

# Paulo and Bill

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

## Paulo and Bill Favorites

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

## Salads

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

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| <b>NEW! Fish &amp; Chips</b>   | 19 |
| beer battered mahi fillet, french fries, malt vinegar, tartar sauce  |    |
| <b>Mushroom &amp; Pea Risotto (vegetarian favorite)</b>  | 20 |
| Myco Planet (ℓ) roasted wild mushrooms, english peas, parmesan risotto (gf)  |    |
| <b>Blackened Shrimp and Orzo</b>   | 24 |
| jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese                             |    |
| <b>Grilled Salmon</b>  | 28 |
| grilled Atlantic salmon, roasted new potatoes, french cut green beans, béarnaise butter (gf)                         |    |
| <b>Pomegranate Glazed Salmon</b>   | 28 |
| pan seared Atlantic salmon, roasted vegetables, mashed potatoes, sweet pomegranate glaze (gf)                        |    |
| <b>Pan Seared Halibut</b>  | 34 |
| shrimp ravioli, mixed vegetables, smoked Sriracha cream sauce  |    |
| <b>Grilled Pork Chops</b>  | 28 |
| two dry aged bone-in Berkshire pork chops, roasted new potatoes, asparagus, brandy mushroom cream sauce (gf)(**)     |    |
| <b>Grilled Filet Mignon</b>  | 38 |
| 6 oz hand trimmed beef tenderloin, mashed potatoes, braised carrots, béarnaise butter or chianti demi-glace (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.

(ℓ) – 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

|   |    |
|---|----|
| <b>Garlic Bread</b> – house baked bread, garlic parmesan butter, roasted garlic, pesto sauce                  | 8  |
| <b>Empanadas</b> – tender braised beef, mozzarella cheese, crispy fried phyllo pastry dough, salsa            | 14 |
| <b>NEW!</b> <b>Cheeseburger Spring Rolls</b> – fried golden, ground beef, cheese, Paulo's special sauce       | 15 |
| <b>Trio of Hummus</b> – traditional, roasted garlic, avocado, olive oil, petit naan                           | 12 |
| <b>Crab Rangoon Dip</b> – warm cream cheese and blue crab, crispy fried wontons                               | 15 |
| <b>Calamari Friti</b> – house breaded calamari, romesco sauce, lemon oregano aioli                            | 15 |
| <b>Crispy Shrimp</b> – hand breaded gulf shrimp, scallions, smoked Sriracha cream sauce                       | 15 |
| <b>Jumbo Lump Crab Cakes</b> – 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, grilled chicken, mushrooms, caramelized onions, kalamata olives, pepperoncini, peppers (*additional toppings 3 each*)

**Mona Lisa 18**

Italian sausage, shredded mozzarella, artichokes, mushrooms, roma tomatoes

**Margherita 18**

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

**NEW!**

**Buffalo Chicken 20**

grilled chicken, shredded mozzarella, ranch dressing, fresh blue cheese crumbles, spicy buffalo

**NEW!**

**Beef Tenderloin 20**

beef tenderloin tips, chianti demi-glace, shredded mozzarella, roasted mushrooms, rosemary

**Spicy Sicilian 22**

spicy tomato sauce, shredded 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.

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

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| <b>Chocolate Kiss 14</b><br>In-House Chocolate Liqueur Blend, In-House Vanilla Infused Vodka  |
| <b>Carmen's Carajillo 14</b><br>In-House Coffee Liqueur Blend, Vanilla Infused Vodka, Bailey's Irish Cream, vanilla-cinnamon simple syrup |

#### Seasonal Sensations

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| <b>Lady Hibiscus 13</b><br>McQueen Ultraviolet Hibiscus Gin, mint-berry simple syrup, cranberry juice, club soda, edible glitter |
| <b>Rosewater 13</b><br>4 Roses Small Batch Bourbon, lemon juice, honey-lemon simple syrup, orange bitters                        |

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| <b>Old Midland 13</b><br>Union Horse Reunion Rye, Grand Marnier, vanilla-cinnamon simple syrup, angostura bitters, orange bitters                           |
| <b>Sherbet Collins 13</b><br>Wander Folk Garden Club Gin, Chambord, lime juice, simple syrup  |
| <b>Honeysuckle 13</b><br>Wander Folk Garden Club Gin, Irish Mist Honey Liqueur, St. Germain's Elderflower, honey-lemon simple syrup, lemon juice, sugar rim |
| <b>Rona's Paloma 13</b><br>Legal Mezcal, X-Rated Liqueur, house paloma mix  |

Prepared with house-made sour.