

# Paolo's

· ITALIAN KITCHEN ·

*ring day / graduation*

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## *appetizers*

### **Calamari Fritti • 10**

*hand breaded calamari, marinara, herb aioli*

### **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 crouton*

### **House Salad\* • 7**

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

## *kid's meals*

*all kid's meals \$7*

*served with drink and single scoop of vanilla ice cream*

### **Kid's Lasagna**

### **Spaghetti & Meatballs**

### **Chicken Fingers**

## *classic pasta*

### **Spaghetti Marinara\* • 12**

*tomato, basil, oregano, olive oil*

### **Spaghetti Bolognese\* • 14**

*traditional Italian meat sauce with Sicilian flair*

### **Spaghetti & Meatballs • 15**

*three house-made meatballs, bolognese*

### **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*

### **Four Cheese Ravioli • 15**

*ricotta, romano, parmesan, asiago, served with pink sauce*

### **Shrimp Luciano\* • 16**

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

### **Eggplant Parmesan • 14**

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

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## *meat*

### **Veal Parmesan • 18**

*breaded veal cutlet, baked mozzarella, marinara*

### **Veal Picatta • 18**

*lightly floured veal cutlets, lemon butter, capers*

### **Pancetta Wrapped Filet\* • 20**

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

## *seafood*

### **Chef's Pesce & Risotto\* • 24**

*redfish, 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*

## *poultry*

### **Chicken Parmesan • 15**

*breaded chicken cutlet, baked mozzarella, marinara*

### **Chicken Picatta • 15**

*lightly floured chicken cutlets, lemon butter, capers*

## *side dishes*

### **Sauteed Broccoli\* • 6**

*lemon, garlic, parmesan*

### **Sauteed Spinach\* • 6**

*lemon, garlic, parmesan*

### **Side of Pasta\* • 5**

*choice of pasta with marinara, bolognese,  
or garlic & oil*

*substitute alfredo or basil pesto + 1*

*We kindly ask for no substitutions on  
Ring Day/Graduation Menu.*

*If you have an allergy, please inform your server  
so we may accommodate.*

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

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