

ITALIAN
PAULO'S
KITCHEN

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	20
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, fresh crimini mushrooms, oven roasted chicken, garlic fontina cream sauce	
The Shawnee Smashburger	15
ground brisket burger, lettuce, tomato, onion, horseradish aioli, choice of American, cheddar, or provolone cheese (add bacon +2)	
Paulo's Famous Spaghetti	19
spaghetti pasta, house-made marinara, Scimeca's (ℳ) Italian sausage meatballs or links	
Deburgo Pasta (spicy on request)	24
fresh penne pasta, pepper seared beef, onions, mushrooms, white wine oregano sauce	
Chicken Piccata	25
tender chicken cutlets, mashed potatoes, sun-dried tomatoes, lemon caper cream sauce	
Chicken Marsala	28
pan seared chicken breast, mashed potatoes, french cut green beans, roasted mushrooms, marsala sauce	

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, cranberry vinaigrette (gf)	
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

Lobster Pappardelle	28
pappardelle pasta, lobster, asparagus, sun-dried tomatoes, lemon tarragon cream sauce	
Trout Aqua Pazza	26
fresh rainbow trout, fish fumet, mixed spring vegetables	
Mushroom & Pea Risotto (vegetarian favorite)	20
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)	
Pork Chop	28
14oz hybrid local pork chop (ℳ), mashed potatoes, green beans, mushroom conserva, marsala sauce	
Grilled Filet Mignon	39
6 oz hand trimmed beef tenderloin, mashed potatoes, asparagus, topped with béarnaise butter and 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.

(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.

Enhance Your Meal!

Starters

Antipasto Board – aged gouda, whole grain mustard and ale, cheddar cheese, cured pork belly, capicola, spiced walnuts, fresh berries, mixed olives	19
Garlic Bread – house baked bread, garlic parmesan butter, roasted garlic, pesto sauce	8
Bruschetta – fresh marinated tomatoes, goat cheese spread, fresh pesto sauce	12
Trio of Hummus – traditional, black bean, roasted pepper, pita bread and crudités	14
Maryland Crab Cakes – blue crab, lemon aioli, spring citrus salad, citrus vinaigrette	16
Crab Dip – warm cream cheese and blue crab, crostini’s	17
Calamari Friti – house breaded calamari, romesco sauce, lemon oregano aioli	15
Crispy Shrimp – hand breaded gulf shrimp, scallions, calabrese cream sauce	15

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
Scimeca’s (🌀) Italian sausage, pepperoni, capicola, caramelized onions, kalamata olives, pepperoncini, peppers
(additional toppings +3)

Mona Lisa 18
Scimeca’s (🌀) Italian sausage,
fresh mozzarella, artichokes, mushrooms,
roma tomatoes

Margherita 17
house-made basil pesto, fresh mozzarella,
roma tomatoes, caramelized onions,
balsamic drizzle

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

Spicy Sicilian 22
spicy tomato sauce, fresh mozzarella,
capicola, Scimeca’s (🌀) 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 14
Ketel One Handmade Vodka,
Dampfwerk Orange, splash of sour,
cranberry juice

Bill’s Limon Drop 14
Absolut Citron Vodka, Caravella
Limoncello, splash of sour, sugar rim

Mama Mia Margarita 14
Espolòn Blanco Tequila, Dampfwerk
Orange, splash of sour

Old Midland 15
Union Horse Barrel Aged
Reunion Rye, Grand Marnier,
vanilla-cinnamon simple syrup,
angostura bitters, orange bitters

Lady Hibiscus 14
McQueen Ultraviolet Hibiscus Gin,
mint-berry simple syrup, cranberry
juice, club soda, edible glitter

Rosewater 14
4 Roses Small Batch Bourbon,
lemon juice, honey-lemon simple
syrup, orange bitters

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

Lee’s Negroni 14
Tanqueray Gin, Campari, Sweet
Vermouth, St. Germain’s Elderflower

Sherbet Collins 14
Wander Folk Garden Club Gin,
Chambord, lime juice, simple syrup

Honeysuckle 14
Wander Folk Garden Club Gin, Irish
Mist Honey Liqueur, St. Germain’s
Elderflower, honey-lemon simple
syrup, lemon juice, sugar rim

Paulo’s Paloma 14
Banhez Mezcal, X-Rated Liqueur,
house paloma mix

Prepared with house-made sour.