

paesano

restaurant - wine bar

Spring Banquet Entrees 2017

(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. You may choose to upgrade to a pear, walnut, and gorgonzola salad or a Caesar salad for an additional \$6.95 per person.

Pasta

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 GF

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 GF

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

Linguine with Shrimp Scampi

Fresh shrimp sautéed with diced tomatoes, garlic and a touch of white wine and served on a bed of house made linguine. \$24.95 GF

Mama Bessie Pasta

A Sicilian specialty of julienne chicken, artichokes and sliced black olives tossed with our house made fettuccine and marinara sauce. \$18.95 GF

Paesano's Lasagna

Layers of pasta filled with our seasoned meat, ricotta and mozzarella cheese and baked with our house tomato sauce. \$16.95

Rigatoni with Country Greens, Sausage and Hot Peppers

Rigatoni tossed with spicy sausage, hot Italian finger peppers, garlic-sautéed pungent greens and sharp Romano cheese - available without sausage and/or hot peppers. \$19.25 **GF**

Fettuccine alla Bolognese

House made pasta with a rustic thick meat sauce of beef, cheese and red wine. \$16.95 **GF**

Spaghetti & Meatballs

An old standard featuring our own house made pasta and fresh tomato sauce - Available with meatballs \$16.50 or without \$15.25 **GF**
This dish can also be made vegan.

Fettuccine Primavera

House made fettuccine noodles tossed with roasted seasonal vegetables and your choice of a braised tomato and basil marinara or, a garlic butter olive oil sauce. \$19.95 **GF**
This dish can also be made vegan

Piatti creative

Paesanos' Spring Milanese*

Tender veal cutlets are lightly breaded and 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 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

Fresh Atlantic Salmon*

Dijon brushed Atlantic salmon, roiled and finished with a basil mint pesto. Served over roasted potatoes and asparagus. \$25.95 **GF**

Tilapia*

Pan seared and simmered with a morel mushroom fava bean beurre blanc.

Served over saffron risi bisi. \$21.95 GF

Veal Scaloppini

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. \$27.25 GF

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 \$22.50 GF

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. \$22.50

Chicken Marsala

Tender chicken breasts sautéed in a sauce of fortified dry dessert wine and sliced field mushrooms and served with a side of angel hair pasta. \$22.50 GF

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. \$22.50 GF

Eggplant Parmesan

Baked eggplant layered with fresh basil and mozzarella cheese, topped with marinara sauce and served with a side of angel hair pasta. \$17.95

Lighter Fare

Caesar Salad

Fresh romaine greens tossed with parmesan cheese, pepperoncini, olives, crispy croutons, tangy caesar dressing and your choice of grilled chicken (\$13.20), shrimp (\$15.95), Salmon (\$15.95) or steak (\$16.45). GF

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 (\$13.20), shrimp (\$15.95), salmon (\$15.95) or steak (\$16.45). GF

The Mediterraneo *

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. grilled chicken (\$14.45), shrimp (\$17.20), salmon (\$17.20) or steak (\$16.95). GF

*denotes a seasonal item.

GF denotes an item that is, or can be made, gluten free.

Buon appetito!

