

Paulo and Bill

16501 Midland Dr 66217-9533 · +19139629900 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Garlic Bread	\$4.00
pesto, roasted garlic, parmesan cheese	
Phyllo Shrimp	\$9.50
chipotle cream cheese in phyllo, grilled shrimp, agradolce sauce	
Crab Cakes	\$11.00
blue crab, roasted tomato aioli, pancetta, avocado	
Scallops*	\$12.00
smoked red pepper sauce, applewood bacon	
Goat Cheese Bruschetta	\$9.50
goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato kalamata olive tapenade, red peppers	

SANDWICHES 5

Paulo's Club	\$11.00
ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, avocado, chipotle mayo	
Grilled Chicken Breast	\$9.00
bacon, provolone, avocado, chipotle cream cheese	
Roast Beef	\$10.00
fontina cheese, caramelized onion, whole grain mustard horseradish sauce	
Smoked Turkey	\$9.50
cranberry chutney, mozzarella, fresh basil, tomato	
Blackened Salmon	\$11.00
bacon, provolone, tomato, romaine, basil aioli	

SALADS 9

Paulo's Chicken	\$12.00
salad greens, cheese, tomatoes, artichoke hearts, avocado, egg, coconut fried chicken, honey mustard dressing	
Tuscan Cobb	\$11.00
seasoned chicken, green beans, tomato, egg, bacon, gorgonzola cheese, citrus rosemary dressing, or chipotle ranch	

Viva Italian	\$8.00
mixed greens, pepperoncini, kalamata olives, roma tomatoes, mozzarella, lemon romano vinaigrette	
Caesar	\$8.00
reggiano, parmigiano, romaine lettuce	
Spinach	\$8.00
strawberries, spiced pecans, red onion, feta cheese, apple vinaigrette	
Salmon*	\$12.00
atlantic salmon, fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	
Grilled Chicken	\$10.00
mixed greens, apples, pears, goat cheese, spiced pecans, cranberries, pomegranate vinaigrette	
Ahi Tuna*	\$15.00
salad greens, peppers, mango salsa, champagne vinaigrette, wasabi crème fraîche	
Steak*	\$12.00
grilled petite beef tenderloin, mixed greens, beefsteak tomatoes, roasted mushrooms, caramelized onion, gorgonzola cheese, ranch dressing	

PASTA 12

Spaghetti	AVAILABLE OPTIONS
house-made red sauce, parmesan	
	\$8.00
	Add meatballs: \$2.50
	Add italian sausage: \$3.50
Carbonara	\$10.00
applewood bacon, fettuccini, spinach, parmesan cream	
Cavatappi	\$10.00
lemon pepper cream, spinach, mushroom, tomatoes	
Smoked Chicken Lasagna	\$11.00
mozzarella, ricotta, parmesan, smoked gouda, fresno peppers, bechamel, pesto cream sauce	
Whole Wheat Pasta	\$10.00
basil, tomatoes, asparagus, garlic, olive oil, spinach, feta cheese	
Tri-Colored Tortellini	\$12.00
house-smoked applewood bacon, peas, parmesan cream	
Bow Ties Pasta	\$12.00
chicken, crimini mushrooms, roasted garlic, fontina cream	
Lasagna	\$12.00
fresh pasta layers, Scimeca's italian sausage, seasoned beef, ricotta, mozzarella, house-made red sauce	
Wild Mushroom Ravioli	\$9.00
black pepper, basil, ricotta, parmesan risotto, spicy vodka sauce	

Deburgo Pasta	\$13.00
peppered beef tenderloin, white wine oregano cream, mushroom, onion, linguine. spicy upon request	
Alfredo	\$10.00
creamy alfredo sauce, fettuccini	
Shrimp and Scallops*	\$14.00
spicy tomato vegetable sauce, spinach, linguine	

CHICKEN 4

Grilled Chicken Breast	\$10.00
honey balsamic glaze, wild rice, mixed vegetables	
Marsala	\$14.00
sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace	
Piccata	\$12.00
sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	
Parmesan	\$13.00
breaded chicken breast, choice of fettuccini alfredo or spaghetti red sauce, light garlic tomato goat cheese sauce	

FISH 4

Grilled Tilapia*	\$13.00
wild rice, mixed vegetables, orange mango reduction	
Grilled Salmon*	\$15.00
canadian atlantic salmon, garlic roasted new potatoes, red onion, sautéed spinach, béarnaise butter	
Lemon Tilapia*	\$14.00
wild rice, spinach, lemon pan jus can be blackened	
Sautéed Canadian Walleye*	\$16.00
mushroom ravioli, vegetable medley, smoked red chile cream	

WOOD FIRED FLATBREAD 4

Peppered Chicken	\$12.00
mozzarella, feta, tri-colored peppers, hummus	
Applewood Smoked Bacon	\$13.00
goat cheese, blue cheese, charred tomatoes, cranberries, basil	
Seasoned Beef Tenderloin	\$14.00
chianti demi-glace, mozzarella, roasted mushrooms, rosemary	
Vegetarian	\$9.00
shiitake mushroom, mozzarella, feta, roasted red peppers, tomatoes, olive oil, fresh basil	

STONE OVEN PIZZA 4

Pizza Classica	\$10.00
pepperoni, mushrooms, roasted garlic, marinara, mozzarella, oregano	
Mona Lisa	\$10.00
italian sausage, artichokes, mushrooms, roma tomatoes, mozzarella	
Margherita	\$10.00
house made basil pesto, roma tomatoes, mozzarella, caramelized onions	
Sicilian	\$12.00
SPICY! tomato sauce, cappicola, italian sausage, pepperoni, garlic, kalamata olives, caramelized onions, mozzarella	

USDA CHOICE BEEF TENDERLOIN 3

Mama Mia*	AVAILABLE OPTIONS
grilled tenderloin, whipped potatoes, sugar snap peas, red peppers, chianti demi-glace	6 Oz: \$28.00
	8 Oz: \$32.00
Maytag Bleu Cheese*	AVAILABLE OPTIONS
grilled tenderloin medallions, roasted new potatoes, asparagus, chianti demi-glace	6 Oz: \$28.00
	8 Oz: \$32.00
Diane*	AVAILABLE OPTIONS
steak medallions, mushroom demi-glace, whipped potatoes, broccoli and tomatoes	6 Oz: \$28.00
	8 Oz: \$32.00

WOOD FIRED FLATBREAD PIZZA 4

Applewood Smoked Bacon	\$17.00
goat cheese, blue cheese, charred tomatoes, cranberries, basil	
Peppered Chicken	\$17.00
mozzarella, feta, tri-colored peppers, hummus	
Seasoned Beef Tenderloin	\$18.00
chianti demi-glace, mozzarella, roasted mushrooms, rosemary	
Vegetarian	\$14.00
shiitake mushroom, mozzarella, feta, roasted red peppers, tomatoes, olive oil, fresh basil	