



Lunch Menu

Salads

GRILLED CHICKEN CAESAR SALAD

Grilled chicken served with romaine lettuce, homemade croutons and parmigiano reggiano with a homemade caesar dressing \$16

Add on Shrimp \$12 Add on Scallops \$15

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 dressing served over a bed of mixed green salad \$17

BLACKENED CHICKEN SALAD

Blackened chicken served over a bed of mixed greens with apples, carrots, oranges, pear, grapes, avocado, tomatoes, asparagus and broccoli with your choice of dressing \$17

Sandwiches

All sandwiches come served with your choice of French Fries or Chips

FRESH MOZZARELLA, TOMATO & PROSCIUTTO SANDWICH

Layer of tomatoes, fresh mozzarella and prosciutto served in a fresh french baguette \$17

II PANINO

Ciabatta bread baked with ham, capicola, salami, fresh mozzarella and sliced tomatoes \$17

GRILLED CHICKEN SANDWICH

Served with mixed greens, tomatoes, fresh mozzarella and roasted red peppers sprinkled with parmigiano reggiano in a light virgin olive oil vinaigrette dressing \$17

BLACKENED CHICKEN AVOCADO SANDWICH

Blackened chicken layered with avocados, tomatoes, mixed greens and parmigiano reggiano cheese in a virgin olive oil lemon dressing \$18

OLD FASHIONED ITALIAN CHEESESTEAK

Filet mignon pounded thin, then grilled and layered with fresh mozzarella, tomatoes and mixed greens and served in a fresh baked French baguette \$19

Paolo's Luncheon Favorites

BOWTIE CREOLE

Bowties pasta sauteed with blackened chicken, onions, diced tomatoes and mushrooms in a blush white wine cream sauce \$16

SACHETTE PAOLINO

A different shape of tortelloni filled cheese sauteed with portabella mushrooms, snow peas, and shiitake mushrooms in a light wild mushroom truffle white wine cream sauce smothered with pinenuts and parmigiano Reggiano cheese \$16

CHICKEN MARSALA

Chicken sauteed with white and portabella mushrooms, and caramelized red onion in a marsala sauce served over pasta \$17

CHICKEN FLORENTINE

Chicken Sauteed with white and portabella mushrooms and sun dried tomatoes topped with sauteed spinach in a light marsala white wine cream sauce served over pasta \$17

CHICKEN FRANCAISE

Chicken dipped in egg batter, sautéed in a light white wine lemon sauce with touch of fresh basil, served over fresh sautéed vegetables \$20
Served over pasta \$17

TORTELLINI CREMONESI

Tortellini sauteed with caramelized red onions, chicken, white mushrooms and ham in a white wine gorgonzola cream sauce \$17

PENNE BELIN

Penne sauteed with shrimp, scallops, diced tomatoes and garlic in a white wine fresh herb cream sauce topped with crab meat \$21

CLAM SAUCE (RED OR WHITE)

Fresh and chopped clams sauteed with garlic and fresh basil in a white wine clam sauce served with pasta \$16

CHICKEN FANTASY

Chicken sauteed with yellow and red peppers, sun dried tomatoes, artichoke hearts and fresh diced tomatoes in pink white wine cream sauce served over pasta \$17

ANGEL HAIR FLORENTINE

Angel hair pasta sauteed with chicken, portabella mushrooms and spinach, in a marsala wine light cream sauce with a touch of tomato sauce \$17