

ALOHA FROM SAN PAOLO,

Thank you so much for being here tonight.

We wanted to take this opportunity to tell you about this project.

We are not a big mainland company, we are not a corporation, this is not a franchise. San Paolo was born in Hawaii out of a passion for pizza. We are three Brazilian entrepreneurs who live and love Hawaii. Italian immigration and tradition is strong in Brazil, with around 30 million Brazilians being of Italian ancestry and it's been our long time dream to bring this fusion of cultures to Hawaii, a place that has become our home.

Everything here is new to us. We are constantly learning and growing with this project.

We are starting with a small menu, but within the next months as we train and our new team strengthens, we will be adding other new and exciting flavors to it. Exotic appetizers, new pizza flavors, salads and deserts. We are starting out with a small wine pairing, but we will be adding a full wine list.

We apologize in advance if anything is not up to par. We promise that we are working hard every day to create a special experience for you.

This is a big step for us, but we love Hawaii, we love food, we love what we do, and we will do everything to keep improving and give Hawaii the quality it deserves.

If you have any suggestions please feel free to tell us.

Mahalo Nui Loa

Andre Alves
Danilo Bento
Douglas Castro



SAN PAOLO

★ PIZZA AND WINE ★

APPETIZERS

COXINHA

Crispy Croquette Filled with Chicken and Catupiry served with house-made Spicy Sauce and Balsamic Glaze.

4 PIECES
\$12

6 PIECES
\$18

8 PIECES
\$24

ROASTED EGGPLANT WITH PARMESAN FONDUTA

Pan-roasted Eggplant served with Creamy Parmesan Fonduta, Toasted Pine Nuts and Parsley Gremolata. (Allergens contains dairy and nuts) - gluten free & vegetarian

\$22

POLPETTINE DA NONNA

Bite-size house-made Beef Meatballs in a special Marinara Sauce, garnished with a Parmesan Crisp. (Allergens contains dairy) - Gluten free

\$24

CAPRESE À LA SAN PAOLO

Stracciatella, Fresh Tomatoes, Garlic-infused Olive Oil, Basil Oil, and tomato Gelée. Garnished with Fresh Basil and Black Pepper.

\$22

CHEESE WAFFLE WITH GAMBERETTI

Savory house-made cheese waffle topped with shrimp, catupiry cheese, Rosé Dressing, and Lemon Zest - Gluten free

\$24

DEEP FRIED CREAMY BRIE CHEESE

Breaded and Deep Fried Brie Cheese, served with thin Parmesan Pizza Dough slices, covered in Honey and Balsamic, and garnished with Chives and sliced Almonds (allergens contains wheat, eggs, dairy, honey and nuts)

\$24

SALADS

SALAD PROTEIN OPTIONS: Chicken breast fillet **\$6** • Garlic Shrimp **\$8** • Salmon Fillet **\$10**

BURRATA

Burrata Cheese, Confit Tomatoes, Local Farm Arugula.

\$23

CAESAR

Romaine Lettuce, Panko Breadcrumbs, Crispy Pancetta (cured pork belly with light black pepper), House-made Caesar Dressing (Dressing Contains Anchovies and Parmesan Cheese).

\$22

PROSCIUTTO DI PARMA

Lettuce Mix, Cherry Tomatoes, Parmesan Shavings, Prosciutto di Parma (delicate cured pork) with Honey Mustard Dressing.

\$22

TROPICAL SHRIMP

Lettuce Mix, Shrimp, Cherry Tomatoes, Cucumber, Grilled Pineapple with House-made Rose Dressing, Garnished with Chives (Dressing contains anchovies, parmesan, tomato paste, dill, and garlic).

