

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 *****

BAKED CLAMS

Clams on halfshell, seasoned garlic breadcrumbs 12

EGGPLANT ROLLATINI

Ricotta & parmesan stuffing, topped with béchamel & marinara sauce. (Vegetarian Friendly) 12

BRUSCHETTA

Baked garlic toast topped with fresh tomatoes, basil, balsamic vinegar & fresh garlic. (Vegetarian Friendly) 8

MEATBALLS

Three house-made meatballs, ragu sauce & parmesan cheese 8

STUFFED MUSHROOMS

Oven roasted mushrooms stuffed with tomato, onion, mushroom & parmesan garlic crumb (Vegetarian Friendly) 8

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

TOMATO BASIL SOUP ☐

Creamy tomato basil soup with fresh mozzarella 6

CAESAR SALAD ☐

Romaine & red leaf, croutons, tomatoes, & parmesan cheese with Caesar dressing 6

PAOLO'S SALAD ☐

Romaine, bleu cheese, crispy candied Italian bacon, red onions, tomatoes & a creamy herb dressing 7

HOUSE SALAD ☐

Greens, cucumber, tomato, red onion, pepperoncini, feta cheese & balsamic honey with red wine vinaigrette dressing 6

*Add 6 Jumbo Shrimp for \$8

*Add 8oz Chicken for \$4

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

SPAGHETTI & MEATBALLS

Three meatballs served with marinara sauce 14

SPAGHETTI MARINARA ☐

House blend of tomatoes, basil, oregano & olive oil 11

SPAGHETTI BOLOGNESE ☐

Our take on the traditional Italian meat sauce with a Scicilian flair 12

SPAGHETTI CARBONARA ☐

Pancetta (Italian Bacon), parmesan cheese & herbs with a light creamy egg-based sauce 14

SPAGHETTI WITH OTHER SAUCES ☐

Basil Pesto or Garlic & Oil upon request 10

Kids menu

GIANT MEATBALL SPAGHETTI
Spaghetti with a giant meatball and Italian meat sauce. 6
**Available with simple butter sauce

NONNA'S LASAGNA
Layered with traditional Italian meat sauce, bechamel sauce, parmesan & mozzarella cheese. 6

INCLUDES DRINK & SINGLE SCOOP OF ICE CREAM

18% gratuity will be added to parties of 8 or more.

☐ Denotes items that can be prepared gluten-free.

Please provide advanced notice to your server at the time of ordering.

*Gluten free pasta add \$1

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

***** SPECIALTY PASTA *****

Substitute gluten free pasta add \$1

LINGUINE WHITE CLAM SAUCE ☐

Pan roasted clams & roasted garlic
in a clam broth. 16

SHRIMP LUCIANO ☐

Linguine with jumbo sauteed shrimp,
onions & garlic in a light red sauce. 16

NONNA'S LASAGNA

Layered with traditional Italian meat sauce, bechamel
sauce, parmesan & mozzarella cheese. 15

***** POULTRY *****

**CHICKEN
SPECIALE**

Lightly breaded chicken, fresh
tomato, onion & garlic with
balsamic vinegar. 14

**CHICKEN
PARMESAN**

Breaded chicken breasts baked
with mozzarella cheese & house
made marinara sauce. 14

**CHICKEN
MARSALA** ☐

Chicken breasts, lightly floured
and sauteed, mushrooms &
onions with a marsala sauce. 14

**CHICKEN
SCARPARELLO** ☐

Half of whole chicken oven
roasted with red bell pepper,
onion, roasted garlic & oil. 16

family style

YOUR CHOICE OF *One*
appetizer, one salad, one pasta and
two poultry or meat dishes

\$28 per person

Available for parties of 4 +

Dishes are served in larger portions.

* Denotes items not available for
"Family Style" meal

DESSERT & DRINKS
NOT INCLUDED

***** MEAT *****

**VEAL
SPECIALE**

Lightly breaded veal, diced
tomato & red onion with herb
balsamic vinegar. 18

**VEAL
PARMESAN**

Breaded veal cutlets &
mozzarella cheese with
marinara sauce. 18

**VEAL
MARSALA** ☐

Veal cutlets, sauteed
mushrooms & onions with
marsala wine sauce. 18

***** SIDES *****

**BROCCOLI WITH
LEMON & GARLIC** ☐

Broccoli sauteed with
garlic, lemon and oil. 6

SAUTEED SPINACH ☐

Spinach sauteed with
garlic, lemon and oil. 6

FRESH ASPARAGUS ☐

Asparagus sauteed with
garlic and oil. 6

SIDE OF PASTA ☐

Add a side of spaghetti or
linguine to an entrée with:
Marinara, Bolognese, or
Garlic & Oil. 6

***** SEAFOOD *****

LOBSTER TAIL FRA DIAVOLO ☐*

Lobster tail, roasted garlic & onion in a lightly spiced
sauce over spaghetti 29

BRANZINO SEA BASS ☐*

Pan roasted Mediterranean Sea Bass filets, sage
rubbed leeks & potato crisps with basil oil &
truffled arugula 24

**Whole Branzino Sea Bass w/ Salt & Oil available for \$21

***** DESSERT *****

CREME BRULEE ☐

Rich and creamy vanilla custard,
caramelized sugar crust, topped with fresh
berries. 6

TIRAMISU

Espresso and coffee liqueur soaked
ladyfinger cookies layered with
mascarpone, dusted with cocoa powder. 6

CANNOLI

Classic Sicilian pastry desserts
filled with sweet ricotta cheese
crème. 6

N.Y. STYLE CHEESECAKE

New York style cheesecake topped
with fresh berries. 6

VANILLA BEAN ICE CREAM ☐

Creamy ice cream with hints of
vanilla bean. 4

† 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.

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