

CAFÉ TIRAMISU

ANTIPASTI

RAVIOLI

Grilled vegetable ravioli topped with EVOO, gorgonzola, portobello, walnuts and shaved parmesan 16

*BEEF CARPACCIO

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

BURRATA

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

VEAL CHIPS

Crispy Veal Milanese Breaded and fried veal cutlets, served with shaved Parmesan and homemade marinara 15

MOZZARELLA IN CARROZZA

An elevated rendition of the classic cheese soufflé—delicately crisp mozzarella paired with our house-pickled vegetables and served over a bed of fresh mixed greens 12

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 12

Paul's Potatoes 12

Twice Cooked Pasta 9

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

Visa, MasterCard, Amex, Discover & Cash
20% Gratuity added to Parties of 5 or More
Gift Certificates Available

PASTA

BOLOGNESE BIANCO

Beef, veal and italian sausage simmered with white wine and beef stock over rigatoni 24

GNOCCHI

Gnocchi tossed with braised short ribs, carrots, tomatoes, garlic and white wine finished in veal stock 27

SCALLOPS

Pan seared scallops finished in a mushroom broth and served over wild mushroom risotto. 41

LASAGNA

Homemade 26

SHRIMP & SCALLOPS

Sautéed and finished in a garlic white wine tossed with fresh mushrooms and fresh peas and tossed over bucatini pasta 34

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 26

PENNE OFO

Sautéed shrimp and Italian sausage in a zesty tomato cream sauce with penne 27

TUSCAN CHICKEN PASTA

Tender sautéed chicken simmered in a fragrant garlic and white wine sauce, complemented by sun-dried tomatoes, portobello mushrooms, and creamy cannellini beans, all elegantly tossed with al dente penne 26

PAUL'S MEATBALLS

Paul's secret meatball recipe in our homemade marinara over linguine 24

ENTRÉES

Shared Entrées are \$5.95 Separate Charge

PARMIGIANA

Served with linguine VEAL 26| CHICKEN 24| EGGPLANT 21

CHICKEN MASCARPONE

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 28| CHICKEN 26

MARSALA

Sautéed with mushrooms in our marsala wine sauce served with spinach fettuccine alfredo VEAL 26| CHICKEN 24

POLLO RIPIENO

Chicken breast stuffed with mozzarella cheese Italian sausage and a homemade pesto finished in a sherry cream sauce over spinach fettuccine 27

WILD MUSHROOM CHICKEN

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

LIMONE

Sautéed in a lemon butter sauce served with spinach fettuccine alfredo VEAL 26| CHICKEN 24

VEAL SHANK RAVIOLI

Ravioli filled with slow-braised veal, finished in a rich veal and beef reduction with carrots, peas, tomatoes, and mushrooms, and topped with shaved Parmesan 33

RAVIOLI AL LIMONE CHICKEN

Delicate ravioli filled with lemon-infused ricotta, finished in a light lemon cream sauce, and topped with crispy breaded chicken, fresh lemon zest, and a drizzle of lemon juice. Served over a bed of peppery arugula greens 27

POLLO ALLA PAOLO

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

***CT BURGER**

An 8-ounce patty of lean ground beef, layered with caramelized onions, velvety Gorgonzola, and delicately crisp fried prosciutto, all finished with our house-made steak sauce and set on a toasted brioche bun. Served with our signature fries 19

PORK LOIN CHOP

Stuffed with prosciutto, provolone, mozzarella and fontina cheese, lightly breaded and pan-fried served over spinach fettuccine alfredo 33

OSSO BUCO

Braised veal served with our homemade spinach fettuccine alfredo 46

***NEW YORK STRIP**

Topped with an Italian-herb butter and served with roasted potatoes and vegetables 46

***STEAK AND FRITES**

Grilled beef loin finished in a peppercorn cream sauce served with our shoestring fries 38