

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

Shrimp Scampi* • 16

lemon butter sauce, cherry tomatoes, garlic, cappellini pasta

Four Cheese Ravioli • 15

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

Spinach Ravioli • 16

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

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

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

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meat

Sirloin Pasta* • 18

6 oz sirloin, ziti pasta, sautéed onion and garlic, red pepper flakes

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, small shell pasta, lemon butter, capers

Linguine White Clam* • 17

pan-roasted clams, clam broth, roasted garlic

Flounder Francese • 20

lightly breaded flounder, white wine lemon butter sauce, fettuccine pasta, spinach, cherry tomato

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 Spinach* • 6

lemon, garlic, parmesan

Sautéed Asparagus* • 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

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, OR ANY RAW PROTEIN. IF YOU HAVE A 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.