

# Paulo and Bill

All sauces and dressings are prepared daily in-house with fresh ingredients  
Proudly serving Locally Sourced (🌿) specialty ingredients

## Appetizers

**Garlic Bread** 8  
house baked bread,  
garlic parmesan butter,  
roasted garlic, pesto sauce

**Trio of Hummus** 15  
traditional, roasted garlic,  
avocado, olive oil, petit naan

**Crab Rangoon Dip** 16  
warm cream cheese and blue crab,  
crispy fried wontons

**Charcuterie Board** 24  
chef's selection of artisanal meats,  
cheeses, and accompaniments

**Cheese Plate** 18  
chef's selection of artisanal cheeses  
and accompaniments

**Beef Empanadas** 17  
flaky beef filled pastry,  
avocado lime crema

**Calamari Friti** 15  
house breaded calamari, romesco sauce,  
lemon oregano aioli

**Crispy Shrimp** 15  
hand breaded gulf shrimp, scallions,  
smoked Sriracha cream sauce

**Jumbo Lump Crab Cakes** 18  
blue crab cakes, tomato remoulade,  
avocado lime crema

## Brick Oven Flatbreads

**Margherita** – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions 19

**Sicilian** – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions 21

## Salads

(add grilled chicken 8, grilled shrimp 10, grilled salmon 12)

**Viva** – (gf) mixed greens, tomatoes, pepperoncini, olives, three cheese blend, lemon romano dressing 8

**Paulo's** – (gf) mixed greens, tomatoes, artichoke hearts, avocado, three cheese blend, honey mustard dressing, (add coconut chicken 8) 10

**Pear and Apple** – (gf) mixed greens, apples, pears, goat cheese, savory pecans, dried cranberries, pomegranate vinaigrette 10

**Caesar** – tender romaine hearts, butter cooked croutons, parmesan cheese, caesar dressing 8

## Paulo and Bill Favorites

**Chicken Parmesan** 26  
crispy parmesan crusted chicken, melted three cheese blend, marinara,  
fettuccine pasta, tomato goat cheese cream sauce

**Fettuccine Alfredo** 19  
wide fettuccine noodles, tossed in made-to-order parmesan cream sauce

**Chicken Marsala** 28  
pan seared chicken breast, potato purée, haricots verts,  
Myco Planet (🌿) roasted mushrooms, marsala demi-glace

**Farfalle with Chicken and Mushrooms** 24  
bow tie pasta, Myco Planet (🌿) roasted mushrooms, shredded chicken  
breast, garlic fontina cream sauce

**Lasagna** 21  
layers of pasta, Scimeca's (🌿) Italian sausage, ground beef, herbed ricotta,  
marinara sauce, three cheese blend

## Paulo and Bill Classics

**Mushroom and Pea Risotto** 20  
(gf) Myco Planet (🌿) roasted wild mushrooms, English peas,  
parmesan risotto

**Chicken Piccata** 25  
tender chicken cutlets, potato purée, artichokes, roasted  
tomatoes, lemon caper cream sauce

**Chicken Two Ways** 28  
(gf) Amish Raised (🌿) chicken prepared two ways, roasted and  
confit, potato purée, baby carrots, herb jus

**Maple & Brown Sugar Pork Chop** 36  
(gf)(\*\*) Paradise Locker Meats (🌿) dry aged bone-in Berkshire pork  
chop, potato purée, asparagus, sweet & sour fire roasted apples

**Grilled Filet Mignon** 42  
(gf)(\*\*) hand trimmed beef tenderloin, pavé potatoes, baby  
carrots, roasted green chili hollandaise

**Kansas City Strip** 38  
(gf)(\*\*) hand trimmed KC strip steak, potato purée, asparagus,  
red wine demi-glace

## Seafood

**Pomegranate Glazed Salmon** 28  
(gf) pan seared Atlantic salmon, roasted vegetable mashed  
potatoes, sweet pomegranate glaze

**Grilled Salmon** 28  
(gf) grilled Atlantic salmon, pavé potatoes, haricots verts,  
béarnaise butter

**Pan Seared Halibut** 39  
shrimp ravioli, mixed vegetables,  
smoked Sriracha cream sauce

**Fish of the Week** Market Price  
chef's selection of fresh seafood, chef's choice of  
starch and vegetables

**Blackened Shrimp and Orzo** 24  
jumbo blackened shrimp, grape tomatoes, bell peppers,  
asparagus, orzo pasta, feta cheese

(\*\*) – 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

# Plan Your Calendar!

*Paulo  
and Bill*

Locally Owned & Operated  
**American Bistro**

## Daily Specials

### Sunday

½ Price Wine Bottles

### Monday

½ Price Wine Bottles, \*Happy Hour

### Tuesday

Earn 2X Loyalty Rewards Points, \*Happy Hour

### Wednesday

Chef's Choice, \*Happy Hour

### Thursday

Chef's Choice, \*Happy Hour

### Friday

Weekend Specials, \*Happy Hour

### Saturday

Weekend Specials

*\*Happy Hour available from 3pm – 6pm*

## Exclusive Paulo and Bill Loyalty Rewards!

Earn 1 point per \$1 spent

\$10 discount for every 150 points redeemed

[www.pauloandbill.com/RewardsSignup](http://www.pauloandbill.com/RewardsSignup)

Check your Balance Anytime

[www.pauloandbill.com/Rewards](http://www.pauloandbill.com/Rewards)

## Need Flexibility?

### Order Online

Order for Carryout!

[www.pauloandbill.com/OrderOnline](http://www.pauloandbill.com/OrderOnline)

### Give a Gift Card

Share Paulo and Bill with Friends and Family!

[www.pauloandbill.com/eGiftcards](http://www.pauloandbill.com/eGiftcards)

### Try Our Family Pans

Designed to feed 4-6 adults

Order a minimum of 24hrs in advance

[www.pauloandbill.com/family-pans](http://www.pauloandbill.com/family-pans)

## Group Events

**Catering for All Events** – let us custom prepare your perfect meal for any occasion, big or small

**Chef Paired 5-Course Wine Dinners** – limited number of dinners per year – make your reservation now!  
visit [www.pauloandbill.com/wine-dinners](http://www.pauloandbill.com/wine-dinners) for the schedule and more details

**Private Dining Room** – seating for up to 30, reservations required

**For Reservations or More Information, Call (913) 962-9900**

## Paulo and Bill Specialty Cocktails

*Prepared with house-made sour*

*Available all day every day, Happy Hour prices do not apply*

### Paulo's Cosmopolitan 14

Ketel One Handmade Vodka,  
Cointreau, cranberry juice,  
splash of sour

### Bill's Lemon Drop 14

Absolut Citron Vodka, Caravella  
Limoncello, splash of sour,  
sugar rim, served up

### Lady Hibiscus 14

McQueen and the Violet Frog Hibiscus  
Gin, soda, splash of cranberry,  
edible glitter, mint berry simple syrup

### Grandpa's Marg 15

1800 Añejo, Grand Marnier, splash of  
sour, salt rim, served short

### Honeysuckle 14

Irish Mist Honey Liqueur,  
Wander Folk Gordon Gin,  
lemon juice

### Poinsettia 12

Cointreau, Champagne,  
cranberry juice

### Autumn Mule 13

Apple Vodka, lime juice,  
apple cider, ginger beer

### Sherbert Collins 15

Wander Folk Garden Club  
Floral Gin, Chambord,  
fresh lemon juice, simple syrup

### Whiskey River 15

Horse Soldier Whiskey,  
Cointreau, sprite,  
muddled orange and lemon