


Paolo's Golden Anniversary Menu 1958–2008

 Signature dishes from our 1958 menu

Antipasti

Grigliata di funghi alla Toscana

Grilled Shiitake mushrooms, lemon, herbs, garlic

11.25

Mousse d'anitra, mostarda di cremona

Duck mousse enriched with white truffle essence, toasted ciabatta, fruit poached in mustard syrup

9.95

Crostone di broccolirab e burrata

Pan-roasted polenta, braised greens, guanciale, burrata, balsamic reduction

11.75

Fegato grasso, finocchio, ciliege, miele di castagna

Pan-seared foie gras, caramelized fennel, house-pickled Bing cherries, chestnut honey-infused duck reduction

18.75

Fritto misto

Fried calamari, rock shrimp & artichokes, lemon-caper mayonnaise

11.95

Carpaccio di tonno

Raw ahi tuna, salsa verde

14.75

Gamberi alla Livornese

Prawns sautéed with white wine, garlic, lemon, parsley, butter and seasoned breadcrumbs

12.75

Primi Piatti

Zuppe e insalate

Zuppa del giorno

A bowl of today's soup

6.75

Jack Allen's Empress salad

Wilted spinach, mushrooms, roasted red peppers, bacon, Belgian endive, hard boiled egg, baby prawns, vinaigrette dressing

small 10.75 large 16.75

Insalata di campo

Stone Free Farms greens, Fuyu persimmons, Comice pear, pomegranate, vincotto vinaigrette, Piacentinu Ennese

8.95

Insalatina di barbabietola con burrata

Roasted beets, Caseificio Gioia cow's milk cheese, herbs, grilled house made focaccia, blood orange citronette & basil oil

10.75

Insalata di quaglie alla griglia con verdure forti

Warm salad of grilled quail, bitter greens, Vincotto roasted grapes & pancetta

13.95

Insalata alla Paolo

Romaine lettuce hearts with a dressing of anchovy, garlic, lemon, Parmigiano Reggiano and croutons

8.95

Condimento

Olio extra vergine di oliva
Affiorato, Faliero Mancianti
San Feliciano, Umbria

2 oz., \$4.50

8.25% California sales tax added to all food & bottled wine orders.


An 18% service charge applied to all pre-arranged or private groups.

Wine corkage fee: \$15.00 per bottle

Due to city ordinance, please refrain from smoking. In consideration of all our patrons, please refrain from cell phone use in the restaurant & bar. Thank you.

Because we care for your health and well being, we offer organically raised produce and naturally raised meats, poultry and game whenever possible. Most menu items can be prepared with reduced or no added fats at your request.

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Primi Piatti *Paste*

Fresh pasta made by hand in-house daily
Dried pasta by *Rustichella d'Abruzzo*

Linguine con vongole

Thin, flat noodles, Little Neck clams, red chilies, garlic, parsley, olive oil
20.75

Mezzalune di zucca

"Half moon" pasta, butternut squash filling, roasted Porcini, sage & brown butter
19.95

Gnocchi di patate

Potato dumplings, oven-roasted tomato, Picholine olives, smoked mozzarella
18.75

Linguette con sugo di gamberetti diavola

Egg noodles, rock shrimp, spicy tomato sauce
22.95

Pappardelle di zafferano alla Bolognese

Saffron egg pasta, traditional Bolognese-style meat sauce enriched with cream
18.95

Orrecchiette con salciccia e cime di rape

Semolina "little ears," Chiamonte Italian fennel sausage, broccolirab, garlic, red pepper flakes
19.95

Penne di faro con sugo d'agnello

Quill-shaped pasta made with faro, braised lamb shank, tomato and fennel sauce
18.95

Ravioli al "pizzocherri" della Valtellina

Buckwheat pasta, Bitta della Valtellina cheese & potato filling, caramelized Savoy cabbage, haricot vert, garlic, sage
19.75

Secondi Piatti

Pesce del giorno

Chef's fish preparation of the day
A.Q.

Pollo alla "Tripiano"

Braised Fulton Valley Farms chicken, mushroom, zucchini, tomato & sweet peppers, soft polenta
26.75

Anitra con olive e datteri

Roasted Culver duck breast, Picholine olives, Medjool dates, "Flor d'Arancia" Moscato reduction, braised greens
27.50

Vitella di saltimbocca

Veal rolls stuffed with cured Parma ham, Fontina Val d'Aosta cheese & sage, Marsala & Cremini mushroom sauce, celery root puree, rainbow chard
29.75

Ossobuco di vitello

Braised veal shank, saffron-infused faro, gremolata
26.95

Spiedini alla palermitana

Grilled Creekstone Farms certified Angus filet of beef scallopini rolled and filled with pine nuts, currants, soppressata and Parmigiano Reggiano, on a bed of warm caponatina & fregola "pomodoro"
\$36.75

Grigliata di agnello

Grilled lamb chops, roasted red pepper, fennel & Calmyra fig compote, lamb reduction, mint oil
36.75

Bistecca alla grigliata

Grilled 14 oz. Creekstone Farms certified Angus rib eye chop, grilled vegetable & Yukon gold potato mash
36.75

Please inquire about Paolo's private dining rooms & off-premise catering services.