

## ANTIPASTI

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|--|-----------|
| <b>ANTIPASTO MISTO</b> NICE TO SHARE                   | <b>28</b> |
| Selection of Italian cold cuts, cheeses, olives        |           |
| <b>CAPRESE</b>   | <b>18</b> |
| Buffalo mozzarella, tomatoes, roasted peppers, Basil   |           |
| <b>CARCIOFI FRITTI</b>                                 | <b>22</b> |
| Fried baby artichokes, pecorino romano, fresh mint     |           |
| <b>POLPETTINE</b>                                      | <b>18</b> |
| Beef meatballs, zesty tomato sauce, ricotta            |           |
| <b>FUNGHI E FAGIOLINI</b>                              | <b>18</b> |
| Sautéed wild mushrooms, string beans, cannellini beans |           |
| <b>ARANCINETTE</b>                                     | <b>18</b> |
| Saffron risotto balls, meat sauce, green peas,         |           |
| <b>CALAMARI FRITTI</b>                                 | <b>20</b> |
| Fried calamari, chives aioli, lemon marinara           |           |
| <b>VONGOLE GRATINATE</b>                               | <b>20</b> |
| Baked little neck clams oreganata                      |           |
| <b>COCKTAIL DI GAMBERI</b>                             | <b>20</b> |
| Jumbo shrimp cocktail                                  |           |

## INSALATE

|   |           |
|---|-----------|
| <b>INSALATA BUZZY</b>   | <b>20</b> |
| Red beets, rughetta, green peas, roasted peppers, tomatoes, avocado |           |
| <b>CLASSIC CESARE</b>   | <b>18</b> |
| Classic Romain lettuce, croutons, caesar salad                      |           |
| <b>MISTICANZA CON PERE E PECORINO</b>                               | <b>18</b> |
| Mesclun greens, bartlet pears, walnuts, fresh pecorino              |           |
| <b>CAVOLETTO NERO</b>   | <b>18</b> |
| Baby Tuscan kale, Recca anchovies vinagrette                        |           |

~ Make your salad a meal, add grilled chicken 8 or grilled shrimp 10 ~

## PASTA

|   |           |
|---|-----------|
| <b>TONNARELLI CACIO E PEPE</b>  | <b>26</b> |
| Home-made spaghetti, pecorino romano, black crushed pepper            |           |
| <b>PAGLIA E FIENO</b>   | <b>26</b> |
| Home-made tagliolini, Mushrooms, peas, prosciutto, cream              |           |
| <b>RIGATONI ALLA NORMA</b>  | <b>26</b> |
| Pasta tubes, eggplant, tomato, Basil, ricotta salata                  |           |
| <b>FETTUCINE AI CARCIOFI</b>  | <b>26</b> |
| Home- made fettuccine, artichokes, garlic, extra virgin olive oil     |           |
| <b>PACCHERI AL RAGU DI SPUNTATURE</b>                                 | <b>28</b> |
| Large pasta tubes, roman style spare ribs and sweet sausage ragout    |           |
| <b>TAGLIATELLE ALLA BOLOGNESE</b>                                     | <b>28</b> |
| Home-made flat pasta, classic beef and pork meat sauce                |           |
| <b>PAPPARDELLE AL CINGHIALE</b>                                       | <b>30</b> |
| Home-made pasta ribbons, wild boar ragout                             |           |
| <b>LINGUINE ALLO SCOGLIO</b>  | <b>40</b> |
| Half Maine lobster, clams, mussels, squid, shrimp, light tomato sauce |           |

### - PASTA OF THE DAY

### - RISOTTO OF THE DAY

## CONTORNI

|                         |           |
|-------------------------|-----------|
| <b>ROASTED POTATOES</b> | <b>12</b> |
| <b>MASHED POTATOES</b>  | <b>12</b> |
| <b>TUSCAN FRIES</b>     | <b>12</b> |

