

CAFÉ TIRAMISU

ANTIPASTI

RAVIOLI

Grilled vegetable ravioli topped with EVOO, gorgonzola, portabellas, walnuts and shaved parmesan 9.95

BEEF CARPACCIO

Thin slices of raw beef topped with shaved parmesan, EVOO, capers and cracked pepper 11.95

SHRIMP DIP

Mix of savory cheeses and shrimp served with toasted pita bread 9.00

STUFFED CLAMS

Clams stuffed with spinach, pancetta and seasoned bread crumbs 8.95

MUSSELS

Sautéed in a white wine garlic cream sauce 14.95

BEET ARUGULA

Roasted beets tossed with arugula, goat cheese, raspberry vinaigrette and topped with crushed pistachio nuts 9.95

EGGPLANT STACKER

Fried eggplant layered with homemade pesto, fresh mozzarella and tomato topped with a basil olive oil 9.95

FRIED CALAMARI

Served with a light tomato sauce and pesto mayo 9.95

GRILLED SHRIMP

Shrimp grilled topped with a garlic aioli sauce and served with a tomato basil chutney sauce 9.95

ZUPPA DEL GIORNO

Cup 4.95 | Bowl 5.95

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

INSALATA

INSALATA DI ESTIVA

Mixed greens with freshly sliced strawberries and apples tossed with candied pecans in a raspberry vinaigrette, and topped with crumbled goat cheese 9.95

INSALATA DI PERA

Mixed greens with walnuts, sun dried cherries, sliced pears and gorgonzola tossed in a roasted garlic raspberry vinaigrette 9.95

INSALATA DI CASA

Mixed greens with fresh tomato, carrots, mushrooms and feta served with choice of dressing 6.00

CAESAR SALAD

Romaine lettuce tossed with Caesar dressing and fresh baked garlic herb croutons 7.00

AUTUNNO SALAD

Mixed greens with walnuts, sun dried tomatoes, portabellas, roma tomatoes, artichokes and feta tossed in balsamic vinaigrette 9.95

CAPRESE

Fresh mozzarella and vine ripened tomatoes topped with basil 9.00

SIDES

MEATBALLS (2) 6.95

MIXED VEGETABLES 5.95

ASPARAGUS 5.95

SAUTÉED SPINACH 5.95

CREAM SPINACH 5.95

PAUL'S POTATOES 5.95

TWICE COOKED PASTA 5.95

FRIED EGGPLANT (2 SLICES) 5.95

PASTA

RIGATONI

Served in Bolognese sauce 16.00

GNOCCHI

Gnocchi braised short rib with carrots, tomato, garlic white wine and finished in a veal stock 21.95

SCALLOPS

Seared scallops finished in a lemon butter sauce served around spinach risotto 22.95

LASAGNA

Homemade 13.50

SHRIMP & SCALLOPS

Tossed in a light marinara cream sauce tossed with peas, garlic and white wine served over bucatini pasta 18.00

TUSCAN CHICKEN

Sautéed chicken breast with cannellini beans, portabella mushrooms, sun dried tomatoes and finished off in a garlic white wine sauce tossed in penne pasta 18.00

LINGUINE E VONGOLE

Linguine pasta in a clam sauce 17.00

PENNE OFO

Sautéed shrimp and Italian sausage in a zesty tomato cream sauce 17.00

GAMBARI AND POLENTA

Sautéed shrimp in a brown butter sauce served over homemade polenta topped with provolone cheese, fresh tomato, green onions and fried crumbled prosciutto 22.95

PAUL'S MEATBALLS

Paul's secret meatball recipe over linguine 14.95

ENTRÉES

Shared Entrées are \$5.95 Separate Charge

OSSO BUCO

Braised veal osso buco 37.95

CHICKEN MARSCAPONE

Baked, lightly breaded chicken stuffed with a marscapone spinach and mozzarella topped with marinara, and served over spinach fettuccine alfredo 22.95

SALTIMBOCCA

Sautéed veal or chicken in a light lemon butter sauce topped with prosciutto and provolone
Veal 19.00 | Chicken 17.00

NY STRIP AU POIVE

NY strip steak pan seared in a peppercorn brandy cream sauce 24.95

MARSALA

Veal or chicken sautéed with mushrooms in a marsala wine sauce
Veal 19.00 | Chicken 17.00

POLLO RIPIENO

Chicken breast stuffed with gorgonzola, mozzarella, provolone and parmesan cheeses finished off in a sherry cream sauce over spinach fettuccine 18.95

LIMONE

Veal or chicken sautéed in a lemon butter sauce
Veal 19.00 | Chicken 17.00

POLLO ALLA PAOLO

Chicken breast layered with broccoli, prosciutto and provolone in a light lemon cream sauce 18.00

PARMIGIANA

Veal or Chicken
Veal 19.00 | Chicken 17.00

EGGPLANT PARMIGIANA

Served with Linguine 13.50

PORK LOIN CHOP

Stuffed with prosciutto, provolone, mozzarella and fontina; lightly breaded and pan-fried 22.95

PESTO CHICKEN

Pesto chicken lightly breaded and finished with a homemade pesto cream sauce served over angel hair pasta 18.95

BEEF LOIN

Marinated in garlic and served with potatoes, mixed vegetables and a light horseradish sauce 21.95

WILD MUSHROOM CHICKEN

Sautéed chicken in a wild mushroom and rosemary cream sauce served over spinach fettuccine 18.95

CHICKEN MARGARITA

Lightly breaded chicken breast sautéed in a garlic white wine sauce with fresh tomatoes and basil served with linguini pasta 18.95
