



TAKEOUT MENU

Free Delivery in Charlestown: Sunday through Thursday from 5:00pm-9:30pm
Friday through Saturday from 5:00pm-10:00pm

Serving Dinner: Sunday through Wednesday from 5:00pm-10:00pm
Thursday through Saturday from 5:00pm-10:30pm

617 · 242 · 7229

Salads

CAPRESE lucky tomatoes, fresh mozzarella cheese, fresh basil leaves, basil oil · 7

CAESAR romaine lettuce, grape tomatoes, parmesan cheese, homemade croutons, egg-less caesar dressing · 8

FIG mixed greens, dried figs, pistachios, goat cheese, fig marsala vinaigrette · 8

SPINACH baby spinach, toasted pancetta, roasted peppers, tomatoes, red onion, grilled mushrooms, Danish blue cheese, balsamic vinaigrette · 9

FETA chopped greens, grape tomatoes, kalamata olives, red onion, roasted peppers, cucumber, feta cheese, lemon oregano vinaigrette · 8

Starters

ANTIPASTO imported meats, roasted and grilled vegetables, artisan cheese, daily chef's selections · 14

GRILLED CALAMARI vinegar peppers, lemon caper sauce, mixed greens · 11

MELANZANA DI FORNO rolled slices of eggplant stuffed with ricotta cheese, wood roasted in our plum tomato sauce with fresh mozzarella cheese · 9

MUSSELS BIANCO PEI farm raised black mussels in a saffron infused white wine broth · 13

BRUSCHETTA Paolo's rustic bread topped with garlic, diced tomatoes, and our three cheese blend · 7

Wood Fired Pizza

AMERICANO traditional cheese pizza! plum tomato sauce, three cheese blend	12 in · 16 in
PEPPERONI	10 · 12
MARGHERITA plum tomato sauce, fresh mozzarella cheese, romano, olive oil, basil	11 · 13
PAOLO'S sopresatta, kalamata olives, plum tomato sauce, three cheese blend	10 · 12
BOLOGNESE our signature Bolognese sauce, three cheese blend	11 · 13
BELLA grilled chicken, plum tomato sauce, onion, three cheese blend, basil oil	11 · 13
GINA sweet Italian sausage, caramelized onions, plum tomato sauce, cheese	11 · 13
MELANZANA eggplant, plum tomato sauce, ricotta cheese, mozzarella, basil oil	10 · 12
ROASTED VEGETABLE peppers, mushrooms, onions, plum tomato sauce, three cheese blend	10 · 12
BIANCO mozzarella, provolone, and romano cheese (white pizza)	10 · 12
BBQ CHICKEN grilled chicken over our tangy barbecue sauce topped with mozzarella cheese and pico de gallo	12 · 14



251 Main Street
Charlestown, MA
617.242.7229
www.paolosboston.com

TAKEOUT MENU

Paolo's is the perfect spot for a private function.
Wine Tastings · Rehearsal Dinners · Anniversaries · Holiday Parties ·
Birthdays · Business Lunches · Showers · Baptisms
Limited to parties under 50 people

617 · 242 · 7229

Pasta & Risotto

half portions of pasta and risotto available, spaghetti squash available as low-carb alternative

SCALLOPS RISOTTO risotto Milanese, cast iron seared sea scallops · 24

LINGUINE VONGOLE fresh local clams sautéed in a plum tomato white wine sauce over linguine pasta · 19

SEAFOOD FRA DIAVOLO scallops, shrimp, mussels, and clams in a spicy marinara sauce with linguine pasta · 24

SHRIMP SCAMPI shrimp sautéed in a white wine garlic sauce over linguine · 16

LOBSTER RAVIOLI chunks of lobster meat in a blush marinara sauce · 24

TAGLIATELLE ALLA BOLOGNESE slow simmered meat sauce with tagliatelle pasta · 15

BUTTERNUT SQUASH RAVIOLI in a three cheese alfredo sauce · 16

PENNE CON POLLO medallions of chicken with asparagus, mushrooms, sweet onions, sun-dried tomatoes, pesto cream sauce, penne pasta · 18

CHICKEN, BROCCOLI, AND PENNE in a white wine garlic sauce · 17

Entrees

CAST IRON SALMON seared Atlantic salmon, polenta, tomato basil salsa · 19

CHICKEN BANA STANA chicken breast topped with spinach, prosciutto, mushrooms, and mozzarella cheese in a sweet marsala wine sauce over sweet potatoes · 20

VEAL MILANESE panko crusted veal cutlet, lemon caper white wine sauce, risotto, grilled eggplant · 23

CHICKEN PARMIGIANA panko crusted chicken breast, plum tomato sauce, linguine pasta · 19

PORK TENDERLOIN roasted with vinegar peppers and onions, red bliss potatoes, sautéed spinach · 18

SIRLOIN STEAK TIPS with mashed potatoes and salad · 17

Desserts

PAOLO'S TIRAMISU homemade with Belgium chocolate, Italian lady fingers soaked in espresso coffee and rum, layered with marscarpone cream · 7

CHOCOLATE MOUSSE whipped with Vermont cream and Belgium chocolate · 7

BREAD PUDDING country bread, golden raisins, fresh eggs and cream topped with a rum butter sauce and vanilla ice cream · 7

Menu descriptions do not include all ingredients; notify server of any dietary or health restriction. Please be advised that consuming undercooked animal products may increase the risk of food-borne illness especially if you have certain medical conditions.