

# Di Paolos

## RISTORANTE ITALIANO & BAR

### BE MY VALENTINE WINE PAIRING DINNER

Featuring 6 Wines From Italy Matched with Each Course  
Wednesday, February 8th, 2023

#### COURSE 1

##### Piatto Di Formaggi

Imported & Domestic Cheese Plate  
Shaved Chocolate, Strawberries, Crostini, & Fig Jam

**\$75** *Per Person*  
Plus Tax & Gratuity



#### COURSE 2

##### Fresh Pear Salad with Prosciutto

Mixed Field Greens, Toasted Candied Walnuts,  
Crumbled Goat Cheese, House Lemon Vinaigrette Italian Dressing



#### COURSE 3

##### Pennette Alla Pescatore

Shrimp, Scallops, & Chunks Of Crabmeat in a Lobster Cognac Sauce



#### COURSE 4

##### Veal Osso Bucco

Tender Veal Shank Served in its' Own Juices over Sweet Pea Saffron Risotto



#### COURSE 5

##### Stuffed South African Lobster Tail

Loaded & Baked with All Jumbo Lump Crabmeat, Roasted Garlic & Butter Sauce  
Served with Yukon Whipped Garlic Mashed & Roasted Asparagus



#### COURSE 6

##### Belgian Chocolate Mousse Cake

Sponge Cake Topped with Belgian Chocolate Mousse  
with Chocolate Shavings & Chocolate Covered Strawberries

Event Held at Maria's By Di Paolos'  
72 North Virginia Ave • Penns Grove, NJ 08069  
**Purchase Tickets at [Dipaolosrestaurant.com](http://Dipaolosrestaurant.com)**