\$26

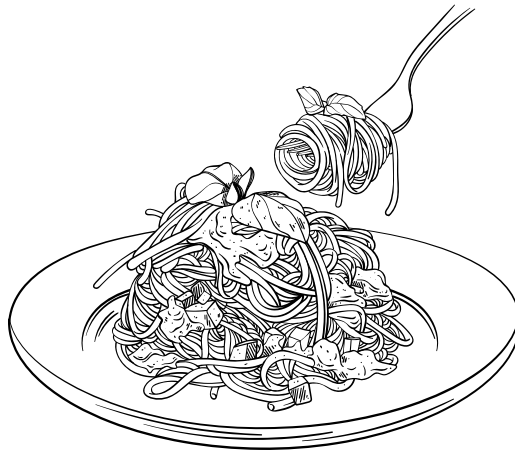
HOUSE SALAD

Lettuce mix, Cherry Tomatoes, Cucumber, Red Cabbage and your choice Balsamic dressing or Mustard dressing.

\$20

FRESH PASTA

AT SAN PAOLO PIZZERIA



All our pasta dishes are prepared with fresh ONDA pasta,
handcrafted locally in Kaimuki, Honolulu.

SPAGHETTI WITH PARMESAN FONDUTA & PROSCIUTTO DI PARMA

Fresh ONDA spaghetti tossed in a rich, creamy Parmesan fonduta sauce, finished with delicate slices of Prosciutto di Parma. (Contains pork and dairy.)

\$32

TAGLIATELLE BOLOGNESE

Fresh ONDA tagliatelle served with our signature house-made beef Bolognese sauce — slow-cooked for depth and flavor in the traditional Italian style.

\$30

ITALIAN SAUSAGE & CHERRY TOMATOES

Fresh ONDA gnocchetti sardi - a short pasta - paired with locally made Italian sausage (special recipe for us) from Pacific Sausage Co. and fresh cherry tomatoes, lightly sautéed with olive oil and herbs.

\$29

KIDS **menu**

Delicious, simple, kid-approved favorites!

BUTTER PASTA

A kid-friendly classic: perfectly cooked pasta tossed in butter, served with grated parmesan on the side.

\$18

RED SAUCE PASTA

Perfectly cooked pasta served with our house-made marinara sauce and grated parmesan on the side.

\$20

MOZZARELLA PIZZA (10")

Tomato sauce and mozzarella.

(Same recipe as our classic Mozzarella pizza, without oregano.)

\$24

PEPPERONI PIZZA (10")

Tomato sauce, mozzarella, and pepperoni.

(Adapted from our Classic Pepperoni — no parmesan.)

\$27

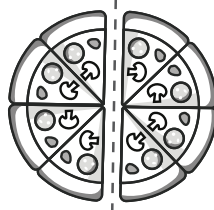
PIZZAS

NEAPOLITAN SIZE



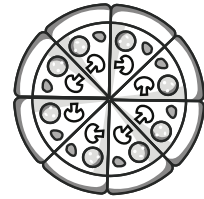
SERVES 1 PERSON
4 SLICES (10 IN)

LARGE HALF AND HALF



CHOOSE 2 FLAVORS
(HALF + HALF)
8 SLICES (14 IN)

LARGE SIZE



CHOOSE 1 FLAVOR
8 SLICES (14 IN)

Special Pizza of the Month – (Please ask your server about this month's special flavor).



Brazilian-Style Pizzas

BRAZILIAN MARGHERITA

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Parmesan, Tomato Slices, Basil.

Neapolitan Size
\$28

Half
\$27

Large Size
\$46

CALABRESA PAULISTANA (BRAZILIAN SMOKED SAUSAGE)

Long Fermentation Dough, San Marzano Tomato Sauce, Calabresa (Brazilian Smoked Pork Sausage), Olive Oil, Onion, Oregano.

Neapolitan Size
\$28

Half
\$27

Large Size
\$46

CASTELOES

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Calabresa (Brazilian Smoked Pork Sausage).

Neapolitan Size
\$29

Half
\$28

Large Size
\$48

CALABRESA WITH CATUPIRY (BRAZILIAN SMOKED SAUSAGE)

Long Fermentation Dough, San Marzano Tomato Sauce, Calabresa (Brazilian Smoked Pork Sausage), Catupiry, Olive Oil, Onion.

