

# Appetizers

## **Bruschetta 6.**

Grilled Italian Bread Topped with Fresh Tomatoes and Basil

## **Fungi Ripieno 8.**

Mushroom Caps Stuffed with Seafood, Topped with Mozzarella Baked in Garlic Butter

## **Cozze Florentine 9.**

Black Cultured Mussels Sautéed with Fresh Tomatoes and Spinach, Finished in a White Wine Garlic Butter Sauce

## **Minestra 8.**

Escarole Sautéed with Sausage, Pepperoni and White Beans

## **Zuppa di Vongole (Hot or Mild) 11.**

Rhode Island Littlenecks Simmered in Marinara Sauce

## **Antipasto Caldo 17.**

Shrimp Scampi Style, Clams Casino, Stuffed Mushroom Caps, Eggplant Rolled with Prosciutto and Fontina Cheese, Roasted Peppers, Fresh Broccoli and Fried Asparagus

## **Asparagus Frito 7.**

Fresh Asparagus Rolled with Prosciutto and Mozzarella Cheese, Fried and Finished with Garlic Butter

## **Ravioli di Aragosta 8.**

Lobster Filled Raviolis Served with a Lemon Cream Sauce and Fresh Italian Parsley

## **Martini di Mare 10.**

Chilled Lobster Claws and Shrimp Served with Homemade Cocktail Sauce and Fresh Lemon

## **Signature Fried Calamari 9.**

Choose from the following preparations:

### **Picante**

Tossed with Sautéed Red Onions, Hot Cherry Peppers, Peperoncini and Spicy Marinara Sauce

### **Classic Frito**

Served with Fresh Lemon and Marinara Sauce

### **Balsamic**

Tossed with Sliced Hot Peppers and Peperoncini Dressed in a Sweet Balsamic Reduction

## **The Ultimate 48.**

### **"Antipasto alla Paolino"**

The Silver Platter of Antipasto (Serves 6 to 8 People)  
Mixture of Greens, Assorted Cold Cuts, Olives, Roasted Red Peppers & Artichokes  
Shrimp Scampi, Clams Casino, Stuffed Mushroom Caps  
Eggplant Rolled with Prosciutto and Fontina Cheese, Roasted Peppers & Broccoli  
Topped with Fried Calamari

## **Zuppas Della Casa**

### **Pasta é Fagiolo 6.**

Spicy Tomato Base Soup with Pasta, White Beans, Pancetta and Romano Cheese

### **Zuppa di Nozze Italiane 6.**

Classic Italian Wedding Soup of Chicken Broth with Escarole and Mini Meatballs

### **Brodetto Mediteranneo 9.**

Assortment of Shellfish and Haddock, Simmered in Light Tomato Broth with Fresh Herbs and Vegetables

## Pollo

### **Pollo alla Parmigiana 15.**

Breaded Breast of Chicken Topped with Tomato Sauce and Mozzarella Cheese

### **Pollo Sorentino 17.**

Batter Dipped Breast of Chicken Served with Sautéed Mushrooms in a Pan Fresh Marinara Sauce Topped with Prosciutto and Fontina Cheese

### **Pollo alla Balsamico 17.**

Pan Seared Breast of Chicken Finished with a Honey and Balsamic Vinegar Reduction, Served with Grilled Vegetables

### **Pollo alla Milanese 17.**

Breast of Chicken Breaded Fried and Topped with Freshly Sautéed Broccoli in a Lemon Butter Sauce

### **Pollo alla Casalinga 18.**

Pan Seared Breast of Chicken Sautéed with Artichokes, Button Mushrooms and Sundried Tomatoes Finished in Cognac Cream

### **Pollo alla Cacciatore 17.**

Pan Seared Breast of Chicken Sautéed with Mushrooms, Peppers and Onions, Simmered in Marinara Sauce

## Piatti di Pasta della Casa

Select one of our fine imported pastas for your Entree:  
Spaghetti, Linguine, Penne Ziti Regatta, Fettuccine and Whole Wheat  
(Angel Hair, Tortellini and Gluten Free Ziti, an Additional 2.00)

