

Paul's

Established 1973

ITALIAN RESTAURANT



It has been 31 years since we opened this restaurant. Prior to its opening, it was a sandwich "kitchen" known as the Dutch Door. Paul's Italian-American Kitchen was born on March 28, 1973 with just a few menu items and only three spaghetti bowls. We catered coffee, rolls, bagels and egg sandwiches to a neighboring construction site, which was the Southampton Inn, then owned by the Passavia Family. The following year we began to sell pizza. It was at that time, Southampton and all of the Hamptons, were becoming the "seasonal vacation spot". Summers began to bring chaos and madness, and Labor Day was the official beginning of winter. The winters were long and tough back then, and so was running a seasonal business. But it was an inspiring place to be. There was a silence, stillness and magnificence to our area that others found just as alluring, and consequently, more and more tourists came to the east end. As our business kept growing, so did our family and friends. We had our "Regulars: who would hang out for hours, and employees who have become life-long friends, whom we now consider family. Our children, even at an early age, became part of our business.

In 1979 we had the opportunity to expand and Hull Chevrolet's office space became our dining room. Once again we decided to add more variety, so we increased the choices of salads, pasta, local seafood and much more. And our loyalty has always been to *you*, our customer, to serve quality food at reasonable prices in a warm, friendly atmosphere. You were always our priority. It is because of all of you that we were able to live up to our commitment and still be here thirty plus years later. There are so many that shared in our lives, so many to thank. So THANK YOU to our loyal customers from years gone by, to the present, friends we have made over the years and to our family. And to those who have past, our close friend Patrick Cunningham and Vinny Burns, our favorite bartender and mentor. But especially we want to thank our children, Stacey, Andrew, Evan and Petrina, who have grown up in the business and gave their time unselfishly, whether it was needed here at the restaurant, or at home. We thank them for their dedication to us and to this restaurant, despite their hard work and never-ending work hours. They share in our beliefs and values - to operate an eating establishment with fine cuisine, courteous manner and honesty. And for this, we are most proud and forever grateful.

3/28/2004

desserts

TIRAMISU
CHEESE CAKE
CHOCOLATE CHEESE CAKE

TOASTED ALMOND
VESURIUS CAKE
RICE PUDDING

CANNOLI
TARTUFO
APPLE PIE

specialty coffees

CREME DE LA
coffee, bailey's creme de cacao

FRENCH KISS
amaretto, kahlua, hot chocolate, coffee
TOASTED NUT
frangelica, kahlua, hot chocolate, coffee

KEOKI COFFEE
kahlua, brandy and coffee
IRISH COFFEE
bushmill irish whiskey, kahlua and coffee

We serve Cappuccino and Espresso

We proudly serve . . . "CHAI"
A Tea unlike any other you've tasted!

beer & wine

IMPORTED and DOMESTIC
TAP BEER AVAILABLE

HOUSE WINE AVAILABLE
by the Glass - ½ Carafe - Full Carafe
complete wine list available

JOIN US FOR BREAKFAST

beginning each morning at 9:00 am
Full breakfast menu available

WE CATER

Custom Catering for all Occasions
Complete Menu Available

We regret that personal checks are not accepted.
We welcome American Express, Master Card and Discover. Credit Card minimum \$15.00

\$5.00 minimum charge per person in dining room.
Extra charge for sharing dinners \$5.00

Custom Catering for all occasions - complete Catering Menu available.

Visit us at: www.paulsitalianrestaurant.com

appetizers

cold

SHRIMP COCKTAIL (4) (each additional shrimp - \$3.75)	12.25
★ CLAMS on the ½ SHELL - dozen	11.50
- ½ dozen	8.00
ANTIPASTO - small	10.95
- large	14.95
(with prosciutto di parma - \$3.25 extra)	
FRESH MOZZARELLA and TOMATO APPETIZER	10.25
served with fresh basil, roasted peppers and vine-ripe tomatoes and extra virgin olive oil	

soup

ZUPPA DEL GIORNO	
cup 2.95 • bowl 3.95 • super bowl 4.95	
• ONION AU GRATIN 4.95 •	

salads

HOUSE SALAD	4.75
DOUBLE HOUSE SALAD	7.95
GRANDE MOZZARELLA SALAD mozzarella, tomato and cucumber	9.75
ROLEMUSBAC SALAD romaine lettuce, mushrooms and bacon bits	9.75
GREEK SALAD feta cheese and greek olives	9.75
CAESAR SALAD in our own homemade caesar dressing	8.75
FRESH MOZZARELLA SALAD with sun dried tomatoes, roasted peppers and black olives served over our mixed green salad (with prosciutto di parma - \$2.95 extra)	10.50
GORGONZOLA SALAD on mesclun lettuce with roasted peppers, croutons and calamata olives	10.50
GRILLED CHICKEN CAESAR SALAD grilled chicken with homemade croutons and grated romano cheese mixed with romaine lettuce in our own caesar dressing	12.25
GRILLED SHRIMP CAESAR SALAD grilled shrimp with homemade croutons and grated romano cheese mixed with romaine lettuce in our own caesar dressing	13.25
CHEF'S SALAD roast beef, ham, turkey, American and Swiss cheese	10.75

OUR DRESSINGS ARE:
House, Caesar, Ranch or Russian
(Bleu Cheese .95 extra)

hot

FETTUCCHINE ALFREDO	9.25
FETTUCCHINE ALFREDO with BROCCOLI	10.50
FRIED ZUCCHINI	7.50
MOZZARELLA STICKS	5.95
COMBO CLASSIC zucchini, cheese sticks and fried mushrooms	7.95
BUFFALO WINGS - small (10)	8.25
spicy hot or mild - large (20)	14.95
CHICKEN FINGERS - small	6.75
- large	7.95
POTATO SKINS served with bacon bits, cheddar and sour cream	5.95
GARLIC BREAD	3.75
with mozzarella	5.95
with sun dried tomatoes and mozzarella	6.95
with fresh basil, tomato and garlic	6.95
STIR-FRY VEGETABLE PLATTER zucchini, broccoli, onion, spinach, mushrooms and roasted peppers	10.25
HOT ANTIPASTO fried shrimp, fried ravioli, baked clams and eggplant rollatine with roasted peppers	15.25
BAKED CLAMS OREGANATO - 1 dozen	14.95
(chopped \$1.00 extra) - ½ dozen	8.95
CLAMS CASINO with bacon and fresh garlic	
1 dozen	14.95
½ dozen	9.25
CLAMS POSILLIPO white or light red sauce	
1 dozen	14.95
½ dozen	9.25
SHRIMP OREGANATO	12.95
SHRIMP SCAMPI	12.95
SHRIMP MARINARA	12.95
SHRIMP FRA DIAVOLO	12.95
MUSSELS MARINARA	10.95
MUSSELS FRA DIAVOLO	10.95
MUSSELS POSSILIPO	10.95
STEAMED MUSSELS	10.50
FRIED CALAMARI	11.95

★ These menu items can be cooked to your liking.
Consuming raw or undercooked meats, fish, shellfish or
fresh shell eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.

To Our Customers,

Our priority has always been quality food at moderate prices. Over the years we have expanded our menu to grow with the ever-changing food industry. And, it has always been our policy to prepare our food to your specific request. So, if you are in a hurry, please advise your server. We do not want to jeopardize losing your business in this fast-paced society in which we live. Please know, we are dedicated to the continuance of quality food and service, therefore, we hope you will join us another time for a leisurely dinner to enjoy one of our specialties, prepared specifically to your request!

Paul & Laurie

pasta specialties

CHOICE OF FRESH PASTA:

SPAGHETTI - LINGUINE - ZITI - CAPPELLINI
 (RIGATONI, PENNE, OR FUSILLI PASTA 1.00 EXTRA)
 [WHOLE WHEAT PENNE AND WHOLE WHEAT LINGUINE 1.25 EXTRA]

PASTA POMODORO	14.50	GNOCCHI POMODORO	15.95
our own homemade tomato sauce		GNOCCHI with PESTO	17.50
PASTA with MEAT SAUCE	15.50	GNOCCHI and FRESH MOZZARELLA	17.50
our homemade meat sauce		in marinara sauce with fresh basil	
PASTA MARINARA	14.95	CAVATELLI in POMODORO SAUCE	15.50
prepared with imported Italian tomatoes and olive oil		CAVATELLI with RICOTTA	16.25
POMODORO with Meatball or Sausage	14.95	in pomodoro sauce	
PRIMAVERA	18.50	PENNE ALLA VODKA	17.95
zucchini, broccoli, carrots, spinach, onion and mushrooms, sauteed in garlic and olive oil		PENNE with BROCCOLI, OIL & GARLIC	18.50
AGLIO & OLIO	15.50	RAVIOLI	15.50
sauteed garlic and extra virgin olive oil		BAKED RAVIOLI	15.95
MUSHROOM SAUCE	16.50	SPINACH RAVIOLI	16.50
light red sauce		with VODKA SAUCE	17.25
BASIL, GARLIC and EXTRA VIRGIN OLIVE OIL	15.75	BAKED LASAGNA	15.25
FETTUCCINE ALFREDO	16.95	BAKED HOMEMADE MANICOTTI	14.95
TORTELLINI ALFREDO	17.95	STUFFED SHELLS	14.75
FETTUCCINE CARBONARA ALFREDO	18.95	BAKED ZITI PARMIGIANA	14.95
with imported prosciutto di parma fresh mushroom and onions		with RICOTTA	15.95

