



# estate

[SUMMER] • DINNER MENU • 2010

"Sagre (or fairs) are a big summer deal all over Italy – mostly on the weekends. Lots of people come out in small villages and set up tents in local fields. There is music and dancing and tables full of food! The air is filled with the smell of grilling—sausages, pork ribs and salami. You can be sure to find wine and beer, just a great time!"

*Isabella*



## antipasti

### seasonal specials

#### Amalfi Baked Lemon

Lemons are abundant along the Amalfi coast. We encountered this novel idea of stuffing an oversized lemon with cubed buffalo mozzarella, fresh basil, and anchovy. The lemon merely flavors the cheese... a perfect summer aperitivo to get your tastebuds going. 12.95

#### Grilled Bread with Summer Fruits

Topped with tomato, fig marmalade, and ricotta. 10.95

#### Cornmeal Crusted Froglegs

Sautéed with garlic butter and served with a summer tomato and olive salsa. 11.95

#### Eggplant Rollotini

Rolled and stuffed with summer vegetables and served on an oven roasted tomato sauce. 8.75

#### Eggplant Parmigiana

Layered grandmother-style dish with fresh mozzarella & basil. 8.95

#### Pazzi per Calamari

Larger squid rings, less tentacles, more tender, served with a big squeeze of lemon and spicy horseradish aioli dipping sauce. 9.50

### seasonal specials

#### Deconstructed Arancini

Charred rice cake topped with a creamy swordfish stew... a big hit from our last winemaker's dinner. 12.95

#### Crudo\* del Chianti

Tuscany's version of a steak tartare... using the freshest and highest quality of locally grown beef through our local butcher. 15.95

#### Grilled Skewer of Marinated Lamb Tidbits

Served with an apricot-mint pesto sauce over soft American polenta... better known as grits. Match with a specialty salad for a light summer meal. 12.50

#### Pizza Pepperoni

With the finest sliced pepperoni available. 12.50

### seasonal specials

#### Summer Seafood Pizza

Featuring calamari, shrimp, and slow roasted clams, mozzarella cheese and a spicy summer tomato and peperonata sauce. 16.95  
\*Gluten Free crust also available.

## insalate

### seasonal specials

#### Panzanella Salad

Not just any Panzanella salad, but Isabella's version! Tricolor summer tomatoes, peppadew peppers, cucumbers, olives, rustic bread and a hint of anchovy. All tossed in simple oil and vinegar to highlight the seasonal ingredients. 8.50

#### Grilled Peach and Honey Roasted Almond Salad

Tossed with baby spinach, crispy prosciutto and honey mustard dressing. 8.50

#### Summer Watermelon Salad

Isabella likes the seasonal combination of flavors that match watermelon with red onion rings, toasted walnuts, ricotta salata, arugula lettuce and a fresh citrus dressing. 8.50

\*Enjoy any of the above seasonal salads with any entree for 4.95.

#### House Mixed Greens Salad 3.95

#### Gorgonzola, Pear and Toasted Walnut Salad

With seasonal mixture of romaine and radicchio served with walnut vinaigrette. 7.95

#### Hearts of Romaine Caesar Salad

Fresh romaine greens, tangy Caesar dressing & parmigiano. 7.95

#### Enjoy a Gorgonzola, Pear & Toasted Walnut Salad, or Hearts of Romaine Caesar Salad

with any entree for 3.95.  
Enlarge with Chicken 2.50 • Add Shrimp 5.00  
Add Salmon 5.00 • Add Steak\* 5.00 \*

— THE FINE PRINT —

\*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.



#### GLUTEN FREE OPTIONS

We have several dishes on our menu that are available as Gluten Free, including pasta entrees - just ask your server.

Please be kind with substitutions. Trust us...we've put a lot of thought into this menu. As a courtesy to all of our guests, our dining room is smoke-free. An 18% gratuity will be added to parties of six or more.

