

Lunch Menu

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



Lunch Favorites

Chicken Marsala	18
pan seared chicken breast, mashed potatoes, french cut green beans, roasted mushrooms, marsala sauce	
Chicken Piccata	18
tender chicken cutlet, mashed potatoes, sun-dried tomatoes, lemon caper sauce	
Chicken Parmesan	18
breaded chicken breast, choice of fettuccini alfredo or spaghetti with red sauce	
Pan Seared Salmon	26
mashed potatoes, spinach, citrus beurre blanc	
The Shawnee Smashburger	15
ground brisket burger, lettuce, tomato, onion, horseradish aioli, choice of American, cheddar, or provolone cheese (add bacon +2)	

Starters

Garlic Bread	½ order 8 full 10
house baked bread, garlic parmesan butter, roasted garlic, pesto sauce	
Crispy Shrimp	15
hand breaded gulf shrimp, green onions, spicy chipotle cream sauce	
Meatballs & Marinara	14
3 large house-made meatballs, marinara, parmesan reggiano	
Calamari Fritti	15
House breaded calamari, romesco sauce, lemon oregano aioli	
Maryland Crab Cakes	20
blue crab, lemon aioli, spring citrus salad, citrus vinaigrette	

Salads

Paulo’s Chicken Salad	16
coconut chicken tenders, mixed greens, tomatoes, artichoke hearts, avocado, mozzarella cheese, honey mustard & white balsamic vinaigrette dressing	
Apple and Pear Salad	16
grilled chicken, mixed greens, apples, pears, goat cheese, cranberries, spiced walnuts, cranberry sage vinaigrette (gf)	
Mediterranean Salmon Salad	26
grilled salmon, fresh greens, lemon parmesan dressing, cucumbers, fresh tomatoes, kalamata olives, onions, feta cheese, balsamic glaze	
Viva, Caesar, or Spinach	side 7 entrée 10

Lunch Combo Special

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

Soup

Paulo’s Signature Italian Soup	cup 6 - bowl 8
Scimeca’s (ℳ) Italian sausage, Tuscan kale, tomato broth, served over orzo pasta and topped with fresh herbs	

Sandwiches

Smoked Turkey	15
provolone, bacon, tomato, cranberry dijon mustard	
Cod Sandwich	15
Tempura battered cod on a brioche bun with lettuce, tomato, red onion, and lemon aioli, with french fries	
Paulo’s Club	15
ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, calabrese cream cheese	
Grilled Chicken Breast	15
bacon, provolone, avocado, calabrese cream cheese	
Blackened Salmon	16
lettuce, tomatoes, provolone, bacon, and basil mayonnaise	

Pasta

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

Brick Oven Flatbreads & Pizzas

12” Hand Tossed Pizza or Flatbread
(Gluten Free Cauliflower Crust +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, mushrooms
(additional toppings 3 each)

Mona Lisa	18
Scimeca’s (ℳ) Italian sausage, fresh mozzarella, artichokes, mushrooms, roma tomatoes	
Beef Tenderloin	20
beef tenderloin tips, chianti demi-glaze, fresh mozzarella, roasted mushrooms, rosemary	

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