

ANTIPASTI

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

INSALATE

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

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

PASTA

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

- PASTA OF THE DAY

- RISOTTO OF THE DAY

CONTORNI

ROASTED POTATOES	12
MASHED POTATOES	12
TUSCAN FRIES	12

SECONDI

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

- CATCH OF THE DAY

BROCCOLI DI RAPA	12
ESCAROLE	12
BRUSSELS SPROUTS	12
STRING BEANS	12

PIZZE ROSSE

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

PIZZE BIANCHE

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

FOCACCINA	12
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, blueberries 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

1246 Madison Ave, New York, NY 10128 ~ main 212 923 5820 ~ delivery 212 804 6614

www.paolasosteria.com

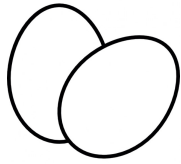
info@paolasosteria.com



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

BRUNCH



UOVA

ASPARAGI E FORMAGGIO	20
Asparagus, mozzarella omelette	
SPINACI E CAPRINO	20
Spinach, goat cheese omelette	
FUNGI E TARTUFO	20
Wild mushroom, black truffle omelette	
STEAK & EGGS	28
Two eggs, New York strip steak	
UOVA IN CAMICIA	22
Poached eggs, smoked salmon, avocado, toasted brioche	
UOVA PURGATORIO	20
Poached eggs in tomato sauce	

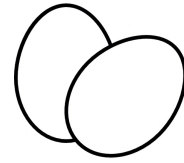
DOLCI

VERY BERRIES PANCAKES	20
Strawberries, blueberries, whipped cream, maple syrup	
BANANA NUTELLA FRENCH TOAST	20

CONTORNI

BACON	GREEN SALAD
SMOKED SALMON	14

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