

# cena

## *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

### *Arancini*

fried rice balls, Bolognese & smoked mozzarella filling  
7.95

### *Mousse d'anitra, mostarda di cremona*

Duck mousse enriched with white truffle essence, toasted ciabatta, fruit poached in mustard syrup  
9.95

### *Arselle in brodo*

Steamed black mussels, Spanish chorizo, garlic & bruschetta  
11.95

### *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*

Roasted beets, Caseificio Gioia cow's milk cheese, herb "salad," grilled house made focaccia,  
blood orange citronette & basil oil  
10.75

#### *Insalata di campo*

Stone Free Farm greens, Fuyu persimmon, Comice pear, pomegranate,  
Vincotto vinaigrette, Pecorino di Pienza con Foglie di Noce  
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

 Signature dishes from our 1958 menu

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.

*State mandated statement:* Rare & undercooked food can result in possible food-borne illness.

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

8.25% California sales tax added to all food & bottled wine orders.  
A 20% service charge applied to all pre-arranged or private groups.

Wine corkage fee: \$20.00 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*

Potato dumplings, oven-roasted tomato, Picholine olives, smoked mozzarella  
18.50

#### *Mezzalune di zucca*

“Half moon” pasta, butternut squash filling, roasted Porcini, sage & brown butter, Flor di Capra  
19.95

#### *Spaghetti alla Norma*

A classic Sicilian dish – spaghetti with tomato sauce, eggplant & sheep’s milk ricotta salata  
17.95

#### *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

#### *Gemelli con agnello e finocchietti in salsa*

Twisted “twin” pasta tubes, braised lamb shank, tomato and fennel ragu  
19.50

#### *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 cacciatora*

Braised chicken, red wine, forager’s mushrooms, tomato, cured Parma ham, 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,  
tomato couscous, lamb reduction, mint oil  
36.75

### *Carne ai ferri con funghi*

Grilled Painted Hills 10 oz. flatiron steak, forager mushroom & red wine reduction,  
cauliflower, leek & potato gratinate, braised chard  
32.75

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.