



SALADS

AVOCADO DELLA BAIA

Half of an avocado filled with crab meat and seasoned with extra virgin olive oil, lemon and basil served over a bed of mixed greens and a side of zesty lemon vinaigrette sauce \$20

BRUSCHETTA ALLA ROMANA

Toasted Ciabatta bread topped with fresh diced tomatoes, fresh mozzarella, garlic, onion and fresh basil in virgin olive oil \$14

INSALATA DI MARE

Mélange of sea scallops, shrimp, clams, calamari, green and black mussels mixed with sun dried tomatoes, artichoke hearts, black olives, roasted peppers in a lemon virgin olive oil vinaigrette served over mixed greens \$24

FRESH MOZZARELLA SALAD (CAPRESE SALAD)

Homemade fresh mozzarella layered with fresh sliced tomatoes and fresh sliced oranges and topped with artichoke hearts, roasted peppers, and garlic in a virgin olive oil basil sauce \$18

MEDITERRANEAN SALAD

Mélange of fresh mozzarella, oranges, tomatoes, black olives, avocado, cucumber and oven roasted yellow and red peppers in a lemon garlic virgin olive oil served over a bed of mixed green \$16

MIXED GREEN SALAD

Mixed greens with onions, tomatoes, cucumber, served with a choice of your dressing \$7

CAESAR SALAD

Romaine salad mix with our homemade Caesar dressing and sprinkled with parmigiano reggiano cheese and fresh baked homemade croutons \$11

VEAL ENTREES

VEAL ALLA DEAN MARTIN

Breaded veal wrapped around crab meat and shrimp sautéed with roasted red and yellow peppers, sundried tomatoes and artichoke hearts in a light white wine blush cream sauce \$38

VEAL PARMIGIANA

Veal breaded and fried and then baked in a light tomato sauce topped with mozzarella cheese \$32

VEAL SALTIMBOCCA

Veal layered with prosciutto (Italian ham) and fresh sage, sautéed in a pot of white wine sauce served over sautéed spinach and topped with sautéed portabella and shiitake mushrooms \$36

VEAL OSCAR

Veal wrapped around crab meat and asparagus sautéed with shiitake and portabella mushrooms, spinach and artichoke hearts in a white wine fresh herb sauce with a touch of cream \$38

VEAL FRANCAIS

Veal lightly egg battered, sautéed in a lemon butter white wine sauce \$35

VEAL MARSALA

Veal sautéed with white mushrooms, portabella mushrooms and onion in a marsala fresh herb sauce \$35

APPETIZERS

MEATBALL ALLA MAREMANNA

Our homemade meatballs sautéed with caramelized red onions, Italian pancetta (Italian bacon), diced tomatoes, in a white wine tomato sauce smothered with parmigiano Reggiano and cheddar cheese \$15

HOUSEMADE MOZZARELLA STICKS

Bocconcini fresh mozzarella lightly breaded and pan fried served with a tomato coulis sauce (fresh pureed tomato sauce) sprinkled with parmesan cheese \$15

SHRIMP GABY

Five large shrimp sautéed with snow peas, asparagus and diced tomatoes in a caramelized, lightly spiced honey white wine sauce served over homemade grilled polenta \$19

RACK OF LAMB PIEMONTESE LOLLIPOP

Grilled petite lamb chop marinated and served over arugula salad served with garlic rosemary virgin olive oil emulsion sauce \$19

SEA SCALLOP ROUEN

Pan seared sea scallops sautéed with snow peas, shiitake mushrooms, portabella mushrooms and asparagus in a white wine fresh herb sauce served over a bed of homemade fettucine pasta topped with parmigiano reggiano cheese \$20

STUFFED PORTABELLA MUSHROOM WITH CRABMEAT

Grilled portabella mushroom topped with crabmeat and brie cheese served in a butter garlic white wine fresh herb sauce \$19

FRIED CALAMARI (DOMESTIC)

Fried Calamari served with hot or mild sauce \$18

ARANCINE

Risotto made in shape of rice ball lightly breaded with a touch of fresh herbs and fried and served over a pink cream sauce sprinkled with parmigiano reggiano cheese \$15

CHILDREN'S MENU

12 YEARS OF AGE OR YOUNGER

FETTUCINE ALFREDO \$10

SPAGHETTI & MEATBALLS \$12

CHICKEN PARMIGIANA \$13

HOMEMADE CHICKEN TENDERS WITH FRENCH FRIES \$13



PASTA ENTREES

FETTUCINE ALLA BOLOGNESE

Fettucine sautéed with our traditional meat sauce, a combination of veal, beef and pork slowly braised in a red wine tomato sauce with a touch of cream \$24

VODKA SAUCE

Sautéed with fresh diced tomatoes, basil, onion, in a pink vodka cream sauce \$24 (Add on chicken \$8 Shrimp \$12 Scallops \$16)

SAUSAGE & PEPPERS

Red and yellow peppers, onion, garlic, in a marinara sauce served over a choice of pasta \$21

ANGEL HAIR FLORENTINE

Angel hair pasta sautéed with chicken, shrimp, spinach and portabella mushrooms in a marsala white wine blush cream sauce \$29

BOWTIE CREOLE

Bowtie pasta sautéed with blackened chicken, onion, diced tomatoes and mushroom in a blush white wine cream sauce \$24

TORTELLONI CREMONESI

Tortelloni sautéed with chicken, ham, mushrooms and onions in a gorgonzola (Italian blue cheese) in a white wine cream sauce \$24

