

Signature Menu

*Due to delivery complications from COVID-19,
some menu items may not be available every day*

Appetizers

Garlic Bread – pesto, roasted garlic, parmesan cheese	6
Calamari – lightly fried, spicy romesco sauce, and lemon oregano aioli	14
Crispy Shrimp – green onions, Sriracha cream sauce	14
Crab Cakes – avocado, bacon, and roasted tomato aioli	15
Goat Cheese Bruschetta – goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato, kalamata olive tapenade, red pepper relish	15

Salads

Paulo's Chicken Salad – mixed greens, mozzarella, tomatoes, artichoke hearts, avocado coconut fried chicken, honey mustard dressing	17
Grilled Atlantic Salmon (**)(gf) – fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	19
Viva, Spinach, or Caesar	side 6 entrée 10

Pasta

Add chicken 5, shrimp 7, calamari 8, salmon 9. Gluten free pasta is available, please ask.

Spaghetti – house-made red sauce, parmesan (add meatballs 5 or Italian sausage 6)	14
Alfredo – creamy alfredo sauce, fettuccine	19
Lasagna – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, red sauce	20
Bow Tie – chicken, crimini mushrooms, roasted garlic, fontina cream	20
Deburgo – peppered beef tenderloin, white wine oregano cream, mushroom, onion, linguine (spicy on request)	21

Chicken

Chicken Parmesan – breaded chicken breast, mozzarella, light garlic tomato goat cheese sauce, with choice of fettuccine alfredo or spaghetti with red sauce	22
Marsala – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace	22
Piccata – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	22

Seafood

Grilled Atlantic Salmon – roasted new potatoes, red onions, sautéed spinach, topped with Béarnaise Butter	24
Pecan Crusted Salmon (**)(gf) – wild rice, carrots and leeks, orange chardonnay sauce	26

Pork and USDA Choice, Hand Cut Beef

Grilled Pork Chop (**)(gf) – roasted new potatoes, grilled asparagus, and a brandy mushroom cream sauce single 6oz bone-in chop 16, two chops 24	
Grilled Filet Mignon (**)(gf) – whipped potatoes, mixed vegetables, red peppers, chianti demi-glace 6oz (add gorgonzola 4)	35
Mixed Grill (**)(gf) – 6oz grilled filet mignon & 3 grilled black tiger shrimp, with roasted new potatoes, green beans & red bell peppers, mushroom brandy cream sauce, and cocktail sauce	38

Stone Oven Pizza or Flatbread (your choice)

Margherita – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions	18
Mona Lisa – Italian sausage, mozzarella, artichokes, mushrooms, and roma tomatoes	19
Pepperoni – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	19
Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	20

(**) – consuming raw or undercooked items may increase your risk of a foodborne illness

(gf) – gluten free. gluten free substitutions can be made on several selections, please ask. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible.