

Benvenuti

Paoletti



Uncompromising quality & recipes perfected over decades are at the heart of the Italian gastronomic tradition. For sixty-nine 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

Pan Seared Duck Fole Gras 26-

Served w/ Creamy Polenta and Blueberry Gastrique

Polpetta di Ricotta 16-

Ricotta Meatball in light Tomato Sauce w/ Grated Parmigiano. Served over Creamy Polenta

Calamari Fritti 17-

Gluten-Free Crispy Calamari w/ Spicy Marinara Sauce & Lemon Wedges

Escargot all'Forno 21-

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

Carpaccio di Manzo 21-

Beef Tenderloin Slices, Arugula, Capers, Sea Salt, Cracked Pepper & Parmesan

Risotto con Funghi 18-

Risotto, Mushroom Ragú, Fresh Herbs & Grated Parmigiano Cheese

Cozze in Bianco 20-

Maine Mussels Sautéed in White Wine, Garlic & Herbs with a touch of Cream

Tartare di Tonno 19-

Tuna Tartare w/ English Cucumber, Tomato & Wasabi Crema. Served atop Roasted Potato

Insalate

Paoletti Burrata Caprese 18-

Tomatoes, Burrata, Basil, Arugula, Olive Oil & Aged Balsamic Vinegar

Roasted Beet & Orange Salad 16-

Arugula, Roasted Walnuts, Goat Cheese, & Citrus Vinaigrette

Insalata di Cesare 14-

Romaine Lettuce, Parmesan-Lemon Dressing, Garlic Croutons, & Asiago cheese

Primi Piatti / La Pasta

Cannelloni all'Emiliana 22- Primi / 32- Secondo

Homemade Crêpes Filled w/ Finely Ground Roasted Veal, Spinach & Ricotta. Baked over Béchamel & Bolognese Ragú

***Trofie al Funghi 20- Primi / 28- Secondo**

Imported Italian Trofie pasta, Mushroom Ragú, Artichoke Hearts, Fresh Herbs, Ricotta & Pecorino Sardo Cheese

***Mezze Rigatoni alla Bolognese 23- Primi / 32- Secondo**

Rich Bolognese Beef Ragú, Herbs, Ricotta & Parmesan Cheese

***Tortellini di Formaggio alla Panna 18- Primi / 26- Secondo**

Cheese Tortellini w/Prosciutto, Peas, Cream & Parmesan

Eggplant Lasagne 30- Secondo

Layers of Handmade Pasta w/Tomato Sauce, Parmesan, Asiago & Mozzarella Cheeses

***Spaghetti alla Carbonara 21- Primi / 29- Secondo**

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

***Cioppino Paoletti Market Price-**

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

*Substitute Gluten-Free 'La Fabrica Della Pasta', Napoli, Italy \$3-

PLEASE, BE ADVISED FOR THOSE WITH NUT ALLERGIES. WE UTILIZE PEANUT OIL IN OUR KITCHEN

Pesce Fresco

Tonight's Fresh Fish Selection

**Local Trout 35- / Onaga Snapper 46-
Gulf Black Grouper 52- / Scottish Salmon 38-**

~Adriatico: Grilled w/ Olive Oil, Garlic, Herbs & Bread Crumbs

~Francese: Sautéed w/ White Wine, Lemon-Butter Sauce

~Picatta: Sautéed w/ Lemon-Caper Sauce w/Parsley

Scampi della Casa 38-

Gulf Shrimp, Sautéed with White Wine, Garlic-Herb Butter & Bread Crumbs;
Served w/ Linguine

Risotto w/ Grilled Shrimp & Scallops 42-

Zucchini, Basil, Pecorino Romano, Toasted Breadcrumbs

Secondo Piatto

Piccata di Pollo 29-

Sautéed Chicken Paillard w/ White Wine, Lemon-Caper Sauce

Scaloppine di Vitello al Gusto 38-

Veal Scaloppine prepared 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 52-

Oven roasted w/ Garlic-Broccoletti & Madeira Wine Sauce

Lomo di Maiale Milanese 46-

Scaloppine of Duroc Pork. Pan Fried w/ Tomatoes & Arugula Salad

Spiced Cervena Elk Rib Chop 49-

Served with Patate Arrosto & Finished with Port Wine-Cassis Reduction

Filetto di Manzo alla Gorgonzola 50-

Grilled Beef Tenderloin, Grilled Onions & Chianti Wine Sauce

14-Oz. Certified Prime Ribeye 62-

Grilled to Perfection & Served with Gorgonzola Butter & Patate Arrosto

Contorni

Patate Arrosto 9-

Young Potatoes roasted with Garlic, Rosemary & Olive Oil

Misto di Vegetali Rustici 9-

Seasonal Selection of Root Vegetables, Butternut Squash & Broccoletti
w/ Extra Virgin Olive Oil, Sea Salt, Black Pepper, Thyme & Garlic

Spinaci alla Panna con Formaggio 10-

Creamed Spinach w/Asiago, Parmesan, & Pecorino Romano

Polenta Cremosa 9-

with Tomato, Olive Oil & Parmesan Cheese

Broccoletti al Aglio e Olio 10-

Broccoletti Sautéed with Garlic & Extra Virgin Olive Oil

Funghi Misti al Rosmarino 12-

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

WINE CORKAGE IS NOT AVAILABLE.

**THE CONSUMPTION OF RAW & UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MIGHT INCREASE YOUR RISK OF FOOD-BORN ILLNESS**

WE ASPIRE ATTENTIVE SERVICE TO ALL OUR GUESTS. THEREFORE WE MUST LIMIT ONE DINNER CHECK PER TABLE.