


Paolo's Golden Anniversary Menu 1958–2008

 Signature dishes from our 1958 menu

Antipasti, zuppe, insalate, crostoni e panini...

Afettati e formaggi misti per due

Italian cured meats, cheeses & accompaniments for two
14.95

Fritto misto

Fried calamari, rock shrimp & artichokes, lemon-caper mayonnaise
11.95

Mousse d'anitra, mostarda di cremona

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

Zuppa del giorno

A bowl of today's soup
6.75

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 alla Paolo

Romaine lettuce hearts with a dressing of anchovy, garlic, lemon, Parmigiano Reggiano and croutons
8.95

with grilled chicken breast – 12.75 with grilled prawns – 14.95

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

Insalata di bistecca

Salad of grilled rib eye steak, Romaine lettuce hearts, arugula, cherry tomatoes, cucumber, red onion, olives, feta, balsamic vinaigrette
15.75

Insalata di quaglie alla grigliata con verdure forti

Warm salad of grilled quail, bitter greens, Vincotto roasted grapes & pancetta
13.95

Crostone di polenta e funghi

Pan roasted polenta, Pecorino di Pienza fresco, forager's mushroom ragu
11.95

Panino di pollo

Grilled chicken on ciabatta, roasted sweet peppers, lemony-caper-basil aioli, shoestring potatoes
12.95

Panino di manzo al brasato

Slow braised boneless short rib, caramelized balsamic onions, roasted tomato, horseradish cream on ciabatta, shoestring potatoes
15.95

Condimento

Olio extra vergine di oliva
Affiorato, Faliero Mancianti
San Feliciano, Umbria
2 oz., \$4.50


Wine corkage fee: \$15.00 per bottle

8.25% California sales tax added to all food & bottled wine orders.
An 18% service charge applied to all pre-arranged or private groups.

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.

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...e tutto il resto

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
18.95

Gnocchi di patate con scamorza e olive

house made potato dumplings, smoked mozzarella, roasted tomato, garlic, oregano & olives
17.95

Mezzalune di spinaci

“Half moon” pasta, Calabro “impastata” ricotta & spinach filling, roasted Porcini, sage & brown butter
17.95

Spaghetti alla Norma

A classic Sicilian dish – spaghetti with tomato sauce, eggplant & ricotta salata
17.00

Pappardelle di zafferano alla Bolognese

Saffron egg pasta, traditional Bolognese-style meat sauce enriched with cream
17.95

Orrecchiette con gamberetti e cime di rape

House-made semolina “little ears,” rock shrimp, broccolirab, garlic, red pepper flakes
19.95

Ravioli al “pizzocherri” della Valtellina

Buckwheat pasta, Bitta della Valtellina cheese & potato filling, caramelized Savoy cabbage, haricot vert, garlic, sage butter
18.75

Maltagliate con pollo arrosto e funghi

“Badly cut” house-made egg pasta, roasted chicken, Shiitake mushroom, caramelized onion, garlic, rosemary butter
17.95

Zuppa dei pescatori

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

Pesce del giorno

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

Salciccia e finocchio arrosto

Roasted Chiaramonte's Italian fennel sausage, fennel and Sicilian olives, Yukon gold potatoes
18.50

Pollo di saltimbocca

Chicken breasts rolled & stuffed with cured Parma ham, Fontina Val d'Aosta & sage, Marsala & Cremini mushroom sauce, celery root puree, braised seasonal greens
18.75

Gamberi alla Livornese

Prawns sautéed with white wine, garlic, lemon, parsley, butter & seasoned breadcrumbs, saffron-infused faro
23.00

Anitra con olive e datteri

Roasted Culver duck breast, Picholine olives, Medjool dates, “Flor d'Arancia” Moscato reduction, braised seasonal greens
22.95

Melanzane al forno

Baked eggplant, tomato, Parmigiano Reggiano and mozzarella, garlic-scented escarole, soft polenta
15.00

Pollo “alla cacciatore”

Braised Fulton Valley Farms chicken, red wine, forager's mushrooms, cured Parma ham, roasted tomato, soft polenta
18.95

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.