seafood pasta specialties

LINGUINE with CLAM SAUCE	17.95	SCUNGILLI ALLA MARINARA	18.95
fresh local chopped clams in white or light red sauce		SCUNGILLI FRA DIAVOLO	18.95
LINGUINE with SHRIMP and CLAMS	20.95	sauteed in light marinara sauce with white wine, garlic and herbs over linguine	
served with white or light red sauce		CALAMARI ALLA MARINARA	19.95
STEAMED CLAMS over LINGUINE	19.95	CALAMARI FRA DIAVOLO	19.95
fresh local clams steamed in white or light red sauce		sauteed in light marinara sauce with white wine, garlic and herbs over linguine	
LINGUINE MARECHIARE	21.95	MUSSELS MARINARA	19.95
clams, shrimp and mussels in marinara sauce		local mussels sauteed in light marinara sauce with white wine, garlic and herbs over linguine	
SHRIMP MARINARA	23.95	MUSSELS POSILLIPO	19.95
shrimp sauteed lightly in marinara sauce over linguine		local mussels sauteed with garlic, herbs and white wine over linguine	
SHRIMP FRA DIAVOLO	23.95	SEAFOOD SIZZLER	23.95
SHRIMP in ANGEL HAIR	23.95	combination of broiled shrimp, fresh flounder and scallops in our oreganata breading, served with a side of red or white clam sauce	

ZUPPE DE PESCE for one 27.95 for two 49.95

mussels, clams, calamari, shrimp and fresh local flounder sauteed in a delicate fish marinara sauce, served with linguine (fra diavolo extra)

pasta sides

SIDE of PASTA with:		FRENCH FRIES	2.95
MUSHROOM SAUCE	9.75	ONION RINGS	3.50
CLAM SAUCE red or white	10.95	MEATBALLS	6.50
MEAT SAUCE	8.50	SAUSAGE	6.50
PESTO SAUCE	9.25	BAKED POTATO (after 5 pm)	4.95
MARINARA SAUCE	8.75	VEGETABLE of the DAY	6.50

side dishes

ALL PASTA ENTREES SERVED WITH SALAD AND GARLIC BREAD (Bleu Cheese Dressing .95 extra)
 MINI CAESAR SALAD \$2.25 extra PLEASE - NO SUBSTITUTIONS

Requests for Mushroom Sauce, Meat Sauce, Clam Sauce, Pesto or Marinara Sauce or any other specially prepared sauce will result in an additional charge.

entrees

ALL ENTREES SERVED WITH SPAGHETTI or BAKED POTATO or FRIES or
STEAMED VEGETABLES 1.25 EXTRA or SAUTEED VEGETABLES 2.75 EXTRA
and SALAD (bleu cheese .95 extra)

italian classics

VEAL CUTLET PARMIGIANA pomodoro sauce and mozzarella cheese	19.95
VEAL CUTLET & PEPPER PARMIGIANA fresh peppers and mozzarella cheese	19.95
BREAST of CHICKEN CUTLET PARMIGIANA pomodoro sauce and mozzarella	19.25
CHICKEN CUTLET and PEPPERS PARMIGIANA breast of chicken, fresh peppers and mozzarella	19.50
BAKED EGGPLANT PARMIGIANA breaded eggplant, layered with pomodoro sauce, grated cheese and mozzarella	17.95
BAKED EGGPLANT ROLLATINI breaded eggplant, layered with ricotta, pomodoro sauce, grated cheese and mozzarella	18.95

from the broiler

★ EXTRA THICK CUT DINNER STEAK	22.95
★ MARINATED EXTRA THICK CUT	23.50
BAKED HALF CHICKEN broiled just right	16.95

