

Sandwiches

Puccia
Paninos
Lampredotto
Build your own Sub
Priced per lb

Calzones

Italian Style
Breakfast

Soups (Offered Daily)

Ministroni
Pasta Fazool
Italian Wedding
Ribollita
Straciatella
Cup/Bowl

Salads

Green Leafy Salad with
Champagne Urquette
Dressing
Build your own with Deli
meats and cheeses

Levare (Take Away)

Mostaccioli
Lasagna/Vegetarian
Lasagna/Meat
Italian Sausage/Peppers
Meatballs
Chicken Parmesan
Chicken Saltimboca
Fresh Sauteed Vegetables
Over Pasta

1/2 a Pan
Full Pan

Cakes/Cheesecakes

6", 8", 10" Cake



Our delicious baked goods take center stage at any event. Contact us to start planning your menu and don't worry—there is no event that is too large for our talented team of bakers to handle.



CORPORATE EVENT

We would be honored to be a part of your next celebration. Just let us know your wishes and desires and we'll take care of the rest. Find out how we can make your Corporate Event a truly special and unforgettable event.

BIRTHDAY PARTY

We are experts at catering to both large and small groups. No matter the size, Paulie's Italian Bakery and Deli is ready to start baking up delightful treats that you and your guests will love. We can't wait to make your next event truly memorable.



Puccia

This Apulian classic is made of pizza dough stuffed with meats and cheeses, particularly popular in the town of Lecce. Milk and sweet tomato juice join forces on a sandwich, seeping into the pillowy bread, something amazing happens. Drizzled with olive oil and sprinkled with basil.



Panino al Prosciutto

Italy is one of the great sandwich nations of the world. A leader in cured meats, salami, and cheeses, the country is a hotbed of sandwich innovation, yet it is the classic panino that remains the most essential. Prosciutto is the star of the classic Italian deli sandwich, which is why a simple panino of fresh focaccia and prosciutto.



Lampredotto

Even if you're squeamish about innards, you have to try this classic Florentine sandwich of roasted cow stomach, which is the city's quintessential street food. The tripe is chopped and slow-roasted in a flavorful broth with herbs, then topped with a bright salsa verde on a roll. Stomach doesn't get much better than this.



PAULIE'S ITALIAN BAKERY AND DELI



Freshly Baked Every Day

Everything that comes out of our ovens is always homemade from scratch and made with the best ingredients. We can't wait for you to try some of our specials—visit us today to grab a tasty treat.

LOCATED ON THE HISTORIC WOODSTOCK SQUARE AT
132 CASS STREET
815-347-9646



ITALIAN DELI MEAT'S, FRESH PASTA, ASSORTED CHEESES, DELI SANDWICHES, RISOTTO RICE BALLS AND PAULIE'S INFUSED OLIVE OIL

Our Italian deli is known for their amazing reputation. We do our best to provide you with the most delicious fresh meats and cheese's every day. Our Deli sandwiches and wraps are made to order and served with a side option. Stop by to get yourself one!

ITALIAN CAKE'S, PIES AND CHEESE CAKES

Our Italian style cakes, fresh homemade pies and cheese cakes are baked fresh daily to perfection and are known to be a real crowd pleaser. Their delicious flavor and enticing aroma is so unbelievable that you just have to try one for yourself! Sold by the slice, whole or variety assortment box.



CANNOLIS, SFOGLIATELLA, FIOCCO DI NEVE, BISCOTTI

Our Cannolis and Italian pastries are made fresh daily to perfection and are known to be a real crowd pleaser. Their delicious flavor and enticing aroma is so unbelievable that you just have to try one for yourself!

TIRAMISU AND ESORTED ITALIAN PASTRIES

Our tiramisu and assorted Italian pastries are baked all day long so there's always a fresh one waiting for you. In fact, our bakers are whipping up more of them right now! Take some home today, or pre-order some pastries for your next event. Sold by the slice or whole.



STROMBOLI AND CALZONES

Calzones and Stromboli are both staples of American Italian cuisine. Delicious relatives of the pizza, both incorporate sauce, cheese, and toppings (such as vegetables and cured meats) stuffed into a doughy bread and baked to perfection.

Meats

- Salami
- Genoa salami
- Pepperoni
- Soppressata
- Pancetta
- Prosciuto di Parma
- Mortadella
- Capicola
- Bologna

Cheeses

- Provolone
- Mozarella
- Swiss
- Asiago
- Blue Cheese
- Feta
- Parmesan
- Fontina
- Gorgonzola
- Parmigiano Reggiano
- Ricotta
- Romano
- Pecorino
- Burrata
- Mascarpone

Gelatos

- Vanilla
- Chocolate
- Peach
- Mango
- Raspberry
- Lemon

