



# lunch menu

WINTER CARRY OUT • 2012



971-0484

## insalate

### Farro Salad with Grilled Artichokes

With chopped celery, fresh mozzarella, arugula lettuce and tossed with a lemon citrus vinaigrette. **S L GF**

Topped with seasonal pulled game meat. 14.95

*\*Enjoy this seasonal salad with any entree for 4.95.*

### Crumbled Brussels Sprouts Salad

Tossed with cracked hazelnuts, pecorino cheese, shaved egg and dressed with lemon citrus vinaigrette. 8.95 **S L GF**

Served with diced Italian cold cuts. 12.95

*\*Enjoy this seasonal salad with any entree for 4.95.*

### Holiday Salad from Piedmonte

A traditional but unusual salad mix of shaved fennel, blood oranges, pistachios, pomegranate on a bed of frisee salad and topped with a warm pancetta vinaigrette. 8.95 **S L GF**

Topped with shaved Ham Hock\*. 13.95

*\*Enjoy this seasonal salad with any entree for 4.95.*

### House Mixed Greens Salad 3.95

### Gorgonzola, Pear and Toasted Walnut Salad

A seasonal mixture of romaine and radicchio served with our walnut vinaigrette. 8.95

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

### Hearts of Romaine Caesar Salad

Romaine greens, tangy Caesar dressing & parmigiano. 8.95

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

### Enlarge your salad with any of these toppings:

**Add Chicken 2.50 • Add Shrimp 5.00**

**Add Salmon 6.00 • Add Steak\* 5.00 \***

## lunch combinations

• Cup of our homemade soup or house mixed greens salad and side of angel hair pasta with garlic butter or marinara sauce. 8.50

– or –

• Cup of our homemade soup or house mixed greens salad and daily half-sandwich special. 8.50

– or –

• Cup of our homemade soup or house mixed greens salad and individual cheese pizza. 8.50

## panini sandwiches

### Grilled Sliced Tuna Steak\*

With roasted fennel, arugula and a cranberry citrus marmalade.

Served on toasted semolina bread. 12.50 **S L**

### Roasted Pork & Peppernota

Served with cumin creme fraiche, arugula on an Italian hoagie roll.

11.95 **S L**

### Smokey Portobello Sandwich

With melted gorgonzola, braised Brussel sprouts, oven roasted tomatoes and a light drizzle of balsamic syrup on ciabatta roll. 11.75 **S L**

### The Sandwich The Chef Eats for Lunch

Grilled chicken with crisp prosciutto and a chipotle marmalade on an onion bun. 9.95

**S** Seasonal item is a seasonal specialty dish.

**L** This item features local ingredients.

**GF** This item can be - or is - gluten free.

– 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.

## luncheon plates

### Housemade Fresh Ricotta Gnocchi

These seasonal pasta pillows are tossed with roasted cauliflower, caramelized apples and a hint of anchovies. Tossed in brown butter and topped with a sprinkle of crushed hazelnuts. 16.95 **S L**

### Shaved Ham Hock Linguine

Down home rustic. In winter, we love the flavor of cured pork.

Here we mix it with roasted turnips and toss it in a Tuscan kale pesto sauce. Love 'em greens, too. 13.95 **S L GF**

### Pot Roast Pappardelle

Badly cut pasta ribbons intermixed with hearty winter pot roast in a roasted carrot sauce and fried onion strings. 14.95 **S L GF**

### Short Rib Canneloni with Crème Fraiche

Pulled short rib meat mixed with ricotta and rolled in fresh pasta served with natural au jus and topped with poppyseed speckled creme fraiche. 13.75 **S L**

### Mama Bessie Pasta

Sicilian specialty with fettuccine, chicken, artichokes and sliced black olives with our house made, healthy tomato sauce. 13.95 **GF**

### Paesano Lasagna

Alternating layers of meat and cheese filling, baked and topped with homemade tomato sauce. 11.95

### 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. 14.95 **GF**

### Housemade Spaghetti with Tomato Sauce 10.95 **GF**

Add housemade meatballs. 12.00 **GF**

### Old World Chicken Parmigiana

Boneless, breaded chicken breast, pan sautéed and topped with mozzarella and tomato sauce. Served with housemade angel hair pasta. 14.95

### 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 our housemade angel hair pasta. 18.95 **GF**

### Eggplant Parmigiana

A layered grandmother - style dish made with fresh mozzarella and basil. 13.95

### Chicken Florentine Romano

Pan sautéed boneless breast of chicken then sprinkled with Romano cheese and topped with Sambuca flambeéd spinach. Served with garlic butter angel hair pasta. 14.95 **GF**

### Florentine Meatloaf

With a topping of sauteed spinach, tomato demi-glaze and porcini mashed potatoes. 14.95 **S L GF**

**“Paesano - a celebration of Italy with good food, good wine, and best of all, you - our good friends!”**

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**paesano**  
restaurant - wine bar