

# Paolo's

· ITALIAN KITCHEN ·

---

## appetizers

**Calamari Fritti • 10**

*hand breaded calamari, marinara, herb aioli*

**Eggplant Rollatini • 12**

*eggplant stuffed with ricotta and parmesan, topped with bechamel and marinara*

**Steak & Arugula Flatbread • 12**

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

**Margherita Flatbread • 8**

*mozzarella, tomato, basil*

**Bruschetta • 10**

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

**Meatballs • 8**

*four house-made meatballs, marinara, parmesan*

**Stuffed Mushrooms • 9**

*mushrooms, tomato, parmesan breadcrumbs*

## soup & salad

**Tomato Basil Soup\* • 7**

*mozzarella, basil chiffonade, basil oil*

**Caesar Salad\* • 7**

*romaine, tomato, parmesan, house-made crouton*

**House Salad\* • 7**

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

## classic 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, roasted garlic, parmesan (contains pine nuts)*

**Baked Ziti\* • 13**

*marinara, baked mozzarella substitute bolognese + 1*

**Fettuccine Chicken Alfredo\* • 16**

*parmesan cream sauce, roasted chicken*

## specialty pasta

**Nonna's Lasagna • 16**

*a family recipe passed down for generations*

**Ravioli Special • varies**

*ask your server for today's selection*

**Shrimp Parmesan • 18**

*hand-breaded shrimp, baked mozzarella, marinara*

**Shrimp Luciano\* • 16**

*linguine, sauteed shrimp, onion, garlic, light red sauce*

**Shrimp Scampi\* • 16**

*lemon butter sauce, cherry tomato, garlic*

**Eggplant Parmesan • 14**

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

*\*denotes item that can be prepared gluten-free  
gluten-free bread available upon request*

# Paolo's

· ITALIAN KITCHEN ·

---

## meat

**Veal Cannelloni • 17**

*veal, spinach, Italian cheese blend, wrapped in pasta, bechamel, balsamic glaze*

**Veal Parmesan • 18**

*breaded veal cutlet, baked mozzarella, marinara*

**Veal Marsala • 18**

*lightly floured veal cutlets, mushroom, onion, marsala wine sauce*

**Veal Picatta • 18**

*lightly floured veal cutlets, lemon butter, capers*

**Pancetta Wrapped Filet\* • 20**

*6 oz filet wrapped in pancetta, broccoli, potato*

## seafood

**Redfish & Risotto\* • 24**

*choice of fresh fish, mushroom leek risotto, tomato bisque, fried leeks, basil oil, balsamic*

**Seafood fra Diavolo\* • 18**

*sauteed shrimp, calamari, mussels, clams, spicy marinara, garlic, spaghetti*

**Grilled Salmon\* • 17**

*roasted asparagus, cherry tomato, garlic*

**Linguine White Clam\* • 17**

*pan roasted clams, garlic, clam broth*

## poultry

**Chicken Parmesan • 15**

*breaded chicken cutlet, baked mozzarella, marinara*

**Chicken Marsala • 15**

*lightly floured chicken cutlets, mushroom, onion, marsala wine sauce*

**Chicken Picatta • 15**

*lightly floured chicken cutlets, lemon butter, capers*

**Chicken Saltimbocca • 16**

*chicken breast stuffed with mozzarella, prosciutto, sage, spinach, served with mushroom, onion, and marsala wine sauce*

## side dishes

**Sauteed Broccoli\* • 6**

*lemon, garlic, parmesan*

**Sauteed Spinach\* • 6**

*lemon, garlic, parmesan*

**Sauteed Asparagus\* • 6**

*lemon, garlic, parmesan*

**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*

*A gratuity of 18% will be added to parties of 8 or more.  
We kindly ask for no more than 4 split checks per table.*