesto Vinaigrette

6.25

classic italian

Paesano Lasagna
Alternating layers of meat and cheese filling, baked and topped with house-made tomato sauce. 16.95

Rigatoni with Country Greens, Sausage & Hot Peppers
Spicy sausage, hot Italian finger peppers, garlic-sautéed rapini greens, sharp Romano cheese, tossed with rigatoni - also available without sausage and/or hot peppers. 19.25 GF

House-made Spaghetti with Tomato Sauce 15.25 GF
Add house-made meatballs. 16.50 GF

Fettuccine alla Bolognese
Rustic thick meat sauce of beef, cheese and red wine. 16.95 GF

Veal Scaloppine with Prosciutto & Fresh Sage
Our lightened heart-healthy rendition of the classic Roman saltimbocca. Top quality, trimmed and pounded veal scallops, sautéed in virgin olive oil with air-cured ham and fresh sage. Topped with a tangy pan-sauce of lemon and veal demi-glace. Served with house-made angel hair pasta. 27.25 GF

Old World Chicken Parmigiana
Boneless, breaded chicken breast, pan sautéed and topped with mozzarella and tomato sauce. Served with house-made angel hair pasta. 22.50

This Summer menu features a variety of greens, tomatoes and other Michigan veggies. SEASONAL dishes for Summer are highlighted with the S symbol.

Chef Dave sources from our local growers and farms for ingredients. This L 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 GF symbol. Please let your server know of your preference!

**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. Please be kind with substitutions. Trust us... we've put a lot of thought into this menu. An 18% gratuity will be added to parties of six or more. Corkage fee $20 per bottle. Thank you!*