chicken

BREAST of CHICKEN <u>over</u> MARSALA breast of chicken in marsala wine with mushrooms served over pasta	20.50
BREAST of CHICKEN <u>over</u> PICCATA breast of chicken sauteed in white wine with lemon, herbs and prosciutto di parma	20.95
BREAST of CHICKEN <u>over</u> FRANCESE breast of chicken sauteed in butter with white wine and lemon	20.50
CHICKEN CACCIATORE served with fresh peppers, onions and fresh mushrooms	18.95
CHICKEN MARGHERITA sauteed chicken breast with plum tomatoes, fresh basil, garlic, oil, white wine and herbs, topped with fresh mozzarella	19.95

burgers

OUR ½ lb. BURGERS ARE SERVED ON A SESAME BUN WITH
LETTUCE, TOMATOES, FRENCH FRIES AND COLE SLAW

★ HAMBURGER PLATTER	7.95
★ CHEESE BURGER PLATTER	8.75
★ BACON CHEESE BURGER	9.50
★ PIZZA BURGER PLATTER	8.95

seafood

JUMBO SHRIMP OREGANATO shrimp broiled in garlic butter and white wine, lightly topped with seasoned bread crumbs	23.95
JUMBO SHRIMP SCAMPI delicately sauteed in garlic butter	23.95
JUMBO SHRIMP PARMIGIANA fried shrimp in pomodoro sauce topped with mozzarella cheese	23.95
JUMBO FRIED SHRIMP fried shrimp served with tartar sauce	22.95
JUMBO SHRIMP FRANCESE <u>over</u> PASTA delightfully sauteed and served in our white wine and lemon sauce	23.95
BROILED LOCAL FLOUNDER broiled in flavorful spices and lightly topped with our seasoned bread crumbs	in season
★ SURF & TURF boneless sirloin, served with fresh local shellfish (according to availability in season)	in season

FRIED SEAFOOD PLATTER

delicately fried flounder, scallops, calamari and shrimp
for one 22.95 for two 43.95

STEAMED SEAFOOD PLATTER

clams, mussels, shrimp and local shellfish (in season)
for one 23.95 for two 45.95

veal

VEAL SCALLOPINE CACCIATORE fresh mushrooms, onions, peppers in a light marinara sauce	21.50
VEAL PICCATA <u>over</u> PASTA veal sauteed in white wine, lemon and herbs with prosciutto di parmi	21.95
VEAL FRANCESE <u>over</u> PASTA veal delicately sauteed in white wine and herbs with lemon	21.95
VEAL MARSALA <u>over</u> PASTA sauteed in marsala wine with mushrooms	21.95
VEAL MILANESE breaded veal cutlet with a wedge of lemon or served in our pomodoro sauce	18.25

children's menu

Under 12 Only

SERVED WITH SMALL FOUNTAIN SODA

SPAGHETTI or ZITI <i>with meatball or sausage</i>
CHICKEN FINGERS <i>and french fries</i>
GRILLED AMERICAN CHEESE <i>and french fries</i>
CHICKEN PARMIGIANA <i>with spaghetti</i>
★ CHEESEBURGER <i>and french fries</i>
RAVIOLI - LASAGNA
7.50

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pizza (neapolitan)

CHEESE	16.95
OLIVES	18.95
SHRIMP	25.50
ANCHOVIES	19.25
FRESH GARLIC	18.95
SAUSAGE	18.95
MEATBALLS	18.95
FRESH PEPPERS	18.95
FRESH MUSHROOMS	19.25
ONIONS	18.95
SALAMI	18.95
EGGPLANT	18.95
PEPPERONI	18.95
FRESH BROCCOLI	18.95
FRESH BASIL and MOZZARELLA	21.50
WHITE PIZZA	19.95
PESTO and PLUM TOMATO	20.70
PAUL'S SPECIAL	19.95
sausage, meatball, pepper and onion	
HAMPTON GARDEN	19.95
broccoli, mushrooms, olives, fresh garlic and artichoke hearts	
SICILIAN	21.95
ANY PIZZA CAN BE MADE WITH THIN CRUST UPON REQUEST	

TOPPINGS:

