

Pasta

RIGATONI	16.00
SERVED IN BOLOGNESE SAUCE	
CNOCCHI	17.00
ITALIAN POTATO DUMPLING WITH SAUTEED CHICKEN BREAST, FRESH ASPARAGUS, TOMATOES AND SHITAKE MUSHROOMS FINISHED IN A GARLIC WHITE WINE SAUCE	
TORTELLACI	22.95
LARGE VEAL STUFFED TORTELLINI TOPPED WITH BRAISED BEEF AND MUSHROOM SAUCE	
LASAGNA	13.50
HOMEMADE	
SHRIMP & SCALLOPS	18.00
TOSSED IN A LIGHT MARINARA CREAM SAUCE TOSSED WITH PEAS, GARLIC AND WHITE WINE SERVED OVER MAFALDINE PASTA	
TUSCAN CHICKEN	18.00
SAUTEED CHICKEN BREAST WITH CANTALIN BEANS, PORTABELLA MUSHROOMS, SUN DRIED TOMATOES AND FINISHED OFF IN A GARLIC WHITE WINE SAUCE TOSSED IN PENNE PASTA	
LINGUNE E VONGOLE	17.00
LINGUNE PASTA IN A CLAM SAUCE	
PENNE OFO	17.00
SAUTEED SHRIMP AND ITALIAN SAUSAGE IN A ZESTY TOMATO CREAM SAUCE	
ROASTED RED PEPPER GAMBARI	21.95
LIGHTLY PAN FRIED SHRIMP IN A ROASTED RED PEPPER SAUCE TOPPED WITH WALNUTS SERVED OVER LINGUNE PASTA	
PAUL'S MEATBALLS	14.95
PAUL'S SECRET MEATBALL RECIPE OVER LINGUNE	

SIDES

MEATBALLS (2)	6.95
MIXED VEGETABLES	5.95
ASPARAGUS	5.95
SAUTEED SPINACH	5.95
CREAM SPINACH	5.95
PAUL'S POTATOES	5.95
TWICE COOKED PASTA	5.95
FRIED EGGPLANT (2 SLICES)	5.95

ENTREES

SHARED ENTREES ARE \$5.95 SEPARATE CHARGE

Osso Buco	24.95
BRAISED PORK SHANK	
Pollo Rustica	18.95
SAUTEED CHICKEN BREAST LAYERED WITH PROSCIUTTO, FRESH MOZZARELLA FINISHED OFF IN A SPICY LEMON BUTTER SAUCE SERVED OVER LINGUNE	
SALTINBOCCA	VEAL 19.00/CHICKEN 17.00
SAUTEED VEAL OR CHICKEN IN A LIGHT LEMON BUTTER SAUCE TOPPED WITH PROSCIUTTO AND PROVOLONE	
NY Strip Au Poivre	24.95
NY STRIP STEAK PAN SEARED IN A PEPPERCORN BRANDY CREAM SAUCE	
MARSALA	VEAL 19.00/CHICKEN 17.00
VEAL OR CHICKEN SAUTEED WITH MUSHROOMS IN A MARSALA WINE SAUCE	
Pollo Ripieno	18.95
CHICKEN BREAST STUFFED WITH GORGONZOLA, MOZZARELLA, PROVOLONE AND PARMESAN CHEESES FINISHED OFF IN A SHERRY CREAM SAUCE OVER SPINACH FETTUCCINE	
LIMONE	VEAL 19.00/CHICKEN 17.00
VEAL OR CHICKEN SAUTEED IN A LEMON BUTTER SAUCE	
Pollo Alla Paolo	18.00
CHICKEN BREAST LAYERED WITH BROCCOLI, PROSCIUTTO AND PROVOLONE IN A LIGHT LEMON CREAM SAUCE	
PARMIGIANA	VEAL 19.00/CHICKEN 17.00
VEAL OR CHICKEN	
EGGPLANT PARMIGIANA	13.50
SERVED WITH LINGUNE	
PORK LOIN CHOP	22.95
STUFFED WITH PROSCIUTTO, PROVOLONE, MOZZARELLA AND FONTINA; LIGHTLY BREADED AND PAN-FRIED	
VITTELIE CON RAVIOLI	22.95
PAN SEARED VEAL MEDALLIONS FINISHED IN A VEAL STOCK WITH GARLIC AND WHITE WINE, ASPARAGUS, TOMATOES AND CAPERS SERVED WITH RICOTTA RAVIOLI	
BEEF LOIN	21.95
MARINATED IN GARLIC AND SERVED WITH POTATOES, MIXED VEGETABLES AND A LIGHT HORSE RADISH SAUCE	
Wild Mushroom Chicken	18.95
SAUTEED CHICKEN IN A WILD MUSHROOM AND ROSEMARY CREAM SAUCE SERVED OVER SPINACH FETTUCCINE	
CHICKEN MARGARITA	18.95
LIGHTLY BREADED CHICKEN BREAST SAUTEED IN A GARLIC WHITE WINE SAUCE WITH FRESH TOMATOES AND BASIL SERVED WITH LINGUNE PASTA	