Neapolitan Size
\$30

Half
\$29

Large Size
\$50

MIGNON SUPREME

Long Fermentation Dough, mozzarella cheese and a little touch of gorgonzola cheese, beef mignon slices, caramelized onions, Catupiry cheese, parmesan and garlic confit olive oil.

Neapolitan Size
\$37

Half
\$35

Large Size
\$65

PORTUGUESE

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Ham Royale, Green Peas, Hard-Boiled Eggs, Red Onion, Olive Oil, Black Olives.

Neapolitan Size
\$33

Half
\$31

Large Size
\$54

BRAZILIAN FOUR CHEESES

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Caciocavallo Cheese, Parmesan, Catupiry, Oregano.

Neapolitan Size
\$33

Half
\$31

Large Size
\$54

CHICKEN WITH CATUPIRY

Long Fermentation Dough, Mozzarella, Chicken, San Marzano Tomato Sauce, Catupiry, Parsley, Black Olives, Olive Oil.

Neapolitan Size
\$33

Half
\$31

Large Size
\$54

HONEY AND BRIE

Long Fermentation Dough, Mozzarella, Honey, Brie.

Neapolitan Size
\$28

Half
\$27

Large Size
\$46

PEPPERONI A LA SAN PAOLO

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Pepperoni, Parmesan, Fresh Rosemary, Red Onion

Neapolitan Size
\$29

Half
\$28

Large Size
\$48



Italian-Style Pizzas

MARGHERITA ORIGINALE

Long Fermentation Dough, San Marzano Tomato Sauce, Basil, Parmesan, and Fresh Mozzarella.

Neapolitan Size
\$26

Half
\$25

Large Size
\$42

QUATTRO FORMAGGI (ITALIAN FOUR CHEESES)

Long Fermentation Dough, Mozzarella, Caciocavallo Cheese, Gorgonzola Dolce, Parmesan, Oregano, Honey.

Neapolitan Size
\$33

Half
\$31

Large Size
\$54

MOZZARELLA (CHEESE)

Long Fermentation Dough, Mozzarella, San Marzano Tomato Sauce, Oregano.

Neapolitan Size
\$24

Half
\$23

Large Size
\$38

PROSCIUTTO DI PARMA

Long fermentation dough, San Marzano tomato sauce, Fior di Latte, arugula, prosciutto crudo, Parmesan, and Sicilian lemon zest.

Neapolitan Size
\$30

Half
\$29

Large Size
\$50



American-Style Pizzas

BARBECUE CHICKEN

Long Fermentation Dough, Barbecue Sauce, Mozzarella, Chicken, Pancetta (cured pork belly with black pepper), Red Onion, Parmesan, Cilantro.

Neapolitan Size
\$30

Half
\$29

Large Size
\$50

HAWAIIAN

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Ham Royale, Pancetta (cured pork belly with black pepper), Pineapple.

Neapolitan Size
\$30

Half
\$29

Large Size
\$50

CLASSIC PEPPERONI

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Pepperoni, Parmesan.

Neapolitan Size
\$27

Half
\$26

Large Size
\$44

MEATBALLS MARINARA PIZZA

Beef meatballs with marinara sauce, mozzarella, garnished with parmesan, rosemary, and basil.

Neapolitan Size
\$28

Half
\$27

Large Size
\$46

Vegetarian Pizzas

DRIED TOMATO WITH ARUGULA

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Local Farm Arugula, Dried Tomato, Parmesan, Olive Oil.

Neapolitan Size

\$30

Half

\$29

Large Size

\$50

FUNGI

Long Fermentation Dough, House-made Pesto Sauce, Fior de Latte, Mushroom Mix, Finished with White Wine-Sautéed Leeks and Parmesan.

Neapolitan Size

\$30

Half

\$29

Large Size

\$50

ZUCCHINI

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Zucchini (seasoned with garlic, black pepper, and rosemary), Parmesan.

