

Paolo's

· ITALIAN KITCHEN ·

appetizers

Calamari Fritti • 10

hand breaded calamari, creamy herb aioli, marinara

Bruschetta • 10

toast, tomato, red onion, basil, balsamic, ricotta

Steak & Arugula Flatbread • 12

pan-seared steak, truffled arugula, feta cheese, red onion, cherry tomato, alfredo, balsamic glaze

Margherita Flatbread • 8

mozzarella, tomato, basil

Meatballs • 8

four house-made meatballs, marinara, parmesan

soup & salad

Tomato Basil Soup* • 7

mozzarella, basil chiffonade, basil oil

Caesar Salad* • 7

romaine, tomato, parmesan, house-made croutons

House Salad* • 7

mixed greens, cucumber, tomato, heart of palm, red onion, pepperoncini, feta, red wine vinaigrette

available dressings: caesar, red wine vinaigrette, creamy herb aioli

pasta

Spaghetti Bolognese* • 14

traditional Italian meat sauce with Sicilian flair

Spaghetti & Meatballs* • 15

three house-made meatballs, bolognese

Spaghetti Basil Pesto* • 13

basil pesto, sundried tomato, parmesan (contains pine nuts)

Baked Ziti* • 13

marinara, baked mozzarella substitute bolognese + 1

Fettuccine Chicken Alfredo* • 16

parmesan cream sauce, roasted chicken

Nonna's Lasagna • 16

a family recipe passed down for generations

Eggplant Parmesan • 14

hand-breaded eggplant, mozzarella, parmesan, marinara, spaghetti

Spinach Ravioli • 16

ravioli filled with spinach and Italian cheese blend, served with a creamy tomato sauce

Four Cheese Ravioli • 15

ravioli filled with mozzarella, ricotta, parmesan, and asiago, served with a creamy tomato sauce

We kindly ask for no more than 4 split checks per table.

A 20% gratuity will be added for parties of 8 or more.

**denotes item that can be prepared gluten-free*

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seafood

Redfish & Risotto* • 24

grilled redfish filets, mushroom leek risotto, tomato bisque, basil oil, balsamic

Seafood fra Diavolo* • 18

sautéed shrimp, calamari, mussels, clams, spicy marinara, garlic, spaghetti

Grilled Salmon* • 17

roasted asparagus, cherry tomato, garlic

Salmon Picatta* • 18

grilled salmon, ziti pasta, lemon butter, capers

Linguine White Clam* • 17

pan-roasted clams, garlic, clam broth

Shrimp Scampi* • 16

lemon butter sauce, cherry tomatoes, garlic, cappellini pasta

meat

Pancetta Wrapped Filet* • 20

6 oz filet wrapped in pancetta, roasted broccoli and potato

poultry

Chicken Parmesan • 15

breaded chicken cutlet, baked mozzarella, marinara, spaghetti pasta

Chicken Marsala* • 15

lightly floured chicken cutlets, mushroom, onion, marsala wine sauce, spaghetti pasta

Chicken Picatta* • 15

lightly floured chicken cutlets, lemon butter, capers, spaghetti pasta

side dishes

Sautéed Broccoli* • 6

lemon, garlic, parmesan

Sautéed Asparagus* • 6

lemon, garlic, parmesan

Sautéed Spinach* • 6

lemon, garlic, parmesan

Mushroom Leek Risotto* • 6

Side of Pasta* • 5

*choice of pasta with marinara, bolognese, or garlic & oil
substitute alfredo or basil pesto + 1*

*Executive Chef: Jose Lazo
General Manager: Amethyst Montoya*