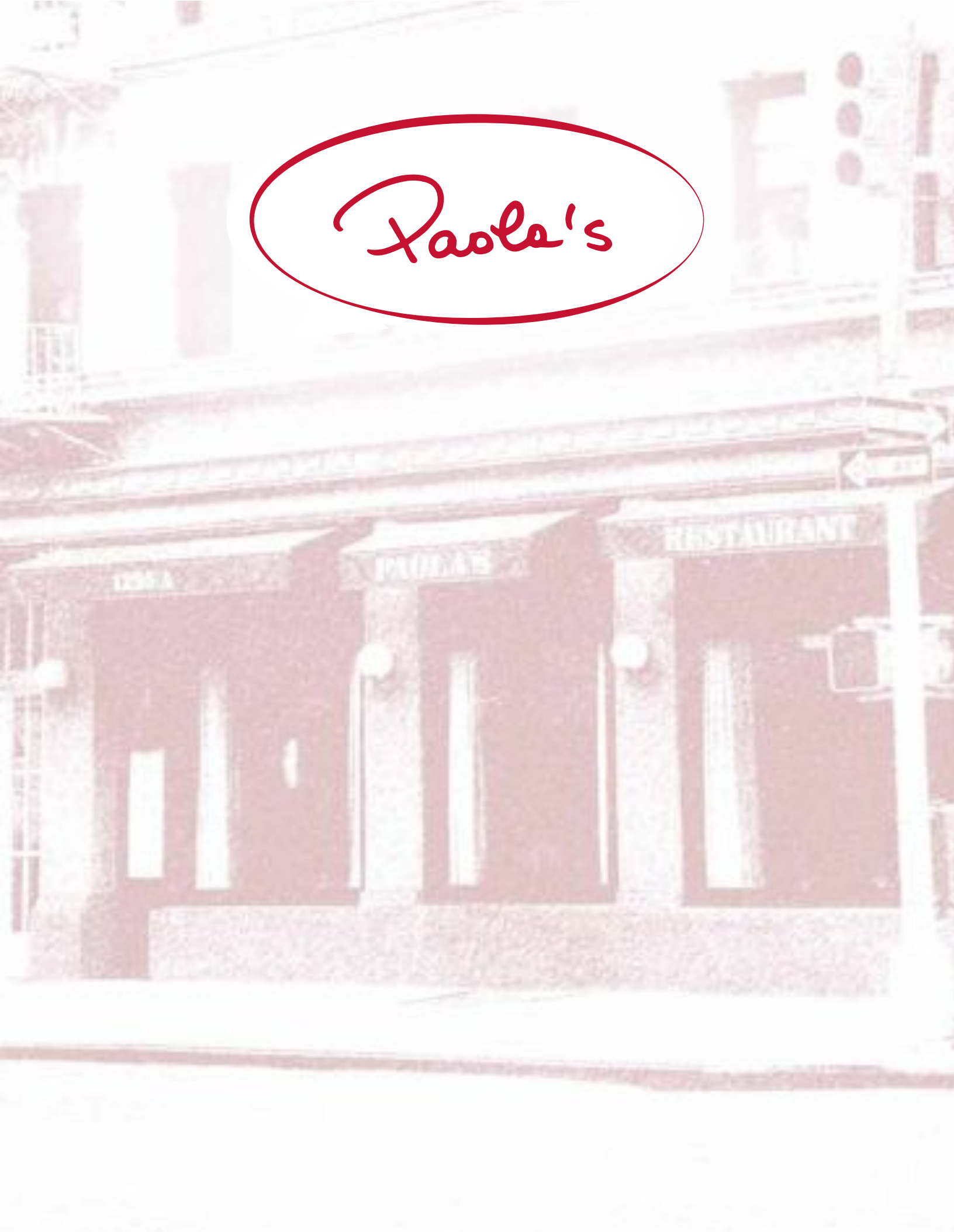


Paola's



## ANTIPASTI

<b>MOZZARELLA</b>	<b>14</b>
House-Made warm Mozzarella with Roasted Peppers, Fresh Basil, Taggiasca Olives Vinaigrette	
<b>PROSCIUTTO</b>	<b>16</b>
Slices of Parma Prosciutto, Chunks of Grana Padano	
<b>CALAMARI IN PADELLA</b>	<b>14</b>
Seared Squid topped with Aromatic Breadcrumbs, Extra Virgin Olive Oil and a squeeze of Lemon, served in a cast iron pan	
<b>POLPETTINE ALLA ROMANA</b>	<b>14</b>
American Grass Fed Beef and All Natural Hampshire Pork Meatballs, Savory Tomato Sauce, Ricotta and Pecorino Cheese	
<b>FEGATINI ALLA TOSCANA</b>	<b>14</b>
Seared Bell & Evans Chicken Livers, Onions, Polenta	
<b>INSALATA DI BARBE</b>	<b>14</b>
Roasted Fresh Beets with Montrachet Goat Cheese, Toasted Hazelnuts, Orange Segments, Watercress	
<b>CESARE</b>	<b>12</b>
Classic Caesar's Salad with House-Made Croutons	
- With Shrimp or Chicken	<b>20</b>
<b>INSALATA D'INDIVIA</b>	<b>14</b>
Endive and Watercress Salad, Toasted Walnuts, Granny Smith Apples, Crumbled Gorgonzola Cheese	
<b>RUGHETTA E PARMIGIANO</b>	<b>12</b>
Baby Arugula with Oil and Lemon Vinaigrette, Shaved Grana Padano	
<b>VITELLO TONNATO</b>	<b>16</b>
Slices of Rare Roasted Veal, Tuna Caper Sauce	
<b>OLIVE E GRANA</b>	<b>10</b>
Mixed Herbed Olives, Chunks of Grana Padano	

## PASTA

<b>TROFIE GENOVESI</b>	22
Traditional Ligurian Hand-Rolled Trofie Pasta, Fresh Basil Pesto, Toasted Pine Nuts, Potatoes, String Beans	
<b>CAVATELLI ALLA BARESE</b>	22
Traditional Pugliese Shell Shaped Pasta tossed with Sweet Sausages and Sautéed Broccoli Rabe	
<b>LINGUINE ALLE VONGOLE</b>	22
Pasta and Littleneck Clams in a White Wine and Garlic Sauce	
<b>BUCATINI ALL'AMATRICIANA</b>	22
Traditional Roman Thick Hollow Spaghetti Plum Tomatoes, Applewood Smoked Bacon, Onions	
<b>RIGATONI CON PORCINI E SALSICCIA</b>	22
Rigatoni with Spicy Italian Sausages, Porcini Mushrooms	
