

Di Paolo's

RISTORANTE ITALIANO & BAR

DI PAOLO'S LITE LUNCH & HAPPY HOUR SPECIALS

Available Tuesday Thru Thursday 11:30am To 6:00pm
 Friday 11:30am To 5:00pm
 Saturday & Sunday 11:30am To 4:00pm

Zuppe/ Insalata Soup & Salad Specials

Roasted Beet Salad with Fresh Oranges, Prosciutto, & Goat Cheese
 Arugula, Creamy Goat Cheese Crumbles, Candied Walnuts,
 House Lemon Vinaigrette Dressing • Petite Size \$8.95/ entree size \$14.95

Grilled Spanish Octopus Salad
 Over a Bed of Arugula, Cherry Tomatoes, Kalamata Olives, Red Onion &
 Capers Marinated with House Lemon Olive Oil Dressing
 Petite Size \$9.95/ Entree Size \$16.95

Grilled Large Shrimp (7) Caesar Salad
 House Caesar Dressing, Parmigiano-Reggiano & Croutons
 Entree Size \$16.95

Grilled Chicken Caesar Salad
 House Caesar Dressing, Parmigiano-Reggiano & Croutons
 Entree Size \$12.95

Mediterranean Avocado Salmon Salad
 Pan-Seared Salmon Filet over Mixed Greens with Olives, Cucumber,
 Red Onion, Cherry Tomato, Feta Cheese & Avocado with
 Our House Lemon Herb Vinaigrette Dressing • Entree Size \$19.95

Soup of the Day Bowl \$7.95

\$9.95

Share Plates/Apps

Full Size Order Fried Calamari
 Spicy with Hot Peppers & Cherry Tomatoes or Traditional

Fried Buffalo Mozzarella (5pcs)
 Roasted Peppers, Balsamic Glaze & Red Sunday Gravy

10 Inch Round Pizza for 2
 Choose 1 Topping: Pepperoni, Sausage or
 Veggie: Peppers, Mushroom & Onion

Philly Cheesesteak Spring Rolls (4 pieces)
 with JERSEY Fries & Sriracha Ketchup

Stuffed Italian Long Hot Peppers (4 pcs)
 with Italian Sausage, Cheddar & Gruyere Cheeses

Traditional Italian Arancini with Pomodoro Sauce
 Lightly Breaded & Fried Rice Balls with Braised Beef & Peas

Nonna's Gigante Meatballs with House Ricotta
 Over Arugula, Red Roasted Peppers, Drizzled
 with Extra Virgin Olive Oil & Balsamic Reduction

Tequila Clams
 Sauteed with Habanero Peppers, Tequila, Garlic, & Cilantro

Pei Mussels
 White Wine, Garlic, & Extra Virgin Olive Oil or
 Spicy Red with Italian Long Hots

Crispy Tomato & Basil Bruschetta (6 Pieces)
 On Toasted Baguette with Shaved Parmigiano Cheese

Siciliano Chicken Wings (6)
 Grilled with Extra Virgin Olive Oil & Sea Salt Then Baked
 with Caramelized Onions, Rosemary, Crushed Chili Pepper,
 & Shaved Parmigiano Reggiano

Lunch Entree Specials

Fried Breaded Shrimp (8 Pcs.) & Old Bay Seasoned Fries
 with House Cocktail Sauce & Coleslaw • \$14.95

12 Oz. Roasted Mediterranean Salmon
 Lemon, White Wine, Caper, & Sundried Tomato Sauce
 With Yukon Whipped Mashed Potato & Asparagus • \$19.95

2 Pieces Pan-Seared Bronzino Over Risotto (Italian Rice)
 Cherry Tomatoes, Chick Peas, Basil, in a Lemon White Wine Sauce • \$19.95

8 Oz. Flounder Francese Style with 4 Shrimp
 Lemon White Wine Caper Sauce
 with Yukon Whipped Mashed Potato & Asparagus • \$19.95

Chicken Cutlet Parmigiano (2 Pieces)
 with Spaghetti • \$12.95

Chicken Marsalla (2 Pieces) with Shitake Mushrooms
 Yukon Whipped Mashed Potato & Roasted Asparagus • \$14.95

Chicken Piccante (2 Pieces) Lemon White Wine Sauce
 with Shitake Mushrooms
 Yukon Whipped Mashed Potato & Roasted Asparagus • \$14.95

