

Spring Seasonal Dinner Menu

apps/small plates

Spring Lamb Sliders

A spring treat of slow cooked lamb breast on rich mini-brioche buns with fresh Michigan mint pesto. 13.50 🌱🌿

Rabbit Polpette

A delicious spring game recipe from Chef Dave. Tender pan-roasted, rabbit meatballs are served over a rich and creamy carrot purée and then topped with sweet pickled peppers and spicy watercress greens. 11.50 🌱🌿

Asparagus Involtini

Seasonal asparagus bundles wrapped in thinly sliced prosciutto, char-grilled, and served over a sweet-onion cream with goat cheese and grated house-cured egg yolks. 12.50 🌱🌿

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

Polpo e Patate

A coastal Italian treat of tender grilled octopus tossed with olive-oil poached new potatoes, roasted sweet peppers and topped with Italian salsa verde. 13.95 🌱🌿

Spring Grilled Flatbread

Grilled house-made dough is topped with roasted garlic cream, spring onions, Michigan morel mushrooms, shaved artichokes, pea shoots, parmesan cheese and cracked black pepper. 17.75 🌱🌿

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 🌱🌿

spring salads

Paesanos Wedge with Salmon

Back by popular demand! Iceberg wedge topped with candied bacon, diced roma tomatoes, gorgonzola cheese and Chef Dave's Five Lakes dressing. 16.95 🌱🌿

-Piccolo version without Salmon 9.95

-Enjoy this salad with any dinner entree 8.95

Roasted Carrot Salad with Fire-Grilled Shrimp

Peppery baby arugula tossed with oven-roasted carrots and red onions, salty ricotta salata cheese and toasted almonds dressed with a lime & smoked paprika dressing. 16.95 🌱🌿

-Piccolo version without Shrimp 9.95

-Enjoy this salad with any dinner entree 8.95

The Mediterraneo with Petite Sirloin

Another return of a favorite salad! Mixed spring greens tossed with heirloom cherry tomatoes, sliced seedless cucumbers, shaved marinated artichokes, red onion, haricot verte, kalamata olives and feta cheese, tossed with a Greek oregano vinaigrette. 16.95 🌱🌿

-Piccolo version without Sirloin 9.95

-Enjoy this salad with any dinner entree 8.95

House Mixed Greens Salad 4.95 🌱🌿

Gorgonzola, Pear & Walnut Salad

Mixture of crisp romaine and radicchio served with our special house-made walnut vinaigrette. 8.95 🌿

- Enjoy this salad with any dinner entrée 6.95

Hearts of Romaine Caesar Salad

Crisp romaine lettuce, tangy caesar dressing, house-made croutons and Parmigiano. 8.95

- 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.

*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.

creative italian cuisine

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

Goat Cheese Ravioli

A beautiful blending of local and seasonal flavors! Locally-made goat cheese ravioli is tossed in a sauce of sautéed speck, slivered asparagus, sumac butter and then topped with toasted pine-nuts. 22.95 🌱🌿

Carbonara Primavera

Our Spring version of the popular spaghetti carbonara. House-made spaghetti with crispy pork belly, sweet baby peas and spring onions in a creamy egg and parmesan cheese sauce. 21.95 🌱🌿

Gnocchi with Braised Rabbit

Tender potato gnocchi tossed with pulled-braised rabbit, sweet onions, carrots and peppery mustard greens served in a light rosemary brodo. 23.95 🌱🌿

Linguine con le Vongole Casino

Chef Dave's twist on the classic 'Clams Casino'. House-made linguine tossed with clams, red chili peppers, white wine, arugula and topped with toasted brown-butter breadcrumbs. 24.95 🌱🌿

Lamb Sausage Cavatelli

Locally-made cavatelli pasta tossed with sautéed lamb sausage, sweet peas, crushed plum tomatoes and finished with herbed ricotta cheese. 23.95 🌱🌿

Early Spring Capellini

Looking towards Michigan's Spring bounty we take Michigan morels, spring greens and fava beans sautéed in sweet cream butter and toss them with whole wheat capellini, creme fraiche and mint. 19.50 🌱🌿

Paesanos Spring Milanese

Tender veal cutlets are lightly breaded, pan-fried and topped with spring greens, pea shoots, fava beans, sweet teardrop peppers and shaved aged parmesan cheese. 28.75

Lamb Chops di Molise*

Taking inspiration from the Molise region of Southern Italy. Char-grilled Michigan Lamb marinated with dijon mustard, topped with a fresh basil and mint pesto and accompanied by pan roasted red-skin potatoes. 32.95 🌱🌿

Calabrian Chicken Paillard

Thinly pounded chicken breast, marinated with Calabrian chili-peppers, topped with sweet shaved fennel, peppery arugula, wine-soaked golden raisins and finished with a lime-citronette. 24.25 🌱🌿

Spring Mare e Monti

The land meets the sea! Pan-seared sea scallops and asparagus slivers topped with cherrywood bacon and walnut vinaigrette served with saffron risi e bisi. 28.50 🌱🌿

Farsumagru

Passport to Italy! A Sicilian classic of pounded flank steak filled with a thin egg omelette, spinach, mortadella and provolone cheese, braised in white wine and tomatoes with pine nuts, capers and currants. Served with garlic and lemon broccoli. 33.95 🌱🌿

spring vegetables

Saffron Risi e Bisi
Red Skin Potatoes
Broccoli, Lemon & Garlic

Potato Lyonnaise
Roast Carrots, Fava & Honey
Grilled Asparagus, Oregano & Pinenuts

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 🌿

House-made Spaghetti with Tomato Sauce 15.25 🌿

Add house-made meatballs. 16.50 🌿

Fettuccine alla Bolognese

Rustic thick meat sauce of beef, cheese and red wine. 16.95 🌿

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 🌿

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 Spring menu features a variety of greens, tomatoes and other Michigan veggies. SEASONAL dishes for spring 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!

paesano
restaurant - wine bar

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