

pranzo

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

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

Zuppa del giorno

A bowl of today's soup
6.75

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

with grilled chicken breast – 12.75 with grilled prawns – 14.95

Shrimp Louie

Cold poached shrimp, mixed greens, seasonal vegetables, tomato, avocado, hard-boiled egg, black olives, Paolo's Louie dressing
\$15.75

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

Insalata di bistecca

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

Panino di pollo


Grilled chicken, roasted sweet peppers, lemony-caper-basil aioli on ciabatta, Kennebec shoestring potatoes
14.00

Panino di manzo al brasato

Slow braised boneless short rib, caramelized balsamic onions, roasted tomato, horseradish cream on ciabatta, Kennebec shoestring potatoes
16.00

Condimento

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


 Signature dishes from our 1958 menu

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

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

pranzo

...e tutto il resto

 **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
18.50

Ceppo con agnello e finocchietti in salsa

Rustichella d'Abruzzo pasta tubes, braised lamb shank, tomato and fennel ragu
18.50

Spaghetti alla Norma

A classic Sicilian dish – De Cecco spaghetti with tomato sauce, eggplant & sheep's milk ricotta salata
17.50

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
18.50

Orrecchiette con salciccia e cime di rape

House-made semolina "little ears," Chiaramonte's Italian sausage, broccolirab, garlic, preserved Calabrian chilies
18.50

Maltagliate con pollo arrosto e funghi

"Badly cut" house-made egg pasta, roasted chicken, forager's mushroom, caramelized onion, garlic, rosemary butter
18.50

Zuppa dei pescatori

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

Pesce del giorno

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

 **Gamberi alla Livornese**

Prawns sautéed with white wine, garlic, lemon, parsley, butter & seasoned breadcrumbs, saffron-infused faro
24.50

Anitra con olive e datteri

Roasted Culver duck breast, Picholine olives, Medjool dates, "Flor d'Arancia" Moscato reduction, braised seasonal greens
24.50

 **Ossobuco di vitello**

Braised natural veal shank, saffron-infused faro, gremolata
25.75

Costolette di maiale

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

Pollo alla brasato carciofi

Braised Rosie's organic chicken with Castroville artichokes, fines herbes, soft polenta
23.75

Wine corkage fee: \$20.00 per bottle.

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

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.

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.