



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

Classic Paulo’s Favorites

Chicken Parmesan	28
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 (ℳ) 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 (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	28
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	

Signature Entrées

side substitutions are available

Lobster Pappardelle (spicy on request)	28
pappardelle pasta, lobster, asparagus, sun-dried tomatoes, lemon tarragon cream sauce	
Rainbow Trout	26
pan seared rainbow trout with parmesan risotto and spinach	
Pan Seared Salmon	26
mashed potatoes, spinach, citrus beurre blanc	
Grilled Salmon Piccata	26
grilled salmon fillet, zucchini & yellow squash ribbons, lemon caper piccata sauce	
Blackened Shrimp and Orzo	24
jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese	
Rigatoni Bolognese	28
classic-style bolognese sauce with slow-braised osso buco, parmigiano reggiano, butter, rigatoni pasta	
Veal Marsala	30
pan seared veal cutlets, mashed potatoes, roasted mushrooms, marsala sauce	
Grilled Pork Chops	30
two grilled 8oz bone-in pork chops, grilled corn, baby red potatoes, mushroom brandy cream sauce	
New York Strip	38
hand cut 12oz grilled strip steak, french fries, asparagus, red pepper relish (**)	
Grilled Filet Mignon	42
7 oz hand trimmed beef tenderloin, mashed potatoes, french cut green beans, béarnaise butter, chianti demi-glace (gf)(**)	
Oscar Filet	46
hand cut 7oz grilled center cut beef tenderloin, fresh crab meat, mashed potatoes, asparagus, bearnaise sauce (**)	

Side Dishes
6 each
Asparagus
French Cut Green Beans
Roasted Mushrooms
Parmesan Risotto
French Fries
Mashed Potatoes

Side Salads
7 each
Viva Italia
Caesar
Spinach

Beverages
Espresso 5
Cappuccino 6
Latte 6
Affogato 10
Hot Tea 4.5
Iced Tea 3.5
Coke Products 3.5

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.

(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.



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	½ order 8 full 10
Bruschetta – fresh marinated tomatoes, goat cheese spread, fresh pesto sauce	12
Meatballs & Marinara – 3 large house-made meatballs, marinara, parmesan reggiano	14
Calamari Friti – house breaded calamari, romesco sauce, lemon oregano aioli	15
Crispy Shrimp – hand breaded gulf shrimp, scallions, spicy chipotle cream sauce	15
Maryland Crab Cakes – blue crab, lemon aioli, spring citrus salad, citrus vinaigrette	20

Soup & Salads

Paulo’s Signature Italian Soup Scimeca’s (🍷) Italian sausage, Tuscan kale, tomato broth, served over orzo pasta and topped with fresh herbs	cup 6 bowl 8
Paulo’s Chicken (with coconut chicken tenders) mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard dressing	20
Apple and Pear (with grilled chicken) mixed greens, apples, pears, goat cheese, green & red cabbage, cranberries, spiced walnuts, cranberry sage vinaigrette (gf)	20
Caesar (with blackened chicken) tender romaine hearts, fresh croutons, parmesan cheese, caesar dressing	20
Mediterranean Salmon Salad grilled salmon, fresh greens with lemon parmesan dressing, cucumbers, fresh tomatoes, kalamata olives, onions, feta cheese, balsamic glaze	26

Brick Oven Flatbreads & Pizzas

(Gluten Free Cauliflower Crust +5)

12” Hand Tossed Pizza or Flatbread

Build Your Own – marinara or spicy tomato sauce, fresh mozzarella, choose 3 toppings, Scimeca’s (🍷) Italian sausage, pepperoni, capicola, caramelized onions, kalamata olives, roma tomatoes, pepperoncini, mushrooms, (additional toppings +3 each)	22
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

½ Price Bottles of Wine Every Sunday & Monday