

# PAESE

==RISTORANTE==

## DINNER MENU

### ANTIPASTO

Grilled Shrimp <i>Cannellini beans and gremolata</i>	13
Grilled Octopus <i>Potato salad, grilled escarole, mint, lemon, chili oil</i>	13
Warm Goat Cheese Pudding <i>Sweet pea pesto, lemon cornmeal crostini</i>	14
Mushroom Bruschetta <i>Pickled mushrooms, truffled pecorino, grilled ciabatta, truffled dressing, toasted hazelnuts</i>	14
Prosciutto Di Parma <i>Fig and green olive salsa, ciabatta crostini</i>	16

### SALADS

Green Salad <i>Romaine, fennel, endive and arugula with citrus and mint, lemon and olive oil dressing</i>	9
Butter Lettuce <i>Parmigiano Reggiano, roasted garlic mustard dressing, soft boiled egg and capers</i>	12
Spring Caprese <i>Cured tomatoes, mozzarella di bufala, pesto, and pine nuts</i>	14

### PIZZA

Margherita <i>Mozzarella, basil and tomato,</i>	14
Neapolitan <i>Anchovies, capers and tomato</i>	14
Funghi <i>Roasted mushrooms, thyme, fontina and truffle</i>	15
Pollo <i>Roasted chicken, ricotta, sweet garlic and escarole</i>	15
Genova <i>Genoa salami, green olives, pecorino, chili's and tomato</i>	15
Bianca <i>Potatoes, pancetta, roasted onions and smoked mozzarella</i>	15
Prosciutto Bianca <i>Prosciutto cotto, arugula, mozzarella di bufala and tomato</i>	16

### PASTA

half and full size

Ricotta Gnocchi <i>Roasted chicken, sweet peas, mascarpone</i>	17
Orecchiette <i>Spot prawns, cauliflower, ham hock</i>	18
Saffron Linguini <i>Pork and fennel sausage, rapini and tomato</i>	18
Veal and Spinach Ravioli <i>Sage and butter</i>	20

### FISH

Roasted Rainbow Trout <i>Cauliflower and Salsa Verde</i>	22
Grilled Halibut <i>Gremolata forked white beans, romanesco</i>	24
Whole Grilled Fish <i>Wilted greens, fregola and mustard</i>	26

### MEAT

Veal Scaloppini <i>Limone sauce, fried potatoes with parsley</i>	22
Chicken Saltimbocca <i>Prosciutto and sage with buttermilk mashed potatoes, chicken pan sauce</i>	23
Porchetta <i>Slow roasted pork belly with fennel and rosemary, soft polenta</i>	23
Lamb Sirloin <i>Chickpea mash, dandelion greens and cured tomato</i>	22
House Aged Beef Rib Eye <i>Cipollini agro dolce, bone marrow and red wine lentils</i>	30
White Bean, Sundried Tomato and Asparagus "Meat Balls" <i>Wilted basil, White asparagus sugo, and pecorino</i>	20

### SIDES

Rapini with garlic, lemon and extra virgin olive oil	6
Asparagus alla Milanese	6
Grilled endives with citrus and brown butter	6
Roasted portobello mushrooms with pickled ramps	6