Neapolitan Size

\$28

Half

\$27

Large Size

\$46

Seafood Pizzas

SHRIMP

Long Fermentation Dough, San Marzano Tomato Sauce, Catupiry, Pink Shrimp, Finished with Parsley and Parmesan.

Neapolitan Size

\$31

Half

\$30

Large Size

\$52

TONNO ITALIANO

Long Fermentation Dough, San Marzano Tomato Sauce, Mozzarella, Tuna, Red Onion, Gorgonzola Dolce.

Neapolitan Size

\$33

Half

\$31

Large Size

\$54

DESSERT PIZZAS

Sweet Pizzas

BANANA AND CINNAMON

Long Fermentation Dough, Mozzarella, Banana, Sugar, Cinnamon Powder, Belgian Dark Chocolate Chips.

\$21

BANANA AND WHITE CHOCOLATE

Long Fermentation Dough, Heavy Cream, Banana, Belgian White Chocolate Gratin, Edible Flowers.

\$22

CHOCOLATE AND STRAWBERRY

Long Fermentation Dough, Heavy Cream, Belgian Dark Chocolate, Strawberries, Condensed Milk.

\$23

HAZELNUT CHOCOLATE

Long Fermentation Dough, Heavy Cream, Nutella, Brazil Nuts.

\$22

PISTACHIO

Long Fermentation Dough, Heavy Cream, Pistachio Paste, Pistachio Crumble, Edible Flowers.

\$23

DESSERT

CHOCOLATE MOUSSE

Dark Chocolate, Eggs, Butter, Heavy Cream, Sugar, Vanilla, Garnished with Whipped Cream and Strawberry.

\$12

LILIKOI DREAM

Ladyfingers Soaked in Raspberry Sauce and a Passion Fruit Cream Layer.

\$13

TIRAMISU A LA SAN PAOLO

Ladyfingers Soaked in Coffee and Orange Liqueur with Layers of Mascarpone Cream Infused with Orange Zest (contains eggs).

\$15

PUMPKIN PIE – THANKSGIVING LIMITED EDITION

A festive, limited-edition slice of our house-made pumpkin pie with a buttery cookie crust and a silky, warmly spiced filling. Served with fresh whipped cream and a dollop of pure maple syrup. Available exclusively during Thanksgiving week.

\$15



NON-ALCOHOLIC Bevarages

SAN BENEDETTO MINERAL WATER \$7

SAN BENEDETTO SPARKLING WATER \$8

COKE, DIET COKE, COKE ZERO, SPRITE \$5

GUARANA, BRAZILIAN SODA \$6

SWEETENED LEMON ICED TEA \$5

UNSWEETENED ICED TEA \$5

ARNOLD PALMER \$8

Half iced tea & half lemonade

SHIRLEY TEMPLE \$8

Sprite & grenadine

ROY ROGERS \$8

Coca Cola & grenadine

BRAZILIAN LIMEADE \$8

Lime juice & sweetened condensed milk

Add passionfruit +\$1

LEMONADE \$8

FRESH SQUEEZED ORANGE JUICE \$9



SAN PAOLO Espresso

ESPRESSO (NESPRESSO VOLTESSO 40ML) - \$5

COFFEE BLEND

A light and sweet espresso blend designed for the Nespresso Vertuo Line system.

COFFEE ORIGIN

Brazilian Bourbon and Colombian coffee beans.