Veal Cutlet Parmigiano (1 Piece)
 With Spaghetti \$15.95

Veal Marsalla (1 Piece) with Shitake Mushrooms & 3 Shrimp
 Yukon Whipped Mashed Potato & Roasted Asparagus • \$21.95

House Made Baked Eggplant Rolattini
 Stuffed with House Ricotta & Fresh Pomodoro & Basil Sauce
 Served with a Side Of Spaghetti • \$12.95

Handhelds

\$9.95 Half Size Seeded Roll • \$12.95 Full Size Long Seeded Roll
 Include Jersey Shore Fries, House Coleslaw, & Pickle

Chicken Cutlet Parm • \$9.95/\$12.95
 Toasted with Mozzarella & Pomodoro Sauce

Italian Chicken Cutlet • \$9.95/\$12.95
 Broccoli Rabe, Roasted Red Peppers, & Provolone

Prime Rib Philly Cheesesteak • \$9.95/\$12.95
 Fried Onions, Mushrooms, Sweet Peppers & Melted Cooper Cheese

Roast Pork Sandwich • \$9.95/\$12.95
 Broccoli Rabe, Roasted Red Peppers & Provolone

Meatball Parm • \$9.95/\$12.95
 Toasted with Mozzarella & Pomodoro Sauce

Grilled Italian Veggie • \$9.95/\$12.95
 Eggplant, Roasted Peppers, Broccoli Rabe,
 Mushrooms & Melted Provolone

Grilled Italian Sausage • \$9.95/\$12.95
 Sweet Peppers, Fried Onions & Provolone with Pomodoro Sauce

Aged Bacon Cheddar Burger • \$12.95
 House Honey BBQ Sauce, Crispy Applewood Bacon,
 Bib Lettuce, Tomato & Red Onion

All American Burger • \$12.95
 Cooper Sharp American Cheese, Bib Lettuce, Tomato & Red Onion

Lunch Pasta Specials

Baked Gnocchi with Blush Vodka Sauce & Meatballs
 Baked with Mozzarella & Parmigiano-Reggiano Cheeses
 Fresh Basil & Blush Vodka Sauce • \$14.95

House Made Fettucini Alfredo
 with Chicken \$12.95 • with 7 Shrimp \$16.95

Penne Alla Vodka
 Sweet Peas, Crispy Pancetta, Blush Vodka Sauce • \$12.95

Tortolloni Boscaiola
 Italian Sausage Medallions, Sweet Peas, Shitake Mushrooms,
 White Cream Sauce • \$14.95

Asparagus Stuffed Gnocchi
 With Asparagus Tips In A White Cream Sauce • \$16.95

Wild Mushroom Risotto with 5 Shrimp
 Mixed Wild Mushrooms, Shrimp, & Asparagus Tips • \$16.95

Linguini Shrimp (7) Scampi
 White Wine Sauce & Cracked Black Pepper • \$16.95

Linguini & Clams
 Linguini & Littleneck Clams in Garlic White Wine Sauce • \$14.95

Spaghetti Pomodoro with Meatballs or Sausage • \$12.95

Large Cheese Ravioli with Meatballs or Sausage • \$12.95

Hand-Cut Ricotta Gnocchi with Meatballs or Sausage • \$12.95

Martinis \$6.95

Salted Carmel Tini Carmel Flavored Vodka, Simple Syrup & Butterscotch Schnapps with Salted Rim & Drizzled Carmel

Pumpkin Pie Tini

Whipped Flavor Vodka, Irish Cream & Pumpkin Spice Liqueur

Carmel Apple Tini Carmel Flavored Vodka, Apple Cider & Butterscotch Schnapps

Raspberry Lemon Drop Raspberry Flavored Vodka, Raspberry Liqueur, Sweet & Sour Served with Sugar Rim

Limoncello Tini or Nutella Tini

Homemade From Di Paolo's

Banana Cream Pie Whipped Flavored Vodka, Banana Liqueur, & Bailey's w/ Brown Sugar Rim

Cucumber Tini Cucumber Flavored Vodka, Simple Syrup, Fresh Lemon & Lime Muddled with Fresh Mint & Cucumber

Pear Tini Pear Flavored Vodka, Elderflower Liqueur, Fresh Lemon Juice, Simple Syrup

