

# PAOLO'S 27<sup>th</sup> ANNIVERSARY

Pasta Dinner	Appetizer	Entrée Dinner
\$39.00	Soup or Salad	\$43.00
	Entrée or Pasta Selection	
	Choice of Dessert	
	Commemorative Wine Glass	

## \* Appetizer \*

### BRUSCHETTA/ CROSTINI SAMPLER

Peasant and baguette bread with four different toppings:

- Olive tapenade
- Prosciutto with roasted pepper and provolone
- Wild mushroom with parmesan
- Artichoke tapenade

## \* Entrée \*

Served with vegetables and choice of pasta marinara or roasted potatoes

### TUSCAN RIBEYE

Grilled ribeye steak with Italian herb butter

### SALMON PICATTA

Grilled wild salmon with white wine, lemon-butter sauce, artichoke hearts, and capers.

### VEAL FUNGI

Thin Slices of sautéed veal with roma tomatoes, onions, portobello mushrooms and melted fresh mozzarella

### PORK OSSO BUCCO

Pork shank braised in wine, vegetables, and herbs. Served over risotto.

### CHICKEN LIMONE

Sauteed chicken breast with lemon brandy cream sauce

### LAMB ROSEMARINO

Grilled lamb chops served with rosemary-Chianti wine sauce

## \* Pasta/Risotto \*

### BISTECCA GORGONZOLA

Grilled beef medallions served over fettuccine with gorgonzola cream sauce and mushrooms

### PUMPKIN RAVIOLI

Filled with pumpkin, tossed in walnut cream sauce and topped with dried cranberries

### SEAFOOD RISOTTO

Shrimp, scallops, salmon, cod, clams and dungeness crab tossed in creamy Italian style rice with onions, diced tomatoes and broccoli

### FETTUCINE ADRIATICO

Dungeness crab and lobster tossed in pink cream sauce with sweet roasted red and yellow peppers. Served over fettuccine.