*Thank you.*

## pasta

### seasonal specials

#### Zucchini Flower Ravioli

Zucchini, zucchini flowers and ricotta cheese filling, accompanied with a light velouté sauce and pan roasted scallops. 18.95

#### Oyster and Shrimp Pappardelle

Fresh oysters teamed up with shrimp to create this light summer pasta... tossed with a parsley-lemon pesto. 19.75

#### BBQ Pork Cannelloni

Southern picnic, Italian style. Pulled pork filled pasta rolls atop a smoked corn sauce. 16.50

#### Mama Bessie Pasta

Sicilian specialty with fettuccine, chicken, artichokes and sliced black olives with our house made, healthy tomato sauce. 16.95

#### Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with homemade tomato sauce. 12.50

#### Cavatelli with Frutti di Mare & Arugula Pesto

Southern Italian pasta with parmesan cheese, tossed with "fruits of the sea". Isabella uses clams, mussels, shrimp, and scallops, blending all into her arugula pesto sauce. 21.50

#### Rigatoni with Country Greens, Sausage & Hot Peppers

Spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens, sharp Romano cheese, tossed with tube-shaped pasta - also available without sausage and/or hot peppers. 15.75

#### Housemade Spaghetti with Tomato Sauce 10.95

Add housemade meatballs. 12.50

#### Fettuccine alla Bolognese

Rustic thick meat sauce of beef, cheese, red wine. 14.50

### seasonal specials

#### Squid Ink Spaghetti from Sardinia

This recipe comes from the beautiful island of Sardinia, off Italy's western coast. There they flavor this pasta with the "ink" of netted squids. Isabella then tosses it with spicy artichokes, sweet garlic and lobster meat. 24.95

#### Farmer's Ricotta Gnocchi

These big fluffy dumplings are simply flavored with a summer yellow tomato sauce and a squirt of fresh basil coulis. 16.95

#### Roasted Summer Corn and Tomato Lasagnetta

This individual, freestanding free-form lasagna celebrates two of the season's best offerings: fresh sweet corn and tomatoes. We also include sweet peppers and zucchini, and a light curried cream sauce. 17.50

## piatti creativi

### seasonal specials

#### Fried Farm Chicken with Chile-Garlic Sauce

Lightly battered, Italian picnic chicken with a kick and an Italian signature, served with warm potato salad. 17.95

#### Summer Spiedini

An incredibly simple, gutsy, authentic Italian kebob... fresh rosemary as a skewer for beef, sausage, bacon, and sage. We roast them in the oven and serve over Italian grits. 18.50

#### Breaded Stuffed Pork Chop

Extra thick, lean pork chop, stuffed with goat cheese and peppers. Topped with summer peaches and served with zucchini cakes. 20.95

#### Veal Scaloppine with Prosciutto and 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 tangy pan sauce of lemon and veal demi-glaze. Served with housemade angel hair pasta. 23.95

#### Old World Chicken Parmigiana

Boneless, breaded chicken breast, pan sautéed and topped with mozzarella and tomato sauce. Served with housemade angel hair pasta. 17.95

### seasonal specials

#### Grilled Tuscan Lamb Chops\*

These flavorful loin chops come right off the summer grill, cooked to your desired degree of doneness and then topped with chianti mustard. Served with zucchini cakes. 24.95

#### Gorgonzola Stuffed Pork Rolls

Thin slices of pork loin, rolled around a gorgonzola cheese stuffing, topped with salsa fichi (featuring fresh figs). Served with Italian grits. 18.95

#### Pollo di Marostica

Isabella takes this skin on chicken breast and tops it with summer sweet cherries from up North and sauces it with Saba... simmered down grape must until it turns syrupy, then a touch of balsamic vinegar is added to give it a sweet and sour flavor. Served with a small cornmeal pancake with fresh corn called corn blini. 19.50

#### Barbecued Filet Mignon with Balsamic Soy Glaze

Continuing on with our picnic theme... here we rub our popular filet with BBQ spices, cook it to your desired temperature and glaze it with this tangy mixture. Served with warm potato salad. 34.95

\*Plain Filet Mignon also available as a steak option. 33.50

**paesano**  
restaurant - wine bar

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