### **Alla Pescatore 22.**

Clams, Mussels, Calamari, Shrimp and Scallops in a Marinara Sauce

### **All' Alfredo del Mare 21.**

Sautéed Shrimp, Scallops and Crabmeat Tossed in Fresh Cream and Romano Cheese

### **Shrimp Scampi 20.**

Shrimp Broiled in Garlic Butter and Delicately Seasoned Served over Angel Hair Pasta

### **Salsa di Vongole Fresche 17.**

Fresh Littleneck Clams Sautéed with Oil and Garlic Finished in a Red or White Wine Sauce

### **Calamari Marinara 18.**

Squid Simmered in Marinara Sauce Served over a Bed of Linguini

### **Alla Michelina 21.**

Shrimp and Crabmeat Sautéed with Onions Finished in a Pink Cream Sauce

## Pasta Classica

11.

Tomato Sauce  
(Veal & Sausage Jus)  
Marinara Sauce  
(Meatless)  
Oil & Garlic  
Oil, Garlic & Anchovies

Add Chicken 4.00

13.

Vodka  
Alfredo  
Pesto  
Fra Diavolo  
(Hot or Mild)  
Meatballs or Italian Sausage  
(with Tomato or Marinara Sauce)

Add Shrimp 6.00

15.

Primavera Alfredo  
Primavera Oil & Garlic  
Bolognese  
(Tomato Sauce with Ground Veal,  
Beef and Sausage with a Touch of Cream)

Add Broccoli 2.00

Add Meatballs  
or Italian Sausage 3.50

## Al Forno

### **Melanzana Parmigiana 15.**

Eggplant Layered with Romano and Mozzarella Cheeses with Marinara Sauce

### **Penne Ziti al Forno 13.**

Penne Ziti Regatta with Ricotta and Romano Cheeses and Marinara, Baked with Mozzarella Cheese

### **Lasagna della Casa 15.**

Bolognese, Ricotta, Tomato and Mozzarella

All entrees served with Garden Salad with House Dressing; Bleu Cheese add 75¢, Caesar add 2.50

### **Melanzana Rollatini 15.**

Eggplant Rolled with Ricotta and Spinach, Baked in Marinara Sauce, Romano and Mozzarella Cheeses

### **Melanzana Piccata 16.**

Eggplant Finished in a White Wine Garlic Butter Sauce with Capers, Black Olives and Sundried Tomatoes

### **Ravioli 12.**

Cheese Filled Pasta with Marinara and Mozzarella

# *Pesce*

## *Pesce del Giorno*

Featuring fresh catch of the day; Select from the following Preparations: **Market Price**

### **Puttanesca**

Green and Black Olives, Capers and Anchovies Finished in Pan Fresh Marinara

### **Alla Griglia**

Broiled with Lemon Butter Seasoned Bread Crumbs and Herbs

### **Con Crema alla Citronette**

White Wine Cream Sauce with Fresh Lemon, Mustard and Cayenne Pepper

## *Bistecca di Pesce Spada 21.*

### **Alla Russo**

Grilled Swordfish Served Over Sautéed Mushrooms and Capers, Finished in a White Wine, Horseradish Cream Sauce with Scallions

### **Alla Bracciola**

Swordfish Rolled with Italian Seasoned Bread Stuffing, Topped with Sautéed Portabella Mushrooms and Fresh Tomatoes

## *Fillete di Dentice Rosso 22.*

### **Alla Posillipo**

Filet of Red Snapper Sautéed with Fresh Tomatoes and Capers, Garnished with Clams and Mussels

### **Alla Mediterraneo**

Oven Roasted Filet of Red Snapper Topped with Diced Tomatoes, Capers, Served over Garlicky Spinach and Garbanzo Beans

## *Pesce Piccante 28.*

### **Aragosta e Gamberi Fra Diavolo**

6oz. Lobster Tail and Shrimp Sautéed with Mushrooms and Onions Simmered in a a Hot or Mild Marinara Sauce

### **Zuppa di Pesce**

Assortment of Clams, Mussels, Shrimp, Scallops, Calamari, Haddock and Lobster Tail, Simmered in a Hot or Mild Marinara Sauce

# *Vitello*

### **Scallopine alla Carrozzella 20.**

Batter Dipped Medallions of Veal Sautéed with Mushrooms and Prosciutto, Finished in a Cream Marinara Sauce with Fresh Mozzarella Cheese