ROASTING

Split-roasted for a balanced flavor. Intensity: 4



Signature **COCKTAILS**

CAIPIRINHA

Brazil's national drink made with cachaça,
fresh lime and sugar

\$15

+\$1

Add passionfruit
or make it spicy

SAO PAULO MULE

Vodka, Guarana
& Lime

\$16

VECCHIO SAN PAOLO

Bourbon, Amaro Nonino, red wine syrup
& Angostura bitters

\$16

SANGRIRINHA

Pinot grigio, cointreau,
pineapple & citrus

\$18

VELLUTTO

Bourbon, amaretto,
red wine

\$15

LYCHEE DREAMING

Vodka, lychee,
and lemon

\$16

MAGUNAÍMA

Cachaça, Fernet
& lime

\$16

GUARULHOS

Brazilian hibiscus & berry gin, Luxardo,
Creme de Violette & lime

\$16

SAN PAOLO MAITAI

Cachaça, dark rum, passion fruit
macadamia nut orgeat, lime

\$16



BEERS

EUROPEAN

LAGER - STELLA ARTOIS (BELGIUM): \$7

BLONDE LAGER - MENABREA (ITALY): \$6 - \$9

LAGER - PERONI ITALIAN (ITALY): \$8

LAGER - HEINEKEN (NETHERLANDS): \$7

LOCAL - HAWAIIAN

LAGER - LONGBOARD (HAWAII, USA): \$8

BLOND ALE - KONA LIGHT (HAWAII, USA): \$8

IPA - GOLD CLIFF (HAWAII, USA): \$8

EXTRA PALE ALE - P.G.B (HAWAII, USA): \$8

UNITED STATES OF AMERICA

MAC & JACK'S AFRICAN AMBER (WASHINGTON, EUA): \$7

MICHELOB ULTRA - SUPERIOR LIGHT BEER (ST. LOUIS, MISSOURI, EUA): \$7

MEXICAN

LAGER - CORONA EXTRA (MEXICO): \$7

N/A ATHLETIC MEXICAN STYLE COPPER (MEXICO): \$7



WINES

by the glass

WHITE

- CHARDONNAY LA CREMA, SONOMA COAST, CALIFORNIA 2022 \$16**
- CHARDONNAY KENDALL JACKSON, SANTA MARIA VALLEY, CALIFORNIA 2020 \$17**
- PINOT GRIGIO BENVOLIO, FRIULI, ITALY DOC 2022 \$12**
- SAUVIGNON BLANC CROWDED HOUSE, MARLBOROUGH, NEW ZEALAND 2023 \$14**
- MOSCATO D'ASTI BAVA BASS TUBA, PIEDMONT, ITALY 2021 \$16**

RED

- MALBEC CATENA MENDOZA, ARGENTINA 2019 \$15**
- PINOT NOIR LA CREMA, MONTEREY, CALIFORNIA 2022 \$16**
- CABERNET SAUVIGNON SILVER PALM, NORTH COAST AVA, CALIFORNIA 2021 \$14**
- CABERNET SAUVIGNON SAN SIMEON, PASO ROBLES, CALIFORNIA 2022 \$18**
- EDMEADES ZINFANDEL, MENDOCINO COUNTY, CALIFORNIA 2022 \$14**
- MERLOT MADDALENA, PASO ROBLES, CALIFORNIA 2022 \$16**
- RUVEI BARBERA D'ALBA, MARCHESI DE BAROLO, PLADMONT, ITALY 2021 \$20**
- TEMPRANILLO EMILIO MORO, RIBERA DEL DUERO, SPAIN 2021 \$20**

ROSE

- PINOT NOIR LA CREMA ROSE, MONTEREY, CALIFORNIA 2023 \$14**

SPARKLING WINE

- PROSECCO BENVOLIO, FRIULI, ITALY \$14**

PORT

- DOW'S TAWNY PORTO, 20YR AGED IN OAK, VILA NOVA DE GAIA, PORTUGAL \$12**



WINES by the bottle

WHITE

- PINOT GRIGIO BENVOLIO, FRIULI, ITALY DOC 2022 \$42
- SAUVIGNON BLANC CROWDED HOUSE, MARLBOROUGH, NEW ZEALAND 2022 \$48
- CHARDONNAY LA CREMA, SONOMA COAST, CALIFORNIA 2022 \$52
- CHARDONNAY KENDALL JACKSON, SANTA MARIA VALLEY, CALIFORNIA 2020 \$57
- CHARDONNAY HARTFORD COURT, RUSSIAN RIVER VALLEY, CALIFORNIA 2022 \$67
- MOSCATO D'ASTI BAVA BASS TUBA, PIEDMONT, ITALY 2021 \$52
- EMILIO MORO LA REVELIA, GODELLO, BIERZO, SPAIN 2017 \$104
- CHARDONNAY GRAN MORAINA, YAMHILL-CARLTON, OREGON 2019 \$134

