

DINNER

MENU



Paul's Fifth Avenue • 1565 West Fifth Avenue • Columbus • 614-481-8848
www.paulsonline.com • www.paulscatering.com

Soup

WEDDING SOUP – PAUL'S HOUSE SPECIALTY
Cup 2.50 Bowl 3.00 Lg. Bowl 3.25

TODAY'S SOUP MADE FRESH DAILY
Cup 2.25 Bowl 2.50 Lg. Bowl 3.00

HOUSE SALAD 3.50
Fresh greens tossed with our special House Vinaigrette and Parmesan cheese, garnished with tomatoes and red onions

GRILLED PORTABELLO SALAD 4.95
Mesclun greens tossed with maple-Balsamic vinaigrette, topped with grilled Portabello mushrooms, spiced pecans, and Feta cheese

ANTIPASTO SALAD 4.95
Fresh greens tossed with our special house dressing, Italian meats and cheeses

PAUL'S CAESAR SALAD 4.95
Fresh greens tossed with Caesar dressing, Parmesan cheese, garnished with croutons and Roma tomatoes

Starters

CRAB CAKES 6.95
With twin sauces

GRILLED POLENTA & PORTABELLO 5.95
Classic polenta served on a grilled Portabello mushroom with a brandied Tomato Demi-Glace & Asiago

CALAMARI 5.95
Golden brown Calamari served with Marinara

Sides

GARLIC BREAD WITH CHEESE 2.50
MEATBALL 1.50
POLENTA 2.50
BAKED POTATO 1.75
AUGRATIN POTATOES 1.75
FRESH VEGETABLES 1.95

Fresh Salads

Chicken & Veal

*All Dinners Include Your Choice of Cup of Soup or Paul's House salad.
Also Includes A Choice of Potato, Vegetable, Side of Pasta or Polenta.*

CHICKEN CACCIATORE 14.95
Breast of chicken with red & green peppers, onions, mushrooms, and capers with tomato sauce

CHICKEN FLORENTINE 14.95
Breast of chicken with spinach, pinenuts, and roasted red peppers flavored with cream and Marsala

CHICKEN MILANESE 14.95
Breast of chicken with sautéed bacon, onion, and artichokes in a light garlic cream laced with Romano

CHICKEN MARSALA 14.95
Breast of chicken with mushrooms, Marsala wine, Demi-Glace, and a touch of cream

CHICKEN PICCATA 14.95
Breast of chicken with garlic, lemon, white wine and capers, Demi-Glace and a touch of cream

CHICKEN PARMIGIANO 14.95
Breaded breast of chicken sautéed until golden brown, topped with Provolone cheese and tomato sauce

VEAL PICCATA 17.95
Veal scallops sautéed with garlic, lemon, white wine, and capers with Demi-Glace and a touch of cream

VEAL PARMIGIANO 17.95
Lightly breaded fresh veal scallops sautéed in olive oil & topped with Provolone and Parmigiano cheese

VEAL CACCIATORE 17.95
Sautéed veal scallops with red & green peppers, onions, mushrooms, and capers with tomato sauce

VEAL MARSALA 17.95
Veal scallops with mushrooms, Marsala wine, and Demi-Glace with a touch of cream

VEAL CUCINA 17.95
Veal sautéed with bacon, spinach, onion, tomato, pine nuts & herbs, laced with provolone & tomato sauce

All Pastas 12.95

Small Plate 8.95

*Choose any combination of pasta noodle with your favorite preparation.
All pasta entrees come with choice of cup of soup or Paul's House Salad.
All dinners are served with Warm Bread & Paul's Herb Butter*

CHOOSE A PASTA

FETTUCCINE - Long, Medium-width flat egg noodles

LINGUINE - Long, Thin flat egg noodles

ANGEL HAIR - Very thin, fine egg noodles or "Cappellini"

RIGATONI - Large Tube shaped egg noodles

PENNE - Thin tube shaped egg noodles or "Mostaccoli"

GNOCCHI - Traditional potato pasta shaped as small dumplings or "Cavatille"

TORTELLINI - Small meat-filled dumplings

CHOOSE A PREPARATION

With Meat

TRADITIONAL REDSAUCE – Rich, deep tomato sauce simmered for hours with veal stock.

BOLOGNESE – Contemporary redsauce with ground beef, onions, and garlic.

POLPETTE – Traditional redsauce with Paul's old style house-made meatball.

CON VONGOLE WHITE – White wine, cream, clams & a touch of Asiago cheese, fresh garlic, and fresh basil.

