

Benvenuti

Paoletti

Dal
1953

Uncompromising quality & recipes perfected over decades are at the heart of the Italian gastronomic tradition. For seventy years the Paoletti family has believed in sharing those traditions. From our family to yours, we invite you to share in the food that's been at the center of our lives for generations.

Buon Appetito!

Antipasti

Polpetta di Ricotta 23-

Wagyu Beef & Ricotta Meatball in light Tomato Sauce w/ Grated Parmigiano Served over Creamy Polenta

Escargot all'Forno 24-

Tender Escargot baked with Garlic-Herb Butter, Mushrooms & Seasoned Breadcrumbs

Carpaccio di Manzo 25-

Prime Beef Filet Mignon Slices, Arugula, Capers, Sea Salt, Cracked Pepper & Parmigiano

Tuna Carpaccio 22-

Thinly Sliced Sushi Grade Tuna, Croutons, Heirloom Tomatoes, Cucumber, & Fresh Oregano; Tossed w/ Lemon-Red Wine Vinaigrette Over Arugula

Melanzane alla Parmigiana 19-

Layers of Roasted Eggplant, Mozzarella, Parmigiano & Fresh Basil. Finished w/ House Basil Pesto & Pomodoro

Insalate

Paoletti Burrata Caprese 19- Full / 13- Half

Tomatoes, Burrata, Basil, Arugula, Olive Oil & Micro Greens

Roasted Beef & Orange Salad 19- Full / 13- Half

Frisée, Roasted Pistachio, Goat Cheese, & Aged Sherry Vinaigrette w/ Orange

Insalata di Cesare o Misticanza 16- Full / 10- Half

Le Paste

Cannelloni all'Emiliana 39-

Housemade Crêpes Filled w/ Finely Ground Roasted Veal, Spinach & Ricotta. Baked over Béchemel & Bolognese Ragù

Porcini Gran Tortelloni 37-

Filled w/ Porcini Mushrooms & Ricotta Cheese. Tossed in a Parmigiano Cream Sauce w/ Parsley & Black Truffle Infused Oil

***Cacio e Pepe 31-**

Bucatini tossed in a Pecorino Romano and Black Pepper Sauce

***Nonna Maria's Mezze Rigatoni alla Bolognese 39-**

Mezze Rigatoni tossed in a Beef, Pork & Sausage Bolognese w/ Parmigiano Reggiano

***Spaghetti alla Carbonara 34-**

Pancetta, Egg Yolk, Black Pepper, Asiago & Parmigiano Reggiano

***Gnocchi alla Sorrentina 35-**

Housemade Ricotta Gnocchi w/ Light Tomato, Fresh Basil & Three Italian Cheeses

*SUBSTITUTE GLUTEN-FREE 'LA FABRICA DELLA PASTA', NAPOLI, ITALY \$3-

WITH THE EXCEPTIONS OF THE PORCINI GRAN TORTELLONI, PRIMI PORTIONS OF PASTA MAY BE ORDERED AT MENU PRICE LESS \$10
WE DO NOT SPLIT PLATES IN THE KITCHEN; HOWEVER WE ARE HAPPY TO BRING PLATES FOR YOU TO SHARE OR ASSIST YOU IN SPLITTING AT YOUR TABLE.
PLEASE ALERT YOUR SERVER TO ANY ALLERGIES OR DINING RESTRICTIONS YOU MAY HAVE, AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.
WINE CORKAGE IS NOT AVAILABLE.

Frutti di Mare

Risotto w/ Grilled Shrimp & Scallops 46-

Zucchini, Basil, Pecorino Romano, Toasted Breadcrumbs

***Cioppino Paoletti 55-**

Maine Lobster, Shrimp, Scallops, Mussels, Clams & Fresh Coastal Fish in a Robust Marinara Sauce, Linguine.

Secondo Piatto

Pollo al Limone 35-

Parmesan-Herb Crusted Chicken Breast, White Wine, Garlic Confit, Lemon & Parsley

Scaloppine di Vitello al Gusto 43-

Veal Scaloppine from the Strip Loin, with your choice of preparation, either 'alla Senese' w/ White Wine, Tarragon-Tomato Sauce & Melted Mozzarella -OR- 'Piccata' w/ Lemon-Caper Sauce & Parsley

Costolette di Vitello alla Marsala 69-

Milk-Fed, Bone-In Veal Chop, Wild Mushroom-Marsala Sauce

Porcini Crusted Rack of Lamb 57-

Oven-Roasted, Served w/ Broccoletti al Aglio e Olio, Madeira Wine Sauce

Spiced Cervena Elk Rib Chop 53-

Served w/ Patate Arrosto, Port Wine-Cassis Reduction

Painted Hills Beef Tenderloin Filet 68-

Served w/ Whipped Potato & Celery Root Purée and Roasted Asparagus, Finished w/ Bordelaise Sauce

Contorni

Patate Arrosto 10-

Young Potatoes roasted with Garlic, Rosemary & Olive Oil

Spinaci alla Panna con Formaggio 13-

Creamed Spinach w/Asiago, Parmesan, & Pecorino Romano

Polenta Cremosa 10-

with Tomato, Olive Oil & Parmesan Cheese

Broccoletti al Aglio e Olio 13-

Broccoletti Sautéed with Garlic & Extra Virgin Olive Oil

Funghi Misti al Rosmarino 13-

Roasted Crimini & Shiitake Mushrooms w/ Olive Oil & Fresh Rosemary

Asparagi e Fagioli al Tartufo 15-

White Cannellini Bean & Garlic Purée, Truffled Asparagus & Fresh Herbs

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