½ Pie 1.95 Whole Pie 2.75

heros

★ STEAK & PEPPERS or CHEESE	12.95
EGGPLANT PARMIGIANA	8.75
VEAL CUTLET PARMIGIANA	9.95
SHRIMP PARMIGIANA	12.50
SAUSAGE & PEPPERS	9.25
MEATBALL PARMIGIANA	8.75
MEATBALL and SAUSAGE PARMIGIANA	8.75
SAUSAGE PARMIGIANA	8.75
CHICKEN CUTLET PARMIGIANA	9.25

lite delites

GRILLED TERIYAKI CHICKEN	9.50
artichoke hearts, snow peas, onions and diced vine-ripe tomatoes, served on crispy tortilla	
SPINACH & GRILLED CHICKEN SALAD	9.50
hard boiled egg, roasted peppers, bacon bits and diced cucumbers on baby leaf spinach with balsamic vinaigrette dressing	
TURKEY BURGER	8.95
ground turkey breast with diced zucchini and onions, served on english muffin with green leaf lettuce and sliced vine ripe tomato	
VEGGIE MESCLUN SALAD	9.25
with avocado, tomatoes, grilled eggplant and black bean corn salsa over mesclun greens	
PORTABELLO BURGER	8.25
on English muffin bun with vine-ripe tomatoes and roasted bell peppers, served with mini caesar salad	
GRILLED SHRIMP and RASPBERRY VINAIGRETTE	12.50
diced tomatoes, snow peas and onion, served on fresh baby spinach with chopped walnuts	

pan pizza

CHEESE	9.25
VEGGIE mushrooms, eggplant, onion and olives	10.95
SEAFOOD shrimp and clams	14.50

TOPPINGS \$1.25 extra (seafood not included)

CALZONES fried or baked to order **7.95**

prepared with ham, ricotta and mozzarella
(extra toppings .95 each)

specialty sandwiches

HAM, TUNA or PASTRAMI MELT	9.75
on hero with choice of cheese melted, with lettuce and tomato	
★ HAM or ROAST BEEF or TURKEY DELUXE	10.25
on hero with bacon, choice of cheese melted, with lettuce and tomato	
★ ROAST BEEF PARMIGIANA	10.25
on garlic bread with mozzarella, lettuce and tomato	
ITALIAN HERO (the original)	9.25
salami, ham, provolone, lettuce, tomato, onion and house dressing	
FILET of GRILLED CHICKEN, lettuce & tomato	8.75
SEA GRINDER	9.95
fresh filet of flounder with lettuce, tomato and your choice of cheese	
★ CLUB SANDWICH	9.50
turkey, ham or roast beef with lettuce, tomato and bacon	
REUBEN	9.25
corned beef or pastrami on rye with russian dressing and sauerkraut	
THE GODFATHER	9.75
salami and fresh mozzarella with roasted peppers, shredded lettuce and tomato, sprinkled with house dressing	
THE GODMOTHER	11.25
prosciutto di parma and provolone on a hero with lettuce, tomatoes, roasted peppers and house dressing	
★ PHILLY CHEESE STEAK	10.25
sauteed onions and roast beef with cheddar cheese on toasted buttered hero	
FRESH MOZZARELLA HERO	9.75
fresh mozzarella, vine-ripe tomatoes, green leaf lettuce, roasted peppers and basil	
CHICKEN AVOCADO CLUB	9.95
grilled chicken & avocado with lettuce, tomato & bacon	
BLACK RUSSIAN	9.75
pastrami, bacon and tomato with Swiss cheese and russian dressing on hero	
CHICKEN DI PARMA	9.95
chicken cutlet with roasted peppers, prosciutto di parma with melted mozzarella on garlic bread	
ROAST TURKEY and FRESH MOZZARELLA	9.95
vine-ripe tomatoes with fresh basil and balsamic vinaigrette, served on hero	

wraps

SOUTHWESTERN WRAP	9.50
grilled chicken, pepperoncini, salsa and mixed greens	
TERIYAKI SHRIMP WRAP	11.50
sauteed onions, roasted peppers & mixed greens	
★ PAUL'S STEAK WRAP	10.95
marinated shell steak strips with sauteed peppers and onions with mozzarella cheese	
TERIYAKI CHICKEN WRAP	9.95
with avocado and tomato and mixed greens with teriyaki chicken	
VEGGIE WRAP	9.50
grilled eggplant with black bean & corn salsa, roasted peppers, tomatoes and mixed greens	
CHICKEN QUESADILLA	9.75
chicken and sauteed peppers and onions with melted cheddar and mozzarella served with salsa and sour cream	

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