



# Paolo's Summer Dinner Menu



## Appetizers

### GAMBERETTI

Grilled prawns wrapped in pancetta bacon and sage, served with creamy gorgonzola sauce 12.95

### BAKED PARMESAN CHEESEBOARD

Served with marinated olives, crackers, toasted focaccia wedges, salami, prosciutto, walnuts, dried cranberries, strawberries, and gorgonzola crumbles 13.95

### GRILLED SAUSAGE

Grilled Italian links over cannellini beans with bacon, tomatoes, garlic, fresh thyme, and a drizzle of extra virgin olive oil 10.95

## Salads

### APPLE PEAR SALAD

Mixed greens tossed in house vinaigrette dressing topped with grilled apple and pear slices, candied pistachios and gorgonzola cheese crumbles 5.50/9.95

### SPINACH SALAD

Tender spinach leaves lightly sautéed with mushrooms, pancetta bacon, pinenuts and balsamic vinegar 5.50/9.95

### GRILLED SHRIMP SALAD

Mixed greens, arugula, sweet corn, shrimp, diced tomatoes and baked cheesy garlic croutons. Tossed in a creamy peppercorn dressing 7.95/13.95

## Pasta

### NEAPOLITAN LASAGNA

Lasagna layered with grilled chicken, fresh basil, sausage, caramelized onions, roasted peppers, shiitake mushrooms, artichokes, parmesan cream sauce and marinara 12.95/15.95

### PENNE BOLOGNESE

Hearty long-simmered sausage and beef meat sauce tossed with penne pasta 11.95/14.95

### SHRIMP SALTIMBOCA

Grilled shrimp wrapped in prosciutto ham and fresh sage. Served over buttered gnocchi drizzled with balsamic syrup 15.95/18.95

### CHICKEN CANNELLONI

Grilled chicken baked in tomato cream sauce, with Italian cheeses and spinach  
11.95 (1 tube) / 15.95 (2 tubes)

## Entrées

\*served with a choice of pasta or potatoes plus grilled vegetable skewer

### GRILLED WILD SALMON

Check with your server for weekly preparation 18.95/23.95

### SEAFOOD RISOTTO

Shrimp, scallops, salmon, cod, clams, Dungeness crab, onions, mushrooms, broccoli, and diced tomatoes tossed in creamy Italian style rice 18.95/22.95

### POLLO GRIGLIA

Grilled chicken breast topped with olives, capers, Mama Lil's sweet hot peppers, zucchini, and white wine over sautéed spinach 14.95/17.95

### VEAL MARSALA

Thin slices of sautéed veal with a mushroom medley, rich veal stock, and marsala wine  
19.95/24.95

### PORK CHOP

Pan roasted pork chop with port reduction, Dijon, thyme and roasted shallots 15.95/18.95