

cena

Antipasti

Affettati misti e formaggi per due

Italian cured meats, cheeses & accompaniments for two
15.95

Grigliata di funghi alla Toscana

Grilled Shiitake mushrooms, lemon, herbs, garlic
11.50

Mousse d'anitra, mostarda di Cremona

Duck mousse enriched with white truffle, toasted ciabatta, fruit poached in mustard syrup
10.50

Arancini

Fried rice balls, Bolognese & smoked mozzarella filling
8.50

Crostone di polenta con asparagi

Pan-roasted polenta, grilled asparagus, poached egg, herb goat cheese & garlic chips
11.95

Fritto misto

Fried calamari, rock shrimp & Castroville artichokes & lemon caper aioli
11.95

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, cold poached shrimp, red wine vinaigrette
small 10.75 *large* 16.75

Insalatina di barbabietola e burrata

Roasted beets, Caseificio Gioia cow's milk cheese, shaved fennel, micro-herb salad,
grilled house made focaccia, blood orange citronette
10.95

Insalata di campo

Stone Free Farm greens, shaved fennel, satsuma tangerine, dried cranberries, Persian cucumber,
toasted walnuts, Meyer lemon vinaigrette, Piacentinu Ennese
9.25

Insalata alla Paolo

Romaine lettuce hearts with a dressing of anchovy, garlic, lemon,
Parmigiano Reggiano and croutons
9.25

Condimento

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

 Signature dishes from our 1958 menu

Wine corkage fee: \$20.00 per bottle.

Due to drought conditions in California, water will only be served & refilled upon request.

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

A 20% 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.

State mandated statement: Rare & undercooked food can result impossible food-borne illness.

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.

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

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Primi Piatti

Paste

Linguine con vongole

De Cecco pasta, Little Neck clams, red chilies, garlic, parsley, olive oil
20.50

Gnocchi di zucca

Butternut squash dumplings, Zoe's guanciale, roasted porcini mushroom & peas
19.50

Spaghetti alla Norma

A classic Sicilian dish – De Cecco spaghetti with tomato sauce,
eggplant & sheep's milk ricotta salata
18.50

Ceppo con agnello e finocchietti in salsa

Rustichella d'Abruzzo pasta tubes, braised lamb shank, tomato and fennel ragu
19.50

Pappardelle di zafferano alla Bolognese

House-made saffron egg pasta, traditional Bolognese-style meat sauce enriched with cream
19.50

Mezzalune di ricotta e spinaci

"Half moon" pasta, sheep's milk ricotta, herb & spinach filling, spring vegetable ragu
19.50

Orrecchiette con salciccia e cime di rape

House-made semolina "little ears," Chiamonte's Italian sausage,
broccolirab, garlic, preserved Calabrian chilies
19.50

Maltagliate con pollo arrosto e funghi

"Badly cut" house-made egg pasta, roasted chicken, forager's mushroom,
caramelized onion, garlic, rosemary butter
18.75

Secondi Piatti

Zuppa dei pescatori

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

Pesce del giorno

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

Costolette di maiale

Berkridge kurobuta herb-brined pork rib chop, pan-seared polenta,
Lacinato kale with pine nut & currants, cippolini agro dolce
24.75

Anitra con olive e datteri

Roasted Culver duck breast, Picholine olives, Medjool dates, "Flor d'Arancia"
Moscato reduction, braised seasonal greens
28.75

Pollo alla brasato carciofi

Braised Rosie's organic chicken with Castroville artichokes, fines herbes, soft polenta
26.95

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
29.95

Ossobuco di vitello

Braised natural veal shank, saffron-infused faro, gremolata
27.75

Grigliata di agnello

Grilled lamb chops, fregola, fig, fennel & sweet pepper compote, lamb reduction, mint oil
36.50

Carne ai ferri

Grilled Creekstone Farms dry-aged Angus flatiron steak,
leek & Yukon gold gratinato, asparigi fritti
35.00