<b>FETTUCCINE ALLA BOLOGNESE</b>	20
Fettuccine, Grass Fed Beef, Natural Hampshire Pork	
<b>PAPPARDELLE CON RAGÙ DI ANATRA</b>	22
Flat Ribbon Noodles with Duck Ragù	
<b>PICI CON ASPARAGI</b>	22
House-Made Spaghetti, Asparagus, Lemon Zest	
<b>TAGLIERINI CON FUNGHI</b>	24
Taglierini, Trumpet Royale Mushrooms, Shaved Black Truffles	
<b>AGNOLOTTI AL TARTUFO</b>	22
Veal and Porcini Stuffed Ravioli, Red Wine Reduction, Shaved Grana, Black Truffles	
<b>SPAGHETTI AL POMODORO</b>	20
House-Made Spaghetti, Tomatoes, Fresh Basil	
<b>Half Order of Pasta</b>	14

*"Whole Wheat" and "Gluten Free" Pastas available*

## SECONDI

<b>GAMBERI ALLA GRIGLIA</b>	<b>28</b>
Grilled Jumbo Shrimp, Grilled Corn Salad, Arugula	
<b>TROTA CON POMODORINI</b>	<b>28</b>
Grilled Fillet of Boneless Trout, Oven Roasted Tomatoes, Sautéed String Beans	
<b>COSTOLETTA DI VITELLA</b>	<b>42</b>
Grilled Veal Chop (Non Confined-Humanely Raised Veal) Spinach, choice of Roasted or Mashed Potatoes	
<b>SCALOPPINA DI VITELLA PICCATA</b>	<b>28</b>
Veal Scaloppine, Lemon Butter, Capers, Spinach, Potatoes	
<b>BISTECCA</b>	<b>40</b>
Simply Grilled 16 oz. Creekstone Black Angus Sirloin Steak, Sautéed Spinach, Potatoes	
<b>ANATRA</b>	<b>28</b>
Seared Duck Breast with Wholegrain Red Risotto, Italian Mushrooms, House-Made Apricot Mustard, Black Truffle Vinaigrette	
<b>POLLASTRELLO</b>	<b>22</b>
Roasted All Natural Hudson Valley Cornish Hen, Roasted Potatoes, Grilled Zucchini	
<b>PETTO DI POLLO MILANESE</b>	<b>22</b>
Pounded and Breaded Bell and Evans Chicken Breast, Rucola Salad, Tomatoes	
<b>AGNELLO A SCOTTADITO</b>	<b>40</b>
Grilled Lamb Chops (Elysian Fields Pennsylvania Lamb), Broccoli Rabe, Potatoes	

## CONTORNI 8 each

Borlotti Beans	Sautéed String Beans
Grilled Asparagus	Broccoli Rabe
Roasted Potatoes	Mashed Potatoes
Spinach, Oil and Garlic	Spinach, Pine Nuts, Raisins