

# *Paesano's Banquet Menu*

## *Spring 2012*

*(Please select up to five entrees)*

*The following dinner entrees include a cup of homemade soup or fresh mixed greens salad in the price of the entrée.  
A Pear, Walnut, Gorgonzola salad or Caesar salad is available for an additional \$4.95 per person.*

## *Pasta*

### *Spaghettini Squared\**

*Our homemade thin spaghetti is combined with thinly sliced spring zucchini and tossed in a light oil and garlic sauce with a pinch of chili flakes then topped with shredded basil strands.*

*\$13.50*

### *Linguine with Clams & White Asparagus\**

*A light seasonal dish pairing an olive oil and garlic sauce with clams, ribbons of Michigan white asparagus, slivers of Michigan ramps and a hint of cinnamon.*

*\$23.95*

### *Ricotta Gnocchi in Brado with Peas \**

*Delicate gnocchi served in a light cheese brado with spicy pork meatballs and topped with new growth pea shoots.*

*\$19.50*

### *Carbonara Spaghetti with Pancetta\**

*Classic egg, cheese and butter sauce with crispy bits of pancetta and prosciutto topped with spring mushrooms and shaved Michigan morels.*

*\$21.50*

### *Tagliatelle with Blue Crab & Avocado Cream\**

*Tossed with spring green garlic and roasted zucchini.*

*\$22.50*

### *Trofie Pasta with Shredded Rabbit\**

*Locally provided fresh rabbit served in a sauce of onion, carrot and garlic and topped with fresh ricotta cheese.*

*\$19.50*

*Mama Bessie Pasta*

*A Sicilian specialty of julienne chicken, artichokes and sliced black olives tossed with our house made fettuccine and marinara sauce.*

*\$17.95*

*Paesano's Lasagne*

*Layers of pasta filled with our seasoned meat, ricotta and mozzarella cheese and baked with our house tomato sauce.*

*\$13.50*

*Linguine with Shrimp Scampi*

*Fresh shrimp sautéed with diced tomatoes, green onions, garlic and a touch of white wine and served on a bed of house made linguine.*

*\$21.95*

*Rigatoni with Country Greens, Sausage and Hot Peppers*

*Spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano cheese tossed with tube-shaped pasta – also available without sausage and/or hot peppers.*

*\$16.75*

*Fettuccine Bolognese*

*House made pasta with a rustic thick meat sauce of beef, cheese and red wine.*

*\$15.50*

*Spaghetti & Meatballs*

*An old standard featuring our own house made pasta and fresh tomato sauce – available with*

*\$13.50 or without meatballs \$11.95*

*Fettuccine Primavera*

*House made fettuccine noodles tossed with roasted seasonal vegetables and a braised tomato and basil marinara sauce.*

*\$18.95*

# *Piatti Creativi*

## *Parmesan Lamb Chops with Mixed Bean Salad\**

*Healthy and light, these Parmesan crusted lamb chops are grilled to your preferred degree of doneness, served with a spring mix of green, yellow and fava beans and accompanied by a dill and mint mayonnaise dip.*

\$29.50

## *Orange Duck from Lake Garda\**

*Roasted duck breast smothered with a seasonal blood orange rhubarb sauce paired with pan roasted potatoes with shallots and artichokes.*

\$26.95

## *Breaded Veal Messina Style\**

*Thin, lightly breaded and quickly sautéed cutlets finish with a spritz of fresh lemon and served over a garlic sautéed mound of baby spinach greens.*

\$24.50

## *Chicken Florentine\**

*Boneless chicken breasts pan sautéed with fresh spinach, topped with red wine demi-glaze and served with spring vegetables and double potato hash.*

\$18.95

## *Mediterranean Crab Cakes\**

*Twin pan seared crab cakes served with Sicilian olive tapenade and fresh bean salad.*

\$24.50

## *Filet Mignon\**

*Bacon wrapped filet cooked to your degree of doneness, topped with a mix of spring mushrooms and sage, veal demi-glaze and served with asparagus and potato hash.*

\$39.95

## *Veal Scaloppine*

*Tender veal scallops sautéed in virgin olive oil with air cured ham and fresh sage topped with a tangy sauce of lemon and veal demi-glaze and served with a side of angel hair pasta.*

\$24.50

## *Chicken Piccata*

*Tender breasts of chicken lightly sautéed in a sauce of lemon, white wine, parsley, garlic and capers served with a side of angel hair pasta.*

\$18.50

## *Chicken Parmesan*

*Boneless chicken breasts lightly breaded and sautéed then topped with mozzarella cheese and tomato sauce and served with a side of angel hair pasta.*

\$18.50

### *Chicken Marsala*

*Tender chicken breasts served in a sauce of fortified dry dessert wine and sliced field mushrooms and served with a side of angel hair pasta.*

*\$18.50*

### *Chicken Florentine Romano*

*Boneless chicken breasts lightly sautéed, sprinkled with Romano cheese, topped with Sambuca flambéed spinach and served with a side of angel hair pasta.*

*\$18.50*

### *Tilapia*

*Served with roasted garlic and sweet lemon sauce and a side of garlic sautéed baby spinach greens.*

*\$19.95*

### *Fresh Atlantic Salmon*

*Served in a blood orange rhubarb sauce with a side of pan roasted potatoes with shallots and artichokes.*

*\$22.95*

### *Eggplant Parmesan*

*Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce and served with a side of angel hair pasta.*

*\$18.50*

# *Lighter Fare*

## *Springtime Baby Spinach Salad\**

*Baby spinach served with rustic rosemary croutons, crispy bacon, crumbled egg, shaved Michigan morel mushrooms, a wedge of ricotta salata and fig balsamic vinaigrette topped with your choice of grilled chicken (\$11.95), shrimp (\$13.95), steak (\$13.95) or salmon (\$14.95).*

## *Caesar Salad*

*Fresh romaine greens tossed with parmesan cheese, pepperoncini, olives, crispy croutons, tangy Caesar dressing and your choice of grilled chicken (\$11.95), shrimp (\$13.95), steak (\$13.95) or salmon (\$14.95).*

## *Pear, Walnut & Gorgonzola Salad*

*Fresh pears, toasted walnuts, and gorgonzola blue cheese served on a bed of romaine and radicchio with walnut vinaigrette and your choice of grilled chicken (\$11.95), shrimp (\$13.95), steak (\$13.95) or salmon (\$14.95).*

***\*Denotes a seasonal item.***

***Buon Appetito!***