

Paolo's

ITALIAN KITCHEN

We offer only the freshest and highest quality products and ingredients from artisan producers. We present authentic New York Italian cuisine in a warm and family friendly environment. We offer both family style and single portions. We hope your experience at Paolo's will bring back warm memories of family dining.

***** APPETIZERS *****

- EGGPLANT ROLLATINI** 12
Ricotta & Parmesan stuffing, topped with béchamel and marinara sauce.
- PORTOBELLO MUSHROOMS** ☒ 10
Portobello mushroom caps, pan roasted in garlic and balsamic vinegar, garnished with shaved parmesan cheese, balsamic glaze, and herb aioli.
- CALAMARI** 10
Hand breaded calamari, served with sides of marinara and herb aioli sauce.
- BALSAMIC STEAK & ARUGULA FLATBREAD** 10
*Pan seared steak, truffled arugula, blue cheese, red onions, cherry tomatoes with alfredo sauce and balsamic glaze. **Margherita Flatbread available for \$8.*
- BRUSCHETTA** 8
Fresh tomatoes, red onions, basil, and balsamic vinegar served on baked garlic toast with ricotta cheese.
- MEATBALLS** 8
Four house-made meatballs, marinara sauce and parmesan
- STUFFED MUSHROOMS** 9
Oven roasted mushrooms stuffed with tomato, onion, mushroom and parmesan garlic breadcrumbs.

***** SOUP & SALAD *****

- TOMATO BASIL SOUP** ☒ 6
Creamy tomato basil soup with fresh mozzarella.
- TOSCANA SOUP** ☒ 6
Sausage, bacon, kale, and potato in a creamy broth.
- CAESAR SALAD** ☒ 6
Romaine & red leaf lettuce, croutons, tomatoes, parmesan cheese with Caesar dressing.
- PAOLO'S SALAD** ☒ 7
Romaine, bleu cheese, crispy Italian bacon, red onions, and tomatoes with a creamy herb dressing.
- ROASTED BEET SALAD** ☒ 7
Roasted beets, wild arugula, feta cheese, candied walnut, cranberry with an agro dolce dressing.
- HOUSE SALAD** ☒ 6
Greens, cucumber, tomatoes, red onion, pepperoncini, and feta cheese with red wine vinaigrette dressing.

Add 6 Shrimp for \$8 or 6oz Chicken for \$4 to a salad

☒ Denotes items that can be prepared gluten-free

***** CLASSIC PASTA *****

- Substitute Gluten-Free Pasta for additional \$1.*
- SPAGHETTI & MEATBALLS** 15
Three meatballs served with Italian meat sauce.
 - SPAGHETTI MARINARA** ☒ 11
House blend of tomato, basil, oregano, and olive oil.
 - SPAGHETTI BOLOGNESE** ☒ 12
Our take on a traditional Italian meat sauce with a Sicilian flair.
 - SPAGHETTI CARBONARA** ☒ 15
Pancetta (Italian Bacon), parmesan cheese, and herbs with a light, creamy egg-based sauce.
 - FETTUCCINE CHICKEN ALFREDO** ☒ 14
Parmesan cream sauce and pan roasted chicken.
 - SPAGHETTI BASIL PESTO** ☒ 12
Basil pesto, sundried tomato, roasted garlic, and parmesan.
 - BAKED ZITI** ☒ 12
*Ziti pasta, marinara sauce, and mozzarella cheese.
**Substitute marinara for traditional meat sauce for \$1.*

Specialty Pastas

Substitute Gluten-Free pasta for \$1

- SHRIMP LUCIANO** ☒ 16
Linguine with sautéed shrimp, onions and garlic in a light red sauce lightly garnished with chili flakes.
- SHRIMP ASPARAGUS RAVIOLI** 18
*House-made ravioli stuffed with mozzarella, asparagus, and grilled shrimp in a creamy marinara sauce.
Scampi Ravioli also available upon request
- LINGUINE WHITE CLAM SAUCE** ☒ 16
Pan roasted clams and garlic in a clam broth.
- NONNA'S LASAGNA** 16
Layered with traditional Italian meat sauce, ricotta, béchamel, parmesan and mozzarella cheese.
- SHRIMP SCAMPI** ☒ 16
Lemon butter sauce, cherry tomatoes, fresh garlic over capellini pasta.