MANICOTTI DEL NONNO

Homemade manicotti filled grilled chicken, spinach, asparagus, ham, ricotta, boursin cheese, mozzarella and parmigiano reggiano, sautéed and served in a mushroom port wine light tomato cream sauce smothered with Reggiano cheese \$22

PASTA AL FORNO

Bowtie pasta sautéed with spinach, chicken and mushrooms in a pink sauce and topped with ham, ricotta and mozzarella cheese and baked \$25

LASAGNA BOLOGNESE

Homemade pasta layered with Bolognese sauce, ricotta, bechamel sauce and parmigiano cheese, topped with mozzarella and baked \$24

PASTA WITH MEATBALLS

Sautéed pasta in basil tomato sauce with meatballs \$23

CHEESE MANICOTTI

Homemade manicotti filled with mozzarella cheese, parmigiano reggiano, ricotta, Boursin cheese and cedar cheese baked in a pink cream sauce and topped with mozzarella cheese \$22

CHICKEN ENTREES

OLD FASHION CHICKEN MILANESE

Chicken lightly breaded and sautéed in a butter sage sauce served over sautéed green beans and redskin potatoes topped with parmigiano reggiano \$28

CHICKEN PARMIGIANA

Chicken breaded and fried and baked in a light tomato sauce topped with mozzarella cheese \$27

CHICKEN MARSALA

Chicken sautéed with white mushrooms, portabella mushrooms and onion in a marsala herb sauce \$29

CHICKEN FANTASY

Roasted red and yellow peppers, artichoke hearts and basil, in a pink white wine cream sauce \$27

CHICKEN PICATTA

Chicken sautéed with roasted peppers, basil, onion and capers in a white wine butter lemon sauce \$27

CHICKEN FRANCAISE

Chicken lightly egg battered and sautéed in lemon butter white wine sauce with a touch of basil \$27

CHICKEN ASPARAGUS PRIMAVERA

Chicken sautéed with asparagus, spinach, zucchini, mushrooms, snow peas, broccoli, green beans and baby carrots in a white wine fresh herb blush cream sauce served over angel hair pasta \$30

FETTUCINE ALFREDO

Sautéed with chicken, broccoli and basil \$25

FISH ENTREES

BLACKENED SALMON CREOLE STYLE

Sautéed blackened Scottish salmon with portobello mushrooms and diced tomatoes in a white wine sauce served over a bed of redskin potatoes \$35

SHRIMP & SCALLOP ST. VINCENT

Lightly egg battered shrimp and scallops, sautéed with asparagus in a white wine lemon sauce served with risotto fritters \$37

COQUILLES ST. JACQUES

Shrimp, scallops, and crabmeat sautéed with fresh herbs in a white wine mornay cream sauce served with sautéed asparagus served over a puffed pastry \$39

SEABASS LE CROIX

Lightly breaded seabass sautéed in butter and sage served over sautéed vegetables topped with sautéed mushroom sauce \$38

LINGUINE PAOLUCCIO

Linguini sautéed with sea scallops, shrimp, sun dried tomatoes and portabella mushrooms in a light marsala marinara sauce topped with sautéed crab meat \$38

FETTUCINE ALFREDO (SHRIMP OR SCALLOPS)

Shrimp or scallops sautéed in an alfredo sauce with a touch of basil Shrimp \$31 Scallops \$35

ITALIAN CLAM SAUCE (WHITE OR RED)

One dozen whole clams and chopped clams in a garlic white wine sauce or in a garlic marinara served with your choice of pasta \$27

SHRIMP SCAMPI

Large sized shrimp sautéed in a pot of garlic, white wine lemon sauce served over your choice of pasta \$30

SHRIMP SCALLOP CRAB CAKES (3)

Homemade shrimp and scallop crab cakes sautéed with diced tomatoes and asparagus in a butter garlic white wine fresh herb white cream sauce \$34

SALMON OSCAR

Salmon sautéed with diced tomatoes and asparagus in a marsala brandy cream sauce topped with sautéed crab meat \$37

SEAFOOD COMBINATION

Mélange of sauté calamari clams, sea scallops, black and green mussels, shrimp and basil in a light white wine marinara sauce served over your choice of pasta \$38

SHRIMP & SCALLOP PORTABELLA SACHETTE

Cheese Sachette sautéed with shrimp, scallops, portabella mushrooms and fresh herbs in a port white wine cream sauce \$37

PAOLO'S FAVORITES

MARYLAND CRAB RAVIOLI PAOLINO

Maryland crab ravioli sauteed with shrimp, sea scallops, fresh diced tomatoes, garlic, fresh herbs in a white wine light blush cream sauce \$33

FETTUCINE ALLA CARBONARA

Homemade pasta sauteed with ham and pancetta, served in a light cream sauce topped with prosciutto and smothered in parmigiano reggiano cheese \$24

LOBSTER RAVIOLI

Lobster-filled ravioli sauteed with shrimp, snow peas, asparagus, shiitake mushroom, portabella mushroom and crab meat in a white wine blush cream sauce \$33

GNOCCHI GARGAN

Gnocchi sauteed with marinated short ribs, Portobello and white mushroom, baby carrots in a port wine demi-glaze sauce with a touch of tomato sauce sprinkled with Parmigiano Reggiano cheese \$26

CHICKEN ST. TROPEZ

Freshly breaded herb chicken sauteed in a butter rosemary white wine sauce topped with ham and fontina cheese and baked \$28