RED

- MALBEC, CATENA MENDOZA, ARGENTINA 2022 \$52
- MALBEC TERRAZAS, MENDOZA, ARGENTINA 2022 \$56
- PINOT NOIR LA CREMA, MONTEREY, CALIFORNIA 2022 \$52
- PINOT NOIR PENNER ASH, WILLAMETTE VALLEY, OREGON \$144
- TENUTA ARCENO CHIANTE CLASSICO, RISERVA, ITALY 2020 \$78
- RUVEI BARBERA D'ALBA, MARCHESI DE BAROLO, PLADMONT, ITALY 2021 \$66
- TEMPRANILLO EMILIO MORO, RIBERA DEL DUERO, SPAIN 2021 \$66
- TEMPRANILLO MALLEOLUS EMILIO MORO, RIBERA DEL DUERO, SPAIN 2022 \$141
- ZINFANDEL EDMEADES, MENDOCINO COUNTY, CALIFORNIA 2022 \$46
- ZINFANDEL MURPHY GOODE, SONOMA COUNTY, CALIFORNIA 2021 \$52
- MERLOT MADDALENA, PASO ROBLES, CALIFORNIA 2022 \$52
- BORDEAUX CHATEAU LASSEGUE, SAINT-EMILION, FRANCE 2018 \$154
- MERLOT BLEND VALADORNA DI ARCANUM, TUSCANY, ITALY 2017 \$218
- PICO MACCARIO BAROLO DEL COMUNE, SERRALUNGA D'ALBA, ITALY DOC \$136
- CABERNET SAUVIGNON SILVER PALM, NORTH COAST AVA, CALIFORNIA 2021 \$46
- CABERNET SAUVIGNON SAN SIMEON, PASO ROBLES, CALIFORNIA 2021 \$62
- CABERNET SAUVIGNON ARROWOOD, KNIGHTS VALLEY, SONOMA, CALIFORNIA 2019 \$110
- CABERNET SAUVIGNON MOUNT BRAVE, NAPA VALLEY, CALIFORNIA 2019 \$255

ROSE

- PINOT NOIR LA CREMA ROSE, MONTEREY, CALIFORNIA 2023 \$46

SPARKLING WINE

- PROSECCO BENVOLIO, FRIULI, ITALY \$44
- CHAMPAGNE HENRIOT BRUT SOUVERAIN, FRANCE 375ML \$90
- BRUT ROSE GRAN MORAINA, YAMHILL-CARLTON, OREGON \$127



December

COCKTAIL

of the month

Frosted Gingerman

A festive, creamy holiday cocktail with warm gingerbread spice.

“As if a gingerbread cookie dissolved into a glass of rum-spiked cream.”

Perfectly smooth, rich, and full of holiday cheer — available all December.

\$16



December

WINE

of the month

Madalena Merlot

A beautiful deep-red Merlot from Paso Robles.

Tasting Notes: Plush and elegant, with expressive notes of ripe plum, oak spice, and a warm, velvety finish.

\$14/glass

December Special Pizza



PIZZA

of the month

Spinach & Feta Pizza

A rich, velvety spinach and cheese cream made with smooth cream cheese serves as the base for this vibrant vegetarian pie. Topped with fresh spinach leaves, sweet cherry tomatoes, and generous feta crumbles, each slice offers a perfect balance of creamy, bright, and savory flavors.

Neapolitan Size

\$26

Half

\$25

Large Size

\$42

HAPPY HOUR



MONDAY-FRIDAY
5:00PM - 6:30PM

\$2 OFF

Wine by the Glass

\$6

Menabrea Italian Lager

\$2 OFF

Signature Cocktails

\$12

Drinks of the Month

\$2 OFF

Appetizers