

paesano
restaurant - wine bar

Have the Ultimate
Italian Experience

**In Your
Home**



WINE & DINE
“a casa tua”

(IN YOUR HOUSE) with Chef Isabella

(Inquire for more details or to reserve a date)

Our Chef Isabella brings her
culinary talents and charismatic
personality to your home and
prepares a wonderful meal
for you and your friends, complete
with matching wines.

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WINTER 2010 MENU FOUR COURSES

appetizers: Mushroom and duck sausage millefoglie
with a red wine reduction and fried sage.

OR

Chilled Butternut Squash Panna Cotta on
sautéed apples and raisins, served
with pear chips.

wine: L'Astore "Krita" Chardonnay Blend

pasta: Braised Beef Cannelloni, robiola and
Mirepoix broth.

OR

Potato Gnocchi, chanterelle and cabbage
ragu over fonduta.

wine: L'Astore Masseria Primitivo "Jema"

entree: Baked, Hazelnut and Cranberries Stuffed Quail,
brushed with maple-honey glaze on mascarpone
and herbed orzo.

OR

Milk Braised Kurobuta Pork, roasted pumpkin
and chestnut medley and speck crumbles.

wine: di Lenardo Tocai Friulano

dessert: Cranberries Fritters and apple cider ice cream.

OR

Chocolate Mousse-Caramelized Phyllo
Napoleon, coffee syrup and sugar coated pecans.

wine: Vietti Moscato d'Asti

\$100 per person (food & wine)

ADDITIONAL ITEMS

salad course: Grapes and Apple Salad, winter greens,
gorgonzola dressing and honey roasted almonds.
(+5.50/person)

OR

Root Vegetables and Rapini Salad, pancetta
croccante and a garlic-mustard citronette.

wine: Costantino Pecorino

fish course: Whipped Baccala on grilled polenta and sauté
mustard greens. (+8.95/person)

OR

Sicilian Swordfish Rolls stuffed
with raisins and pinenuts, on braised fennel
and sambuca sauce.

wine: Ornella Molon Sauvignon Blanc