

Where The Eastside Meets The Westside



PAUL'S On Times Square



Breakfast:

Monday - Friday: 6:30am - 10:30am
Saturday - Sunday: 7am - 11am

Lunch:

Daily: 12pm - 3pm

Dinner:

Daily: 5pm - 11pm



CELEBRATE
NEW YEAR'S EVE WITH US

ANTIPASTI STARTERS

- Antipasti Amore 14.5**
Prosciutto Di Parma, Salami, Parmesan
Rigiano, Copicollo San Danielle &
Eggplant Caponata
- Salsicce Miste Alla Griglia® 19.5**
Homemade Ljuljhami Mixed Grilled
Sausages w/ Roasted Pepper Coulis
- Calamari Grillatti 18.5**
Seafood and Herbs Stuffed Squid
w/ Spicy Marinara Sauce
- Carpaccione Di Manzo 19.5**
Raw Beef w/ Arugula & Parmesan Cheese
- Cozze Alla Posillipo 19**
Mussels w/ White Wine, Marinara
Sauce & Oregano
- Bruschetta Milano 9**
Toasted Bread w/ Goat Cheese
Topped w/ Tomato, Red Onion & Basil
- Carciofini e Arugula 18**
Sautéed Hearts of Artichoke
in Lemon Olive Oil w/ Arugula

INSALATE SALADS

- Insalata di Gorgonzola 15.5**
Arugula, Radicchio, Endive &
Gorgonzola Cheese w/ Fresh Pear
- Insalata di Burrata Caprese 19**
Fresh Burrata Mozzarella, Tomatoes,
Roasted Peppers,
Basil with Aged Balsamic and Truffle Oil
- Insalata Cesare Tradizionale 15**
Whole Romaine Lettuce w/
Traditional Homemade Dressing
- Insalata Mista Organica 14**
Assorted Organic Baby Greens with
Grape Tomato, Lemon Olive Oil

PRIMI PIATTI PASTA

- Follie Di Melanzane® 22**
Rigatoni, Tomato w/ Eggplant
& Melted Fresh Mozzarella
- Trinette Alla Bolognese 23**
Ground Veal and Beef, Ljuljhami
Smoked Beef Prosciutto &
Tomatoes and Bay Leaf
- Penne Vodka Al Salmone 24**
Pasta with Seared Smoked
Salmon w/ Light Cream, Tomato
Rockefeller Vodka Sauce
- Capellini Ai Frutti Di Mare 26.5**
Shrimp, Calamari, Clams, Mussels,
Conch w/ Cherry Wine Tomato Sauce
- Add 4oz Maine Lobster Tail 13.5

- Linguine Alla Vongole 20**
Little Neck Clams & White Wine Sauce
- Linguine Nere Con Scampi 25.5**
Homemade Black Linguine
w/ Spicy Tomato & Shrimp
- Oricchiette Con Rapini 25.5**
Ear Shaped Pasta w/ Broccoli
Rabe & Italian Sweet Sausage
- Ravioli con Pomodori Secchi 26.5**
Paul's Own Sun-Dried Tomato Ravioli
with Thyme Cream Sauce
- Papardelle con Funghi e Tartufi 28**
Homemade Wide Ribbon
Pasta w/ Wild Mushroom, Porcini
Truffle Cream Sauce

SECONDI PIATTI ENTREES

- Caciucco con Pane Di Casa Tostato 36**
Tuscan Seafood Stew:
Fish of the day Shrimp,
Calamari, Clams, Mussels, Conch
- Add 4oz Maine Lobster Tail 13.5
- Salmone Alla Cartoccio 29**
Carrots, Potato, Lemon Zest,
Zucchini & Yellow Squash
- Branzino Di Chile Piccata 39**
Chilean Sea Bass with white wine
capers sauce on a bed of Bock Choy
- Petto Di Pollo Al Marsala 24.5**
Chicken w/ Nej Potato, Wild
Mushroom Marsala Wine Sauce
- Anatra Con Riso Selvagio 37**
Leg of Duck Confit and Seared Breast
with Wild Rice & Raspberry Sauce
- Vitello Con Salsa Di Porcini 34**
Veal Scaloppini w/ Porcini Mushrooms
Sauce and Eggplant Caponata
- Lamb Osso Buco con Risotto® 37**
Lamb Shank w/ Wild Mushroom Risotto
- Tagliata Di Manzo 48**
Prime Aged Grilled New York
Sirloin Steak, 16 oz w/ Nej Potatoes

ASSAGGINI EXTRA SIDE ORDERS

- Sautéed Wild Mushrooms 9
- Eggplant Caponata 8.5
- Sautéed Spinach 8.5
- Nej's Potato® 12
- Parmesan Crusted Scalloped Potatoes
- Seasonal Vegetable 6.5
- Rosemary Roasted Potato 8



QUATTRO FORMAGGIO

PIZZA PERSONAL PIZZA 10"

- Uncle Paul's Breakfast Pizza with
Eggs Bacon and Vegetable 11
- Prosciutto di Parma Pizza
with Arugula and
Caramelized Fig Jam 17
- Goat Cheese Pizza with Sautéed Onion
and wild Mushrooms 18
- Quattro Formaggio Pizza
with Truffle Oil 18
- Vegetarian Pizza with Grilled
Organic Vegetables and
Artichoke 19
- Margharita Pizza with Burrata
Mozzarella, Tomato
and Basil 19
- Dino's Duck Confit Pizza with
Caramelized Onions and
Truffle Oil 22
- Paul's Maine Lobster Pizza
with Grilled Corn 29



Pizzeria & Bar
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