CON VONGOLE RED – Fresh onions, garlic, and fresh basil sautéed in extra virgin olive oil with clams & tomatoes.

CASALINGA – Prosciutto ham, mushrooms, peas, basil and garlic with cream and a touch of Marsala.

MILANESE – Sautéed onions, bacon, & garlic with extra virgin olive oil, Romano and fresh basil. Cream optional.

CAPICOLLA – Sautéed thin slices of Capicola ham, peas, garlic, and tomato cream sauce.

GORGONZOLA – Diced grilled chicken tossed with cream and rich Gorgonzola cheese.

Meatless

PAUL'S MARINARA –All vegetable tomato sauce with fresh basil, hints of onion & carrot. Crisp & light.

ALFREDO – Classic garlic cream sauce with Parmesan cheese. Made to order & very rich.

PAOLO – Intriguing combination of sautéed tomatoes, onions, black olives, capers, garlic, red wine and cream.

FLORENTINE – Sautéed mushrooms & spinach with roasted peppers, garlic, Marsala & cream. Topped with pine nuts.

PESTO – Classic Italian, house-made from fresh basil, garlic, parmesan & extra virgin olive oil.

AGLI E OLIO – Extra virgin olive oil, fresh garlic & a touch of fresh basil

GORGONZOLA – Rich cream sauce with classic Gorgonzola cheese and fresh basil.

FUNGHI POMODORO – Sautéed mushrooms, Roma tomatoes, roasted peppers, peas and Asiago with white wine and Extra Virgin Olive Oil.

ANTONIO – Sautéed with herb butter, spinach, onions, and Asiago cheese

ADD BROILED CHICKEN BREAST TO ANY PASTA

2.95

ADD BROILED SALMON FILLET TO ANY PASTA

5.95

Pasta

Preparations

Stuffed Pasta

PANZERA'S FAMOUS LASAGNA | 3.95
Layers of pasta, meat, and ricotta blended with spinach, herbs and spices, baked in a rich tomato sauce with provolone and Romano

VEGETABLE LASAGNA | 2.95
Garden vegetable version of our traditional lasagna, served with marinara (vegetarian)

MANICOTTI | 2.95
Tube-shaped pasta filled with ricotta and Parmesan cheese, with marinara (vegetarian)

RAVIOLI (MEAT OR CHEESE) | 2.95
With traditional redsauce or Marinara

STUFFED SHELLS | 2.95
Stuffed with a blend of three cheeses, and topped with Alfredo, Redsauce, and Marinara.

*All Entrees Below Include Your Choice of Cup of Soup or Paul's House salad.
Also Includes A Choice of Potato, Vegetable, Side of Pasta or Polenta.*

Seafood

CRAB CAKE DINNER | 4.95
Maryland lumpfin crab cakes accompanied with twin sauces

SALMON CLEOPATRA | 6.95
Our own house special – sautéed salmon with scallops, shrimp, artichokes, mushrooms, capers, white wine and cream

ROASTED SALMON | 5.95
Pan-seared fresh salmon with honey, lime & cracked black pepper. Chef's Choice Vegetable.

FANTAIL SHRIMP | 4.95
Jumbo butterflied shrimp fried golden brown with cocktail sauce

Broiler

All broiled items grilled with garlic butter unless otherwise specified.

PORK CHOPS | 4.95
Twin center-cut chops

DELMONICO STEAK | 9.95
10 oz Certified Black Angus steak broiled to your specification

NEW YORK STRIP | 21.95
12 oz Certified Black Angus center cut strip, broiled to your specification

CHICKEN BREAST | 3.95
Three petite tender broiled chicken breasts served with roasted peppers

Beverages

WE OFFER COCKTAILS, WINE & BEER.

See the wine list for a full selection

DOMESTIC BEER

IMPORTED BEER

WINE SELECTIONS

MIXED DRINKS

LIQUEURS

SOFT DRINKS

BOTTLED IBC ROOT BEER

ICED TEA

COFFEE

HOT TEA

LEMONADE

MILK

| 1.50

| 1.95

| 1.25

| 1.25

| 1.25

| 1.50

.95 / 1.50

HOUSE SPECIALTIES (ASK ABOUT OUR NIGHTLY SPECIALS)

Desserts

PAUL'S FAMOUS BREAD PUDDING | 4.50
Served warm with rum sauce

CRÈME BRULÈE | 4.50
Served with fresh berries in season and whipped cream

NOT RESPONSIBLE FOR LOST OR STOLEN PERSONAL PROPERTY