

# CAFÉ TIRAMISU

## ANTIPASTI

### RAVIOLI

Grilled vegetable ravioli topped with EVOO, gorgonzola, portabellas, walnuts and shaved parmesan 10

### \*BEEF CARPACCIO

Thin slices of raw beef topped with shaved parmesan, EVOO, capers and cracked pepper 12

### TUSCAN DIP

Italian sausage, spinach, sun-dried tomatoes and artichoke hearts baked with savory cheeses and served with toasted pita bread 11

### STUFFED CLAMS

Mixed with spinach, pancetta and seasoned bread crumbs 9

### MUSSELS

Sautéed in a white wine garlic cream sauce 15

### BEET ARUGULA

Roasted beets tossed with arugula, goat cheese, raspberry vinaigrette and topped with crushed pistachios 11

### EGGPLANT STACKER

Fried eggplant layered with homemade pesto, fresh mozzarella and tomato, topped with basil olive oil 10

### FRIED CALAMARI

Served with a light tomato sauce and pesto mayo 10

### GRILLED SHRIMP

Topped with a garlic aioli sauce and served with a tomato basil chutney 10

### ZUPPA DEL GIORNO

Cup 5 | Bowl 7

### FALL BRUSCHETTA

Roasted butternut squash and eggplant mixed with fresh tomato and parmesan in a basil garlic olive oil 10

## INSALATA

### INSALATA DI ZUCCA

Mixed greens with pumpkin seeds and sun dried cranberries tossed in our homemade pumpkin vinaigrette and topped with a warm walnut encrusted goat cheese. 11

### INSALATA DI MIRTILLO

Mixed greens with blueberries, pears, candied pecans and gorgonzola tossed in our blueberry vinaigrette. 11

### INSALATA DI CASA

Mixed greens with fresh tomato, carrots, mushrooms and feta served with choice of dressing 7

### CAESAR SALAD

Romaine lettuce tossed with Caesar dressing and fresh baked garlic herb croutons 8

### AUTUNNO SALAD

Mixed greens with walnuts, sun dried tomatoes, portabellas, roma tomatoes, artichokes and feta tossed in balsamic vinaigrette 11

### CAPRESE

Fresh mozzarella and vine ripened tomatoes topped with basil 10

## SIDES

MEATBALLS (2) 8

MIXED VEGETABLES 6

ASPARAGUS 6

SAUTÉED SPINACH 6

CREAM SPINACH 7

PAUL'S POTATOES 7

TWICE COOKED PASTA 6

FRIED EGGPLANT (2 SLICES) 6

*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.*

## PASTA

### BOLOGNESE BIANCO

Beef, veal and italian sausage simmered with white wine and beef stock over rigatoni 17

### GNOCCHI

Gnocchi tossed with braised short ribs, carrots, tomatoes, garlic and white wine finished in veal stock 22

### SCALLOPS

Seared scallops served over roasted corn risotto and finished in a lemon-lime butter sauce 23

### LASAGNA

Homemade 16

### SHRIMP & SCALLOPS

Tossed in a light marinara cream sauce with peas, garlic, white wine and served over bucatini pasta 21

### TUSCAN CHICKEN

Sautéed chicken breast with cannellini beans, portabellas, mushrooms and sun dried tomatoes finished in a garlic white wine sauce with penne 18

### TORTELLINI CARBONARA

Cheese filled tortellini tossed in our carbonara sauce with grilled chicken breast 17

### PENNE OFO

Sautéed shrimp and Italian sausage in a zesty tomato cream sauce with penne 18

### FARFALLE WALSH

Chicken breast sautéed with fresh tomatoes, broccoli, mushrooms with farfalle pasta in a spicy lemon butter sauce 19

### PAUL'S MEATBALLS

Paul's secret meatball recipe over linguine 16

---

## ENTRÉES

Shared Entrées are \$5.95 Separate Charge

### OSSO BUCO

Braised veal 38

### CHICKEN MARSCAPONE

Lightly breaded chicken breast stuffed with mascarpone, spinach and mozzarella finished with marinara, and served over spinach fettuccine alfredo 23

### SALTIMBOCCA

Sautéed in a light lemon butter sauce topped with prosciutto and provolone  
Veal 22 | Chicken 19

### \*NY STRIP AU POIVE

Seared in a peppercorn brandy cream sauce 27

### MARSALA

Sautéed with mushrooms in a marsala wine sauce  
Veal 19 | Chicken 17

### POLLO RIPIENO

Chicken breast stuffed with gorgonzola, mozzarella, provolone and parmesan cheeses finished in a sherry cream sauce over spinach fettuccine 19

### LIMONE

Sautéed sautéed in a lemon butter sauce  
Veal 19 | Chicken 17

### POLLO ALLA PAOLO

Chicken breast layered with broccoli, prosciutto and provolone in a light lemon cream sauce 22

### PARMIGIANA

Veal 19 | Chicken 17  
Eggplant 15

### PORK LOIN CHOP

Stuffed with prosciutto, provolone, mozzarella and fontina then lightly breaded and pan-fried 24

### POLLO ROYAL

Sautéed chicken breast in a tomato cream sauce with shrimp, topped with mozzarella 22

### \*BEEF LOIN

Grilled and finished in a demi-glace over sautéed spinach and creamy polenta 24

### WILD MUSHROOM CHICKEN

Sautéed chicken breast in a wild mushroom and rosemary cream sauce over spinach fettuccine 22

### AUTUMN CHICKEN

Lightly breaded chicken breast layered with prosciutto, spinach, shrimp and mozzarella finished in a spicy cream sauce 24