

# Lunch Menu

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

ITALIAN  
**PAULO'S**  
KITCHEN

## Lunch Favorites

<b>Fish &amp; Chip</b>	15
beer battered cod fillet, french fries, malt vinegar, tartar sauce	
<b>Chicken Marsala</b>	16
pan seared chicken breast, mashed potatoes, french cut green beans, roasted mushrooms, marsala sauce	
<b>Chicken Piccata</b>	16
tender chicken cutlets, mashed potatoes, sun-dried tomatoes, lemon caper cream sauce	
<b>Chicken Parmesan</b>	16
breaded chicken breast, choice of fettuccini alfredo or spaghetti with red sauce	
<b>Grilled Atlantic Salmon</b>	22
grilled Atlantic salmon, roasted new potatoes, french cut green beans, béarnaise butter (gf)	
<b>The Shawnee Smashburger</b>	15
ground brisket burger, lettuce, tomato, onion, horseradish aioli, choice of American, cheddar, or provolone cheese (add bacon +2)	

## Starters

<b>Garlic Bread</b>	½ order 5 full 8
house baked bread, garlic parmesan butter, roasted garlic, pesto sauce	
<b>Crispy Shrimp</b>	15
hand breaded gulf shrimp, green onions, Calabrese cream sauce	
<b>Trio of Hummus</b>	14
traditional, black bean, roasted pepper, pita bread and crudités	
<b>Maryland Crab Cake</b>	16
Blue crab, lemon aioli, spring citrus salad, citrus vinaigrette	

## Salads

<b>Paulo's Chicken Salad</b>	14
coconut chicken tenders, mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard & white balsamic vinaigrette dressing	
<b>Apple and Pear Salad</b>	16
grilled chicken, mixed greens, apples, pears, goat cheese, spiced pecans, dried cranberries, cranberry vinaigrette (gf)	
<b>Grilled Atlantic Salmon Salad</b>	17
fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette (gf)	
<b>Viva, Caesar, or Spinach</b>	side 6 entrée 10

## Sandwiches

<b>Smoked Turkey</b>	15
provolone, bacon, tomato, cranberry Dijon mustard	
<b>Paulo's Club</b>	15
ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, calabrese cream cheese	
<b>Grilled Chicken Breast</b>	15
bacon, provolone, avocado, calabrese cream cheese	
<b>Blackened Salmon</b>	16
lettuce, tomatoes, provolone, bacon, and basil mayonnaise	

## Pasta

<b>Paulo's Famous Spaghetti</b>	19
spaghetti pasta, house-made marinara, Scimeca's (ℳ) Italian sausage meatballs or links	
<b>Lasagna</b>	19
layers of pasta, Scimeca's (ℳ) Italian sausage, ground beef, herbed ricotta, marinara sauce, three cheese blend	
<b>Alfredo Pasta</b>	20
creamy alfredo sauce, fettuccine	
<b>Bow Tie Pasta</b>	24
chicken, crimini mushrooms, roasted garlic, fontina cream	
<b>Deburgo Pasta</b> (spicy on request)	24
fresh penne pasta, pepper seared beef, onions, mushrooms, white wine oregano sauce	

## Lunch Combo Special

Choose any two items from the **Salads**, **Sandwiches**, or **Pasta** Sections 20

## 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, any three of the following toppings 22  
Scimeca's (ℳ) Italian sausage, pepperoni, capicola, grilled chicken, caramelized onions, kalamata olives, pepperoncini, peppers, mushrooms  
(additional toppings 3 each)

<b>Mona Lisa</b>	18
Scimeca's (ℳ) Italian sausage, fresh mozzarella, artichokes, mushrooms, roma tomatoes	
<b>Beef Tenderloin</b>	20
beef tenderloin tips, chianti demi-glace, fresh mozzarella, roasted mushrooms, rosemary	

<b>Margherita</b>	17
house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions, balsamic drizzle	
<b>Spicy Sicilian</b>	22
spicy tomato sauce, fresh mozzarella, capicola, Scimeca's (ℳ) Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	

### 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.