



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

Classic Paulo’s Favorites

Chicken Parmesan	24
breaded chicken breast, choice of fettuccini alfredo or spaghetti with red sauce	
Fettuccine Alfredo	20
fettuccine pasta, tossed in our traditional parmesan cream sauce	
Lasagna	19
layers of pasta, Scimeca’s (℥) Italian sausage, ground beef, herbed ricotta, marinara sauce, three cheese blend	
Bow Tie Pasta	24
bow tie pasta, fresh cremini 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 (℥) 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 sauce	
Chicken Marsala	28
pan seared chicken breast, mashed potatoes, french cut green beans, roasted mushrooms, marsala sauce	

Soup & Salad Entrées

Paulo’s Signature Italian Soup	cup 6 bowl 8
Scimeca’s (℥) Italian sausage, Tuscan kale, tomato broth, served over orzo pasta and topped with fresh herbs	
Paulo’s Chicken (with coconut chicken tenders)	18
mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard dressing	
Viva Italia (with grilled shrimp)	18
mixed greens, tomatoes, pepperoncini, olives, mozzarella cheese, lemon romano dressing (gf)	
Apple and Pear (with grilled chicken)	20
apples, pears, goat cheese, green & red cabbage, kohlrabi, shredded brussels sprouts and carrots, cranberries, spiced walnuts, cranberry sage 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 (spicy on request)	28
pappardelle pasta, lobster, asparagus, sun-dried tomatoes, lemon tarragon cream sauce	
Trout Agrodolce	28
pan seared ruby red trout with wild rice, asparagus, and Italian agrodolce	
Pan Seared Salmon	28
crispy brussels sprouts, edamame, green kale, quinoa, citrus beurre blanc	
Blackened Shrimp and Orzo	24
jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese	
Butternut Squash Risotto	25
creamy risotto with crispy pancetta, roasted butternut squash, and crispy sage leaves	
Sausage, Spinach, & Goat Cheese Ravioli	28
mushroom cream sauce, topped with pancetta	
Ossobuco	35
slow braised pork shanks with risotto alla milanese	
Pork Chop	38
grilled sakura pork chop, parsnip purée, sautéed brussels sprouts, maple apple chutney	
Grilled Filet Mignon	Market Price
7 oz hand trimmed beef tenderloin, mashed potatoes, french cut green beans, confit tomato, topped with béarnaise butter and chianti demi-glace (gf)(**)	

Sides

6 each

Asparagus
Brussels Sprouts
French Cut Green Beans
Roasted Mushrooms

Parmesan Risotto
Wild Rice

French Fries
Mashed Potatoes

Chef’s Daily Special

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

Fresh Desserts

Ask about our newly created options, made In-House.

(℥) – 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.



Appetizers

Antipasto Board – Chef’s choice of cured meats and specialty cheeses, spiced walnuts, fresh berries, mixed olives	19
Garlic Bread – house baked bread, garlic parmesan butter, roasted garlic, pesto sauce	6 / 8
Bruschetta – fresh marinated tomatoes, goat cheese spread, fresh pesto sauce	12
Meatballs & Marinara – 3 large house-made meatballs, marinara, parmesan reggiano	14
Maryland Crab Cakes – blue crab, lemon aioli, spring citrus salad, citrus vinaigrette	18
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

Build Your Own – marinara or spicy tomato sauce, fresh mozzarella, choose 3 toppings, Scimeca’s (½) Italian sausage, pepperoni, capicola, caramelized onions, kalamata olives, pepperoncini, mushrooms, <i>(additional toppings +3 each)</i>	22
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Mona Lisa 18 Scimeca’s (½) 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-glaze, fresh mozzarella, roasted mushrooms, rosemary	Spicy Sicilian 22 spicy tomato sauce, fresh mozzarella, capicola, Scimeca’s (½) Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions

Craft 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	Old Midland 15 Union Horse Barrel Aged Reunion Rye, Grand Marnier, vanilla-cinnamon simple syrup, angostura bitters, orange bitters
Bill’s Limon Drop 14 Absolut Citron Vodka, Caravella Limoncello, splash of sour, sugar rim	Chocolate Kiss 14 In-House Chocolate Liqueur Blend, In-House Vanilla Infused Vodka
Mama Mia Margarita 14 Espolòn Blanco Tequila, Dampfwerk Orange, splash of sour	Lee’s Negroni 14 Tanqueray Gin, Campari, Sweet Vermouth, St. Germain’s Elderflower

Prepared with house-made sour.

Coffee & Tea

Espresso	5
Cappuccino	6
Latte	6
Affogato	10
Hot Tea	4.5