

PRIX-FIXE

Please no substitutions.
\$25 per Person, Lunch



CHOICE OF ONE APPETIZER

Minestrone / Fresh Vegetable Soup (g)
Vongole Arreganate / Clams Baked with Seasoned Bread Crumbs
Insalate Mista / Mixed Greens, Roasted Peppers & Tomatoes with Olive Oil & Vinegar (g)
Peperoni Rossi Arrostiti con Mozzarella / Fresh Roasted Sweet Peppers with Mozzarella (g)
Melanzane Rollatini / Rolled Eggplant Stuffed with Ricotta & Mozzarella and Baked with Tomato Sauce

CHOICE OF ONE ENTRÉE

Whole Wheat Penne Primavera / Pasta with fresh seasonal Vegetables
Vermicelli con Gamberi / Thin Spaghetti with Shrimp in Marinara Sauce
Pannini con Melanzane Parmigiana / Eggplant Parmigiana on Ciabatta
Petto di Pollo Francese / Chicken Breast sautéed with Prosciutto, Lemon, White Wine & Butter
Filetto di Salmone Alla Griglia / Grilled Salmon (g)

CHOICE OF ONE DESSERT

Torta di Ricotta / Creamy Italian Cheese Cake (g)
Cannoli / Italian Pastry Shell filled with Cream
Spumoni / Vanilla, Chocolate & Pistacchio Ice Cream (g)
Tortoni / Vanilla Ice Cream Topped With crushed Almonds (g)
And Coffee, Tea, or Espresso

\$40 per Person, Dinner

CHOICE OF ONE APPETIZER

Minestrone / Fresh Vegetable Soup (g)
Vongole Arreganate / Clams Baked with Seasoned Bread Crumbs
Insalate Mista / Mixed Greens, Roasted Peppers & Tomatoes with Olive Oil & Vinegar (g)
Peperoni Rossi Arrostiti con Mozzarella / Fresh Roasted Sweet Peppers with Mozzarella (g)
Melanzane Rollatini / Rolled Eggplant Stuffed with Ricotta & Mozzarella and Baked with Tomato Sauce

CHOICE OF ONE ENTRÉE

Salmone alla Griglia / Broiled Salmon (g)
Vermicelli con Gamberi / Thin Spaghetti with Shrimp in Marinara Sauce
Vitello alla Parmigiana / Veal Cutlet with Mozzarella & Tomato Sauce
Scallopini Pizzaiola / Scallops of Veal Sautéed in Garlic, Mushrooms, White Wine, & Tomato Sauce
Petto di Pollo Francese / Boneless Chicken Breast Sautéed with Prosciutto, Lemon, White Wine & Butter
Supplemental \$8
Lombata Mediterraneo / Veal Chop with Tomato, Shitake, White Wine & Rosemary *
Tagliata di Manzo / Sliced Black Angus NY Strip Steak with Tuscan Herbs over Arugula & Tomato * (g)

CHOICE OF ONE DESSERT

Torta di Ricotta / Creamy Italian Cheese Cake (g)
Cannoli / Italian Pastry Shell filled with Cream
Spumoni / Vanilla, Chocolate & Pistacchio Ice Cream (g)
Tortoni / Vanilla Ice Cream Topped With crushed Almonds (g)
And Coffee, Tea, or Espresso

(g) = Gluten Free

All our dishes are prepared to order. We will do our best to accommodate your taste.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Now you can bring the taste of Paul & Jimmy's home.

Nonna's Tomato, Filetto di Pomodoro and Puttanesca are available for \$8 per 25oz jar

A note to our guests...

Paul & Jimmy's has been an integral part of my life since I was born. My father's family comes from a small town in southeast Italy called Molfetta. My own culinary roots reach back to my grandfather Cosmo and my great uncles who were restaurateurs. My father Louis has instilled in me a passion for this business. His love and guidance have enabled me to follow in his footsteps. My dream to work with him is now a reality.

During my teenage years, I worked here as a busboy and as a college student I became a waiter and maitre'd. After graduating from the University of Connecticut, I continued my studies at the Institute of Culinary Education to develop my skills as a chef. While attending school, I discovered the discipline, hard work and passion it takes to become successful. After completing a two month externship at the acclaimed Lupa Osteria in NYC, I decided to join our family's business. I strive to use the freshest seasonal ingredients to create our specials. Of course, we will continue to serve you the favorites you have enjoyed here since 1950. Recently I traveled to Tuscany to enhance my culinary skills in traditional Italian cooking. My goal is to give you the most authentic Italian dining experience in New York City. My family and I welcome you and hope that your experience here is both enjoyable and memorable.

Greg Azzollini
Executive Chef