### **Scallopine Rollatini 20.**

Medallions of Veal, Rolled with Prosciutto and Mozzarella Cheese, Sautéed with Fresh Mushrooms Simmered in Marinara Sauce

### **Cotoletta alla Paolino 22.**

Veal Cutlet Topped with Ricotta, Prosciutto, Eggplant, Tomato Sauce and Mozzarella Cheese

### **Scallopine alla San Marino 22.**

Medallions of Veal Topped with Crab and Fontina Cheese, Served over Sautéed Spinach

### **Vitello Caruso 17.**

Tender Cubes of Veal Sautéed with Mushrooms and Onions Finished in a Cabernet Sauvignon Wine Sauce

### **Bocconi di Vitello 17.**

Tender Cubes of Veal Simmered in Marinara Sauce with Red and Green Bell Peppers

### **Cotoletta alla Parmigiana 18.**

Lightly Breaded Veal Cutlet with Tomato Sauce and Mozzarella Cheese

### **Scallopine alla Marsala 19.**

Medallions of Veal Sautéed with Mushrooms and Finished in a Dry Florio Marsala Wine Sauce

# *Risotto*

### **Asparagi é Funghi 16.**

Fresh Asparagus and Seasonal Mushrooms Finished with White Wine, Romano and Parmesan Cheeses

### **Toscana 19.**

Grilled Beef Tips, Chicken and Italian Sausage with Mushrooms and Marsala Wine

### **Di Mare 22.**

Shrimp, Scallops, Clams and Mussels, White Wine and Fresh Tomatoes and Herbs

All entrees served with Garden Salad with House Dressing; Bleu Cheese add 75¢, Caesar add 2.50

# Paolo's Italian Steakhouse

## Manzo

### **Bistecca ai Ferri**

Boneless New York Strip  
Char-Broiled to Perfection

**Twenty Ounce 29.**

**Twelve Ounce 21.**

### **Filetto ai Ferri**

Classic Filet Mignon delicately  
Seasoned and Char-Broiled

**Bone-In, Fourteen Ounce 36.**

**Eight Ounce 24.**

### **Cowboy ai Ferri**

Bone-In Ribeye

**Twenty Ounce 28.**

### **Add Alaskan King Crab Legs**

**Half Pound 14.**

**One Pound 26.**

### **Signature Preparations:**

**add 3.00**

Vintage Port Demi-Glace

Pizzaiola

Cognac Peppercorn

Gorgonzola with Chianti Cream

Mushroom, Onion & Hot Peppers

### **Add Brazilian Lobster Tail**

**Six Ounce 14.**

**Twelve Ounce 26.**

## La Fiorantina con L'Osso 36.

24 oz. Porterhouse Steak Marinated and Seasoned with  
Extra Virgin Olive Oil, Fresh Garlic, Rosemary, Sea Salt and Fresh Cracked Pepper  
Topped with Roasted Garlic Sauce

## Costolette

### **Di Vitello ai Ferri 26.**

Char-Grilled 16oz. Center Cut Veal Chop

### **Di Maiale ai Ferri 17./24.**

Char-Grilled Center Cut Pork Chop;  
9oz (1 Chop) / 18oz (2 Chops)

### **Signature Preparations:**

**add 5.00**

### **Saltimbocca Romana**

Pan Seared

Topped with Prosciutto,

Fontina Cheese and Fresh Sage

Sautéed with Button Mushrooms

And Finished with White Wine and

Romano Cheese

### **Raffaele**

Stuffed with Mozzarella Cheese

Breaded and Baked

Finished in an

Anchovy, Garlic Butter Sauce

with Fresh Lemon

### **Abrussese**

Char-Grilled

Served over Sautéed Spinach

Finished with Sautéed Onions,

Pancetta, Button Mushrooms

and Vinegar Peppers

In a Natural Jus

All steaks and chops are served with

*Patata del Giorno*

## Vegetable Sides:

Sautéed Mushrooms **3./7.**

Sautéed or Steamed Broccoli **3./7.**

Sautéed Spinach **3./7.**

Sautéed Mixed Vegetables **4./9.**

Peas and Pancetta **4./9.**

Grilled Asparagus **5./10.**

All entrees served with Garden Salad with House Dressing; Bleu Cheese add 75¢, Caesar add 2.50