

CAFÉ TIRAMISU

ANTIPASTI

RAVIOLI

Grilled vegetable ravioli topped with EVOO, gorgonzola, portabellas, walnuts and shaved parmesan 14

*BEEF CARPACCIO

Thin slices of raw beef topped with shaved parmesan, EVOO, capers and cracked pepper 16

BURATTA

A tender globe of fresh whole-milk mozzarella cheese floating on a bed of fresh arugula with tri-color grape tomatoes. Drizzled with pesto olive oil and balsamic glaze 12

STUFFED CLAMS

Mixed with spinach, pancetta and vegetables 12

MUSSELS

Sautéed in a white wine garlic cream sauce 16

CLAM DIP

A rich and Savory blend of various clams and cheeses. topped with a butter cracker crumble and baked. Served with house-made potato chips. 12

EGGPLANT STACKER

Fried eggplant layered with homemade pesto, fresh mozzarella and tomato drizzled with basil olive oil 12

FRIED CALAMARI

Served with a light tomato sauce and pesto mayo 12

GRILLED SHRIMP

Topped with a garlic aioli sauce and served with a tomato basil chutney 12

ZUPPA DEL GIORNO

Cup 6 | Bowl 8

BRUSCHETTA

Fresh mozzarella and tomato tossed with arugula, basil, garlic, parsley and olive oil topped with parmesan cheese and served on toasted Italian bread 12

Consumer Advisory:

**These foods can be cooked to order*

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

Cake fee \$15

INSALATA

BEET ARUGULA

Roasted beets tossed with arugula, goat cheese, and raspberry vinaigrette topped with crushed pistachios 14

INSALATA DI MIRTILLO

Mixed greens with blueberries, pears, candied pecans and gorgonzola tossed in our blueberry vinaigrette 16

INSALATA DI CASA

Mixed greens with fresh tomato, carrots, mushrooms and feta served with choice of dressing 8

CAESAR SALAD

Romaine lettuce tossed in our caesar dressing with fresh baked garlic herb croutons 9

INSALATA DE ZUCCA

Mixed greens with sun dried cranberries, pumpkin seeds, tossed in a pumpkin vinaigrette, and topped with warm walnut crusted goat cheese. 16

CAPRESE

Fresh mozzarella and vine ripened tomatoes topped with basil 12

WEDGE

Iceberg lettuce topped with crumbled gorgonzola, crispy pancetta and tomatoes finished in our homemade gorgonzola dressing 12

SIDES

MEATBALLS (2) 12

ROASTED CAULIFLOWER 10

BAKED GORGONZOLA GNOCCHI 14

MIXED VEGETABLES 7

SAUTÉED SPINACH 7

CREAMED SPINACH 9

PAUL'S POTATOES 12

TWICE COOKED PASTA 9

PASTA

- BOLOGNESE BIANCO

Beef, veal and italian sausage simmered with white wine and beef stock over rigatoni 23
- GNOCCHI

Gnocchi tossed with braised short ribs, carrots, tomatoes, garlic and white wine finished in veal stock 26
- SCALLOPS

Pan seared scallops finished in a mushroom broth and served over wild mushroom risotto. 36
- LASAGNA

Homemade 21
- SHRIMP & SCALLOPS

Sautéed and finished in a garlic white wine tossed with fresh mushrooms and fresh peas and tossed over bucatini pasta 29

- CHICKEN FARFALLA PICCATA

Lightly breaded chicken finished in a lemon butter caper sauce served over arugula and Farfalla pasta and topped with shaved Parmesan 26 / Veal 28
- TORTELLINI CARBONARA

Cheese filled tortellini tossed in our carbonara sauce topped with grilled chicken breast 25
- PENNE OFO

Sautéed shrimp and Italian sausage in a zesty tomato cream sauce with penne 26
- SPICY SHRIMP FLORENTINE

Sautéed shrimp in a spicy lemon butter cream sauce tossed with fresh spinach and served over Farfalle pasta 28
- PAUL'S MEATBALLS

Paul’s secret meatball recipe in our homemade marinara over linguine 21

ENTRÉES

Shared Entrées are \$5.95 Separate Charge

- PARMIGIANA

Served with linguine Veal 23 | Chicken 21
Eggplant 18
- CHICKEN MARSCAPONE

Lightly breaded chicken breast stuffed with spinach, mascarpone and mozzarella cheeses and finished with our marinara served over spinach fettuccine alfredo 26
- SALTIMBOCCA

Sautéed in a light lemon butter sauce layered with prosciutto and provolone served with spinach fettuccine alfredo Veal 26 | Chicken 24
- *NEW YORK STRIP

Topped with an Italian-herb butter and served with roasted potatoes and vegetables 38
- MARSALA

Sautéed with mushrooms in our marsala wine sauce served with spinach fettuccine alfredo Veal 24 | Chicken 22
- POLLO RIPIENO

Chicken breast stuffed with mozzarella cheese Italian sausage and a homemade pesto finished in a sherry cream sauce over spinach fettuccine. 26
- LIMONE

Sautéed in a lemon butter sauce served with spinach fettuccine alfredo Veal 24 | Chicken 22

- POLLO ALLA PAOLO

Chicken breast layered with broccoli, prosciutto and provolone in a light lemon cream sauce with spinach fettuccine alfredo 26
- PORK LOIN CHOP

Stuffed with prosciutto, provolone, mozzarella and fontina cheese, lightly breaded and pan-fried served over spinach fettuccine alfredo 32
- OSSO BUCO

Braised veal served with our homemade spinach fettuccine alfredo 42
- POLLO RUSTICA

Boneless breast of chicken sauteed in a spicy lemon butter. Topped with prosciutto and fresh mozzarella and baked. Served on top of angel hair pasta on a bed of fresh spinach. 26
- STEAK AND FRITES

Grilled beef loin finished in a peppercorn cream sauce served with our shoestring fries 36
- WILD MUSHROOM CHICKEN

Sautéed chicken breast in a wild mushroom and rosemary cream sauce over spinach fettuccine 26
- AUTUMN CHICKEN

Lightly breaded chicken breast layered with prosciutto, spinach, shrimp and mozzarella finished in a spicy cream sauce over spinach fettuccine 26