

## Signature Menu

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

### Appetizers

<b>Garlic Bread</b> – pesto, roasted garlic, parmesan cheese	6
<b>Spinach Corn Dip</b> – with house-made potato chips	6
<b>Calamari</b> – lightly fried, spicy romesco sauce, and lemon oregano aioli	15
<b>Crispy Shrimp</b> – green onions, Sriracha cream sauce	14
<b>Crab Cakes</b> – avocado, bacon, and roasted tomato aioli	16
<b>Goat Cheese Bruschetta</b> – goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato, kalamata olive tapenade, red pepper relish	15

### Salads

<b>Paulo's Chicken Salad</b> – mixed greens, mozzarella, tomatoes, artichoke hearts, avocado coconut fried chicken, honey mustard dressing	18
<b>Grilled Atlantic Salmon (**)(gf)</b> – fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	19
<b>Viva, Spinach, or Caesar</b>	side 6 entrée 10

### Pasta

Add chicken 6, shrimp 8, calamari 9, salmon 10. Gluten free pasta is available, please ask.

<b>Spaghetti</b> – house-made red sauce, parmesan (add meatballs 6 or Italian sausage 7)	14
<b>Alfredo</b> – creamy alfredo sauce, fettuccine	19
<b>Lasagna</b> – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, red sauce	21
<b>Bow Tie</b> – chicken, crimini mushrooms, roasted garlic, fontina cream	20
<b>Deburgo</b> – peppered beef tenderloin, white wine oregano cream, mushroom, onion, linguine (spicy on request)	22

### Chicken

<b>Chicken Parmesan</b> – breaded chicken breast, mozzarella, light garlic tomato goat cheese sauce, with choice of fettuccine alfredo or spaghetti with red sauce	22
<b>Marsala</b> – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace	23
<b>Piccata</b> – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	22

### Seafood

<b>Grilled Atlantic Salmon (**)</b> – roasted new potatoes, red onions, sautéed spinach, topped with Béarnaise Butter	24
<b>Grilled Pesto Marinated Mahi (**)</b> – grilled asparagus, lemon spinach jasmine rice, white wine garlic tomato sauce	26
<b>Pecan Crusted Salmon (**)(gf)</b> – wild rice, carrots and leeks, orange chardonnay sauce	26

### Pork and USDA Choice, Hand Cut Beef

<b>Grilled Pork Chop (**)(gf)</b> – roasted new potatoes, grilled asparagus, and a brandy mushroom cream sauce single 6oz bone-in chop 16, two chops 24	
<b>Grilled Filet Mignon (**)(gf)</b> – whipped potatoes, green beans, bacon, red peppers, chianti demi-glace 6oz (add gorgonzola 4)	36
<b>Mixed Grill (**)(gf)</b> – 6oz grilled filet mignon & 3 grilled black tiger shrimp with cocktail sauce, with roasted new potatoes, green beans & red bell peppers, and mushroom brandy cream sauce or chianti demi-glace	39

### Stone Oven Pizza (12") or Flatbread (your choice)

	Pizza	Flatbread
<b>Margherita</b> – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions	21	18
<b>Mona Lisa</b> – Italian sausage, mozzarella, artichokes, mushrooms, and roma tomatoes	22	19
<b>Pepperoni</b> – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	22	19
<b>Sicilian</b> – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	23	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.