

Paolo's

• ITALIAN KITCHEN •

Lunch Menu Monday – Saturday 11am-2pm

APPETIZERS

- CALAMARI** 10
hand breaded calamari, served with sides of marinara and herb aioli sauce
- BRUSCHETTA** 8
fresh tomatoes, red onions, basil, balsamic vinegar, and fresh garlic, served on baked garlic toast with ricotta cheese
- STUFFED MUSHROOMS** 9
oven roasted mushrooms stuffed with tomato, onion, mushroom, and parmesan garlic breadcrumbs

SOUP & SALAD

**add 6 sautéed shrimp for \$6 or 6 oz chicken for \$3*

- SOUP & SALAD** 8 ¼
cup of soup and choice of salad
- TOSCANA SOUP** 6 ¼
sausage, bacon, kale, and potatoes in a creamy broth
- TOMATO BASIL SOUP** 6 ¼
creamy tomato basil soup with fresh mozzarella
- HOUSE SALAD** 6 ¼
greens, cucumber, tomato, red onion, pepperoncini, feta cheese, balsamic honey, red wine vinaigrette
- ROASTED BEET SALAD** 7 ¼
roasted beets, wild arugula, feta cheese, candied walnut, cranberry, agro dolce dressing
- CAESAR SALAD** 6 ¼
romaine & red leaf, croutons, parmesan cheese, tomato, caesar dressing
- PAOLO'S SALAD** 7 ¼
romaine, bleu cheese, crispy italian bacon, red onions, tomato, creamy herb dressing

SEAFOOD

- SALMON PICATTA** 15
lemon butter sauce with capers and parsley served with house salad, roasted potatoes and broccoli
**substitute house salad for cup of soup for additional \$1*
- LINGUINE WHITE CLAM SAUCE** 14
linguine with pan roasted clams and roasted garlic in a clam broth
- SHRIMP SCAMPI** 13
lemon butter sauce, garlic, cherry tomato served over spaghetti pasta

PASTAS

**add side house salad, caesar salad, or cup of soup for \$2*

- ZITI WITH BROCCOLI** 8 ¼
sautéed broccoli, roasted garlic with a light red sauce
- SPAGHETTI & MEATBALLS** 9
two meatballs served with meat sauce
- SPAGHETTI BASIL PESTO** 9 ¼
basil pesto, sun dried tomato, roasted garlic
- BAKED ZITI** 10 ¼
house made meat sauce, mozzarella
- SPAGHETTI CARBONARA** 12 ¼
pancetta (Italian bacon), parmesan cheese, and herbs with a light, creamy egg-based sauce
- FETTUCCHINE CHICKEN ALFREDO** 10 ¼
house-made creamy parmesan sauce, garlic, chicken breast
- NONNA'S LASAGNA** 8 ¼
Layered with ricotta cheese, traditional Italian meat sauce, béchamel sauce, & mozzarella cheese

SANDWICHES & FLATBREADS

**add side house salad, caesar salad, or cup of soup for \$2*

- MEATBALL SUB** 9 ¼
house-made meatballs, mozzarella, ragu sauce, house salad
**substitute house salad for cup of soup for additional \$1*
- MARGHERITA FLATBREAD** 6 ¼
mozzarella, tomato, basil, basil oil
- BALSAMIC STEAK & ARUGULA FLATBREAD** 8 ¼
pan seared steak, arugula, blue cheese, cherry tomatoes, and red onions, with alfredo sauce and balsamic glaze

ENTRÉES

**add side house salad, caesar salad, or cup of soup for \$2*

- EGGPLANT ROLLATINI** 10 ¼
ricotta & parmesan stuffed breaded eggplant, topped with béchamel & marinara
- CHICKEN SPECIALE** 10 ¼
lightly breaded chicken, fresh tomato, onion, garlic, balsamic vinegar
- CHICKEN PARMESAN** 12 ¼
breaded chicken breasts baked with mozzarella cheese and house made marinara sauce
- SHRIMP PARMESAN** 14 ¼
breaded shrimp baked with mozzarella cheese and house made marinara sauce

KID'S MENU: FOR 12 & UNDER

**includes drink and single scoop of ice cream*

- SPAGHETTI & MEATBALLS** 6 ¼
spaghetti with a meatball, marinara sauce
- NONNA'S LASAGNA** 6 ¼
layered with ricotta cheese, traditional Italian meat sauce, bechamel sauce, & mozzarella cheese
- CHICKEN FINGERS** 6 ¼
Italian style chicken strips with potato crisps and dipping sauce

¼ denotes the item can be prepared gluten-free
**substitute gluten-free pasta for \$1*