

Paulo and Bill

All sauces and dressings are prepared daily, in-house, using fresh ingredients

Paulo and Bill Favorites

Chicken Parmesan	24
breaded chicken breast, choice of fettuccini alfredo or spaghetti with red sauce, garlic tomato goat cheese sauce	
Fettuccine Alfredo	19
fettuccine pasta, tossed in our traditional parmesan cream sauce	
Lasagna	19
layers of pasta, Scimeca's (ℳ) Italian sausage, ground beef, herbed ricotta, marinara sauce, three cheese blend	
Bow Tie Pasta (with chicken and mushrooms)	24
bow tie pasta, Myco Planet (ℳ) fresh crimini mushrooms, oven roasted chicken, garlic fontina cream sauce	
Paulo's Famous Spaghetti	18
spaghetti pasta, house-made marinara, Scimeca's (ℳ) Italian sausage meatballs or links	
Deburgo Pasta (spicy on request)	23
cavatappi pasta, pepper seared beef, onions, mushrooms, white wine oregano sauce	
Chicken Piccata	25
tender chicken cutlets, mashed potatoes, artichokes, roasted tomatoes, lemon caper cream sauce	
Chicken Marsala	28
pan seared chicken breast, mashed potatoes, french cut green beans, Myco Planet (ℳ) roasted mushrooms, marsala demi-glace	

Salads

Paulo's Chicken (with coconut chicken tenders)	18
mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard dressing	
Viva Italia (with grilled shrimp)	16
mixed greens, tomatoes, pepperoncini, olives, mozzarella cheese, lemon romano dressing (gf)	
Apple and Pear (with grilled chicken)	18
mixed greens, apples, pears, goat cheese, spiced pecans, dried cranberries, pomegranate vinaigrette (gf)	
NEW! Buffalo Chicken (with crispy chicken tenders in wing sauce)	16
romaine lettuce, bacon, celery, carrots, tomatoes, blue cheese dressing	
Caesar (with blackened chicken)	15
tender romaine hearts, fresh croutons, parmesan cheese, caesar dressing	
Grilled Atlantic Salmon	18
fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	

Side Salads

7 each

Viva Italia
Caesar
Spinach

Signature Entrées

side substitutions are available

NEW! Fish & Chips	19
beer battered mahi fillet, french fries, malt vinegar, tartar sauce	
Mushroom & Pea Risotto (vegetarian favorite)	20
Myco Planet (ℳ) roasted wild mushrooms, english peas, parmesan risotto (gf)	
Blackened Shrimp and Orzo	24
jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese	
Grilled Salmon	28
grilled Atlantic salmon, roasted new potatoes, french cut green beans, béarnaise butter (gf)	
Pomegranate Glazed Salmon	28
pan seared Atlantic salmon, roasted vegetables, mashed potatoes, sweet pomegranate glaze (gf)	
Pan Seared Halibut	34
shrimp ravioli, mixed vegetables, smoked Sriracha cream sauce	
Brown Sugar & Maple Pork Chop	30
dry aged bone-in Berkshire pork chop, roasted new potatoes, asparagus, sweet & sour fire roasted apples (gf)(**)	
Grilled Filet Mignon	39
6 oz hand trimmed beef tenderloin, mashed potatoes, braised carrots, chef's choice butter (gf)(**)	

Sides

6 each

Asparagus
Braised Carrots
French Cut Green Beans
Mixed Vegetables
Parmesan Risotto
French Fries
Roasted New Potatoes
Mashed Potatoes

Chef's Daily Special

Our chef's daily creation awaits. Ask your server for details.

(ℳ) – Proudly serving locally sourced specialty ingredients.

(gf) – Gluten free. Gluten free substitutions can be made on many selections. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible.

(**) – Consuming raw or undercooked items may increase your risk of a foodborne illness.

Paulo and Bill

Enhance Your Meal!

Starters

Garlic Bread – house baked bread, garlic parmesan butter, roasted garlic, pesto sauce	8
Empanadas – tender braised beef, mozzarella cheese, crispy fried phyllo pastry dough, salsa	14
NEW! Cheeseburger Spring Rolls – fried golden, ground beef, cheese, Paulo's special sauce	15
Trio of Hummus – traditional, roasted garlic, avocado, olive oil, petit naan	12
Crab Rangoon Dip – warm cream cheese and blue crab, crispy fried wontons	15
Calamari Friti – house breaded calamari, romesco sauce, lemon oregano aioli	15
Crispy Shrimp – hand breaded gulf shrimp, scallions, smoked Sriracha cream sauce	15
Jumbo Lump Crab Cakes – blue crab, roasted tomato remoulade, smoked bacon pieces, fresh avocado slices	16

Brick Oven Flatbreads & Pizzas

12" Hand Tossed Pizza or Flatbread

Add a side salad with any pizza for only 5

Build Your Own – marinara or spicy tomato sauce, fresh mozzarella, choose 3 toppings	22
Italian sausage, pepperoni, capicola, caramelized onions, kalamata olives, pepperoncini, peppers (additional toppings 3 each)	

Mona Lisa 18
Italian sausage, fresh mozzarella,
artichokes, mushrooms,
roma tomatoes

Margherita 18
house-made basil pesto, fresh
mozzarella, roma tomatoes,
caramelized onions

NEW! **Buffalo Chicken** 20
grilled chicken, fresh mozzarella,
ranch dressing, fresh blue cheese
crumbles, spicy buffalo sauce

NEW! **Beef Tenderloin** 20
beef tenderloin tips, chianti demi-glace,
fresh mozzarella, roasted mushrooms,
rosemary

Spicy Sicilian 22
spicy tomato sauce, fresh mozzarella,
capicola, Italian sausage, pepperoni, garlic,
kalamata olives, caramelized onions

Paulo and Bill Specialty Cocktails

Available all day every day. Happy Hour prices do not apply.

Paulo's Cosmopolitan 13 Ketel One Handmade Vodka, Dampferwerk Orange, splash of sour, cranberry juice
Bill's Limon Drop 13 Absolut Citron Vodka, Caravella Limoncello, splash of sour, sugar rim
Grandpa's Marg 15 1800 Añejo Tequila, Grand Marnier, splash of sour
Servita's Margarita 12 Espolòn Blanco Tequila, Dampferwerk Orange, splash of sour
Lee's Negroni 14 Tanqueray Gin, Campari, Sweet Vermouth, St. Germain's Elderflower

Lady Hibiscus 13
McQueen Ultraviolet Hibiscus Gin,
mint-berry simple syrup, cranberry
juice, club soda, edible glitter

Rosewater 13
4 Roses Small Batch Bourbon,
lemon juice, honey-lemon simple
syrup, orange bitters

Seasonal Sensations

Chocolate Kiss 14
In-House Chocolate Liqueur Blend,
In-House Vanilla Infused Vodka

Carmen's Carajillo 14
In-House Coffee Liqueur Blend,
Vanilla Infused Vodka, Bailey's Irish
Cream, vanilla-cinnamon simple syrup

Old Midland 13
Union Horse Reunion Rye,
Grand Marnier,
vanilla-cinnamon simple syrup,
angostura bitters, orange bitters

Sherbet Collins 13
Wander Folk Garden Club Gin,
Chambord, lime juice, simple syrup

Honeysuckle 13
Wander Folk Garden Club Gin, Irish
Mist Honey Liqueur, St. Germain's
Elderflower, honey-lemon simple
syrup, lemon juice, sugar rim

Rona's Paloma 13
Banhez Mezcal, X-Rated Liqueur,
house paloma mix

Prepared with house-made sour.