

cena

Antipasti

Grigliata di funghi alla Toscana

Grilled Shiitake mushrooms, lemon, herbs, garlic

11.25

Mousse d'anitra, mostarda di cremona

Duck mousse enriched with white truffle essence, toasted ciabatta, fruit poached in mustard syrup

9.95

Crostone d'asparagi e prosciutto

Pan-roasted polenta, asparagus, poached egg, cured San Danieli ham, white truffle oil, flor di capra

11.50

Fegato grasso, finocchio, ciliege, miele di castagna

Pan-seared foie gras, caramelized fennel, house-pickled Bing cherries, chestnut honey-infused duck reduction

18.00

Fritto misto

Fried calamari, rock shrimp & artichokes, lemon-caper mayonnaise

10.95

Carpaccio di tonno

Raw ahi tuna, salsa verde

14.00

Gamberi alla Livornese

Prawns sautéed with white wine, garlic, lemon, parsley, butter and seasoned breadcrumbs

12.75

Primi Piatti

Zuppe e insalate

Zuppa del giorno

A bowl of today's soup

6.75

Jack Allen's Empress salad

Wilted spinach, mushrooms, roasted red peppers, bacon, Belgian endive, hard boiled egg, baby prawns, vinaigrette dressing

small 10.75 large 16.75

Insalata di campo

Stone Free Farms greens, shaved fennel, roasted pine nuts, Comice pear, Piacentinu Ennese, Meyer-lemon citronette

8.95

Insalatina di barbabietola con burrata

Roasted beets, Caseificio Gioia cow's milk cheese, herbs, grilled house-made focaccia, blood orange citronette & basil oil

10.50

Insalata di quaglie alla griglia con verdure forti

Warm salad of grilled quail, bitter greens, Vincotto roasted grapes & pancetta

13.50

Insalata alla Paolo

Romaine lettuce hearts with a dressing of anchovy, garlic, lemon, Parmigiano Reggiano and croutons

8.75

Condimento

Olio extra vergine di oliva
Affiorato, Faliero Mancianti
San Feliciano, Umbria

2 oz., \$4.50

8.25% California sales tax added to all food & bottled wine orders.

An 18% service charge applied to all pre-arranged or private groups.

Wine corkage fee: \$15.00 per bottle

Because we care for your health and well being, we offer organically raised produce and naturally raised meats, poultry and game whenever possible. Most menu items can be prepared with reduced or no added fats at your request.

Due to city ordinance, please refrain from smoking. In consideration of all our patrons, please refrain from cell phone use in the restaurant & bar. Thank you.

Please inquire about Paolo's private dining rooms & off-premise catering services.

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Primi Piatti *Paste*

Fresh pasta made by hand in-house daily
Dried pasta by *Rustichella d'Abruzzo*

Linguine con vongole

Thin, flat noodles, Little Neck clams, red chilies, garlic, parsley, olive oil
19.75

Mezzaluna di ricotta di pecora con asparagi

House-made egg pasta, Bellwether Farms sheep's milk ricotta & herb filling, asparagus, Pecorino di Foglie di Noce
19.75

Gnocchi di patate con piselli, funghi di bosco e tartufi nero

House made potato dumplings, English peas, forager's springtime mushrooms, black truffle butter
18.75

Linguette con sugo di pomodoro, salciccia e pecorino di Pienza fresco
Egg noodles, tomato sauce, Chiaramonte sweet fennel sausage, young sheep's milk cheese
18.75

Penne di faro alla Bolognese

Quill-shaped faro pasta tubes, traditional Bolognese-style meat sauce enriched with cream
19.75

Orrecchiette con gamberetti e cime di rape

Semolina "little ears," rock shrimp, broccolirab, garlic, red pepper flakes
20.50

Pappardelle di zafferano con carciofi

Saffron egg pasta, butter braised artichokes & gremolata
18.00

Agnolotti d'agnello

House made egg pasta stuffed with braised lamb shank & ricotta, braising juices, sweet 100 tomatoes, fava beans & chervil
19.50

Secondi Piatti

Pesce del giorno

Chef's fish preparation of the day
A.Q.

Pollo "alla cacciatore"

Braised Fulton Valley Farms chicken, red wine, forager's mushrooms, cured Parma ham, roasted tomato, soft polenta
26.75

Cotechino di Modena con lenticche in umido

Succulent traditional holiday Modenese pork sausage, stewed lentils, braised chard, Mostarda di frutta
24.75

Anitra con olive e datteri

Roasted Culver duck breast, Picholine olives, Medjool dates, Malvasia reduction, braised greens
26.50

Brodetto di pesce Trapanese con couscous

Traditional Sicilian tomato-based fish stew, couscous
A.Q.

Vitella di saltimbocca

Veal rolls stuffed with cured Parma ham, Fontina Val d'Aosta cheese & sage, Marsala & Cremini mushroom sauce, celery root puree, rainbow chard
29.75

Ossobuco di vitello

Braised veal shank, saffron-infused faro, gremolata
26.95

Grigliata di agnello

Grilled lamb chops, warm caponatina, fregola "pomodoro," lamb reduction, mint oil
36.50

Bistecca alla grigliata

Grilled 14 oz. Creekstone Farms certified Angus rib eye chop, roasted root vegetable mash, braised seasonal greens
35.75