## SECONDI

|  |           |
|--|-----------|
| <b>POLLO AL LIMONE</b>   | <b>30</b> |
| Free range chicken breast in lemon sauce, mashed potatoes      |           |
| <b>COTOLETTA DI POLLO</b>                                      | <b>30</b> |
| Free range chicken milanese, rughetta, tomato                  |           |
| <b>POLLO PARMIGIANA</b>  | <b>30</b> |
| Free range chicken parm  |           |
| <b>SCALOPPINE AL MARSALA</b>                                   | <b>34</b> |
| Veal scaloppine, marsala wine, wild mushrooms, string beans    |           |
| <b>SALTIMBOCCA ALLA ROMANA</b>                                 | <b>34</b> |
| Veal scaloppine, prosciutto, sage, white wine, mashed potatoes |           |
| <b>BISTECCA AI FERRI</b>                                       | <b>46</b> |
| Grass fed beef, grilled New York strip, tuscan fries, rughetta |           |
| <b>COSTATA DI VITELLO</b>                                      | <b>48</b> |
| VEAL CHOP. grass fed veal, choice of grilled or milanese       |           |
| <b>MELANZANE ALLA PARMIGIANA</b>                               | <b>28</b> |
| Baked eggplant parmigiana                                      |           |
| <b>SALMONE</b>   | <b>36</b> |
| Grilled atlantic salmon fillet, sweet and sour red cabbage     |           |

### - CATCH OF THE DAY

|                         |           |
|-------------------------|-----------|
| <b>BROCCOLI DI RAPA</b> | <b>12</b> |
| <b>ESCAROLE</b>         | <b>12</b> |
| <b>BRUSSELS SPROUTS</b> | <b>12</b> |
| <b>STRING BEANS</b>     | <b>12</b> |

## PIZZE ROSSE

|   |           |
|---|-----------|
| <b>MARINARA</b>   | <b>20</b> |
| Garlic, tomato, anchovies, oregano                              |           |
| <b>MARGHERITA</b>   | <b>22</b> |
| Fior di latte, tomato, basil                                    |           |
| <b>DIAVOLETTA</b>   | <b>26</b> |
| Fior di latte, tomato, spicy salami, nduja, basil               |           |
| <b>CAPRICCIOSA</b>  | <b>28</b> |
| Fior di latte, tomato, mushrooms, artichokes, parma ham, olives |           |
| <b>ISOLA</b>  | <b>24</b> |
| Fior di latte, tomato, eggplants, basil, primosale              |           |

## PIZZE BIANCHE

|   |           |
|---|-----------|
| <b>MADISON</b>  | <b>26</b> |
| Fior di latte, gorgonzola, pears, walnuts                           |           |
| <b>ROBIOLA</b>  | <b>28</b> |
| Robiola cheese, speck, white truffle pate`                          |           |
| <b>FRIARIELLI E SALSICCIA</b>                                       | <b>26</b> |
| Fior di latte, broccoli rabe, sweet sausage, chili pepper flakes    |           |
| <b>TARTUFATA</b>  | <b>30</b> |
| Fior di latte, wild mushrooms, shaved parmigiano, black truffle     |           |
| <b>SAN DANIELE</b>  | <b>28</b> |
| Fior di latte, Prosciutto, baby rugola, cherry tomatoes, parmigiano |           |

|                                 |           |
|---------------------------------|-----------|
| <b>FOCACCINA</b>                | <b>12</b> |
| Mediterranean rosemary focaccia |           |

## DESSERTS

### CANNOLI 12

Mini cannoli, Imported from Sicily

### TIRAMI SU ALL' AMARETTO 12

Ladyfingers, amaretti, mascarpone cheese, espresso, chocolate

### MOUSSE DI CIOCCOLATA 12

Dark Belgian chocolate mousse, whipped cream

### PANNA COTTA CON MIRTILLI 12

Chilled vanilla pudding, blue berries compote

### FRUTTI DI BOSCO CON PANNA 12

Mixed berries, whipped cream

### TARTUFO BIANCO 12

White chocolate truffle gelato with a heart of dark chocolate

### PIZZA NUTELLA 14

Pizza topped with nutella and shaved almonds

### COPPA GELATO 12

Artisanal gelato cup  
choose up to three flavours

- |                                |                         |
|--------------------------------|-------------------------|
| Vaniglia del Madagascar        | - Madagascar Vanilla    |
| Cioccolata Fondente            | - Dark Chocolate        |
| Pistacchio di Bronte           | - Sicilian Pistachio    |
| Nocciola Piemontese            | - Hazelnut              |
| Sorbetto ai Lamponi            | - Raspberries sorbet    |
| Sorbetto al limone di Sorrento | - Sorrento Lemon sorbet |

### AFFOGATO 12

Hazelnut gelato, shot of espresso

### BISCOTTI 8

Home-made hazelnut biscotti

### PASSITO DI PANTELLERIA 18

Glass of Passito di Pantelleria DOCG wine, paired  
with Home-made hazelnut biscotti



# MENU

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Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

Open everyday Lunch and Dinner 12 pm to 10 pm, Weekend Brunch 11 am to 3 pm