Georgia Peach

Peach Flavored Vodka, Fresh Peach, Orange, & Grenadine

Mango Tini Premium Vodka, Fresh Mango, Orange & Cranberry

Pomegranate Limontini Pomegranate Flavored Vodka, Pomegranate Liqueur & Limoncello

Blueberry Lemonade

Blueberry Vodka, Lemonade, Sprite, Sugar Rim

Hot & Dirty Chilled Vodka, Olive Juice, Tabasco

Mojitos \$6.95

**Apple Cider • Pineapple • Raspberry
Coconut • Mango • Mixed Berry**

Frozens \$6.95

Carmel Apple Cider Slush

Carmel Flavored Vodka & Apple Cider Blended & Served with Cinnamon Sugar Rim

Lava Flow A Pina Colada Blended with Fresh Strawberry

La Caribbean A Blend of Fresh Mango, Banana, & Strawberry

Dirty Banana Banana Rum, Creme De Coco, & Cream

Daiquiris: Made with Flavor of Choice
Banana, Mango, Watermelon, Peach, Strawberry, & Raspberry

Margaritas \$6.95

Floridita Blanco Tequila, Triple Sec, Fresh Cranberry, Lime & Grapefruit

Cranberry

White Tequila, Triple Sec, Lime Juice & Cranberry

Strawberry Mint

Tequila, Grand Manier, Fresh Lime, Strawberry, & Simple Syrup with Salted Rim, Strawberry Garnish, & Fresh Mint

Italian Stallion

Tequila, Triple Sec, Amaretto, Fresh Lime & Orange

Cucumber Jalapeno Blanco Tequila, Triple Sec, Fresh Lime, Cucumbers, & Jalapenos

Pomegranate Ginger-Ita

Tequila, Fresh Lime, Pomegranate Liqueur, & Ginger Beer

Raspberry

Tequila, Raspberry Puree, Fresh Lemon & Lime

Pumpkin-Rita Tequila, Pumpkin Spice Liqueur, Apple Cider, Cinnamon, & Brown Sugar

Wines \$6.95

Local Heritage Winery Wines

Jersey Red

Jersey Blueberry

Jersey White

Jersey Peach

Local Tomasello Winery Wines

Salted Carmel Moscato

Cranberry Moscato

Blackberry Moscato

Di Paolo Cellar's House Wines

Canale Pinot Grigio - Italy

Lc Villa Emilia Bianco Sauvignon Blanc - Italy

Extravaganza Valeria Moscato Peach D'asti - Italy

Extravaganza Giulia Moscato Strawberry - Italy

Berringer White Zinfandel - California

Forestville Chardonnay - California

Forestville Merlot - California

Forestville Cabernet - California

Lc Villa Pinot Noir Emilia '19 - Italy

Ruffino Chianti - Italy

Cocktails \$6.95

Orange Crush

Orange Flavored Vodka, Triple Sec, Fresh Orange, & Sprite

Apple Cider Mimosa

Champagne & Apple Cider Rimmed with Cinnamon Sugar

Peach Bellini

Peach Moscato & Fresh Peach Served in a Champagne Flute

Strawberry Bellini

Strawberry Moscato & Fresh Strawberry
Served in a Champagne Flute

Toasted Almond Amaretto, Kahlua, & Cream

Hypnotized

Coconut Rum, Hypnotiq, Fresh Pineapple & Sprite

Pumpkin Spice White Russian

Premium Vodka, Pumpkin Spice Liqueur, Kahlua, & Cream

Caramel Apple Mule

Premium Vodka, Butterscotch Schnapps, Apple Cider, & Ginger Beer

Italian Mule

Citrus Flavoredvodka, Limoncello & Ginger Beer with Lemon Twist

Candy Corn

Whipped Flavored Vodka, Pumpkin Spice Liqueur, Grenadine, Orange Juice, Heavy Cream, Whipped Cream & Drizzled Caramel

Jersey Tomato

Premium Vodka, Extra Spicy Tomato, Fresh Lemon, & Celery

Blueberry Lemon

Blueberry Flavored Vodka, Fresh Squeezed Lemonade, & a Splash of Sprite Drizzled with Blueberry Syrup

\$1.00 OFF

**ALL IMPORTED & DOMESTIC BEERS
ON TAP/BOTTLES/CANS**