

Lunch Menu

Paulo
and Bill

Locally Owned & Operated
American Bistro

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

Appetizers

Garlic Bread – pesto, roasted garlic, parmesan cheese	½ order	5	full	7
Crispy Shrimp – green onions, Sriracha cream sauce				12
Calamari – lightly fried, spicy romesco sauce, and lemon oregano aioli				14
Trio of Hummus – traditional, roasted garlic, avocado, olive oil, petit naan				14

Salads

Grilled Chicken (gf) – mixed greens, apples, pears, goat cheese, spiced pecans, cranberries, pomegranate vinaigrette				14
Paulo's Chicken – mixed greens, mozzarella cheese, tomatoes, artichoke hearts, avocado, coconut fried chicken, honey mustard dressing				16
Grilled Atlantic Salmon (**)(gf) – spring mix, red onions, capers, grape tomatoes, bacon, white balsamic vinaigrette				17
Viva or Caesar	side	6	entrée	10

Sandwiches

Paulo's Club – ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, chipotle cream cheese				15
Grilled Chicken Breast – bacon, provolone, avocado, chipotle cream cheese				15
Smoked Turkey – provolone, bacon, tomato, cranberry Dijon mustard				13
Blackened Salmon (**) – lettuce, tomatoes, provolone, bacon, and basil mayonnaise				15

Pasta

Add chicken 7, shrimp 9, salmon 12. Gluten free pasta is available upon request.

Spaghetti – house-made red sauce, parmesan (add meatballs 7 or Italian sausage 8)				12
Bow Tie – chicken, crimini mushrooms, roasted garlic, fontina cream				16
Alfredo – creamy alfredo sauce, fettuccine				14
Lasagna – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, house-made red sauce				16
Combo Plate – Choose any two items from the Salad, Sandwich, or Pasta Sections				16

Chicken (Lunch size portions)

Marsala – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace				16
Piccata – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce				16
Parmesan – crispy parmesan crusted chicken, melted three cheese blend, marinara, fettuccine pasta, tomato goat cheese cream sauce				16

Seafood

Grilled Atlantic Salmon (**)(gf) – pan seared Atlantic salmon, pavé potatoes, haricots verts, béarnaise butter				18
Blackened Shrimp and Orzo (**)(gf) – jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese				22
Crab Cake Sliders – avocado, tomato remoulade, served on a brioche bun, with french fries				16

Stone Oven Flatbread

Margherita – house-made basil pesto, mozzarella, roma tomatoes, caramelized onions				15
Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions				18

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

(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. Due to delivery complications, some menu items may not be available every day