


Paolo's Golden Anniversary Menu 1958–2008

 Signature dishes from our 1958 menu

Antipasti

Afettati e formaggi misti per due

Italian cured meats, cheeses & accompaniments for two
14.95

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

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, red wine vinaigrette
small 10.75 large 16.75

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 campo

Stone Free Farm greens, shaved fennel, dried pear, roasted hazelnuts,
gorgonzola dolce, balsamic vinaigrette
8.95

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

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.

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

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

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Primi Piatti *Paste*

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

Linguine con vongole

Little Neck clams, red chilies, garlic, parsley, olive oil
20.50

Gnocchi di patate con scamorza e olive

house made potato dumplings, smoked mozzarella, roasted tomato, garlic, oregano & olives
18.95

Mezzalune di spinaci

“Half moon” pasta, Calabro “impastata” ricotta & spinach filling, roasted Porcini, sage & brown butter
18.95

Spaghetti alla Norma

A classic Sicilian dish – spaghetti with tomato sauce, eggplant & ricotta salata
18.00

Pappardelle di zafferano alla Bolognese

Saffron egg pasta, traditional Bolognese-style meat sauce enriched with cream
19.50

Orrecchiette con gamberetti e cime di rape

House-made semolina “little ears,” rock shrimp, broccolirab, garlic, red pepper flakes
20.95

Ravioli al “pizzocherri” della Valtellina

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

Maltagliate con pollo arrosto e funghi

“Badly cut” house-made egg pasta, roasted chicken, Shiitake mushroom,
caramelized onion, garlic, rosemary butter
19.95

Secondi Piatti

Zuppa dei pescatori

Little neck clams, black mussels, sea scallop, rock shrimp & calamari,
spicy tomato-seafood broth, garlic-rubbed crostone
26.75 with linguine add 6.00

Pesce del giorno

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

Anitra con olive e datteri

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

Salciccia e finocchio arrosto

Roasted Chiaramonte's Italian fennel sausage, fennel, Sicilian olives, Yukon gold potatoes
21.50

Pollo “alla cacciatore”

Braised Fulton Valley Farms chicken, red wine, forager's mushrooms,
cured Parma ham, roasted tomato, soft polenta
26.75

Vitella di saltimbocca

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

Ossobuco di vitello

Braised veal shank, saffron-infused faro, gremolata
26.95

Grigliata di agnello

Grilled lamb chops, fregola “pomodoro,” 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, Yukon gold potato,
pancetta & butternut squash gratin, braised seasonal greens
36.75