****All Pasta dishes are cooked Al-Dente****

***** MEATS *****

VEAL SPECIALE 18

Lightly breaded veal cutlets, fresh tomato, red onion and garlic with balsamic vinegar.

VEAL PARMESAN 18

Breaded veal cutlets, baked with mozzarella cheese and house-made marinara sauce, served over spaghetti pasta.

VEAL MARSALA 18

Veal cutlets, lightly floured and sautéed, mushrooms and onions with a marsala sauce, served over spaghetti pasta.

VEAL PICCATA 18

Veal cutlets, pan roasted in a lemon butter sauce with capers and parsley, served over spaghetti pasta.

VEAL CANNELONI 16

Sautéed veal, spinach and three-cheese mix, wrapped in a pasta with béchamel sauce and veal reduction.

RIBEYE STEAK □ * 28

Certified Black Angus ribeye steak, broiled with truffle butter, roasted fingerling potatoes and tomato with balsamic demi.

**Ribeye Piziola also available upon request*

† THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNCOOKED FISH, SHELLFISH, OR ANY RAW PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW SEAFOOD AND SHOULD ONLY EAT SEAFOOD THAT IS FULLY COOKED. IF UNSURE OF YOUR RISK, PLEASE CONSULT A PHYSICIAN.

Seafood Entrees

BRANZINO SEA BASS □ *

Pan roasted Mediterranean Sea Bass filets, sage rubbed leeks and potato crisps topped with basil oil and truffled arugula. 25

CHEF'S PESCE & RISOTTO □ *

*Fresh pan-roasted fish over mushroom & leek risotto with shrimp bisque cream and truffled wild arugula
*Market Price**

SEAFOOD FRA DIAVOLO □

Spaghetti with sautéed shrimp, calamari, mussels and clams, simmered in spicy marinara sauce with garlic. 18

GRILLED SALMON & ASPARAGUS □

Fresh, grilled salmon with sautéed asparagus and charred lemon. 16

REDFISH OREGANATA □

Redfish fillet and asparagus in a lemon butter sauce. 18

Vegetarian

ZITI WITH BROCCOLI □

Sautéed broccoli and roasted garlic with a light red tomato-based sauce. 10

BAKED EGGPLANT PARMESAN

Hand breaded eggplant, mozzarella cheese and Parmesan cheese in marinara sauce. 13

VEGETARIAN LASAGNA

Layered with house made marinara, ricotta cheese, red bell peppers, broccoli, eggplant, zucchini, onions, and spinach. 14

***** POULTRY *****

CHICKEN SPECIALE 13

Lightly breaded chicken, fresh tomato, red onion and garlic with balsamic vinegar.

CHICKEN PARMESAN 15

Breaded chicken breasts, baked with mozzarella cheese and house made marinara sauce, served over spaghetti pasta.

CHICKEN MARSALA 14

Chicken breasts, lightly floured and sautéed, mushrooms and onions with a marsala sauce, served over spaghetti pasta.

CHICKEN PICCATA 14

Chicken breasts, pan roasted, in a lemon butter sauce with capers and parsley, served over spaghetti pasta.

CHICKEN SALTIMBOCCA 16

Mozzarella cheese, prosciutto, and spinach stuffed chicken breast with mushrooms and onions in a marsala sauce, served over spaghetti pasta.

***** SIDE DISHES *****

SAUTEED BROCCOLI WITH LEMON & GARLIC □ 5

SAUTEED SPINACH WITH LEMON & GARLIC □ 5

SAUTEED ASPARAGUS WITH GARLIC □ 5

SIDE OF PASTA □ 4

Add a side of spaghetti or linguine to an entrée with: Marinara, Bolognese, or Garlic & Oil.

Basil Pesto available for additional \$1

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□ Denotes items that can be prepared gluten-free

