



# DiPaolo's



## MOTHER'S DAY DINNER MENU

RESERVATIONS STARTING AT 4PM

PHONE 856-299-4645

### PRIMI

#### CRISPY CALAMARI

FRIED TRADITIONAL STYLE WITH LEMON \$19  
OR FRIED CRISPY WITH SLICED HOT CHERRY  
TOMATOES & PEPPERS \$22

#### APPLEWOOD BACON WRAPPED DIVER SCALLOPS (4)

WRAPPED WITH THICK CUT CRISPY  
APPLEWOOD BACON WITH CHIPOTLE DIPPING  
SAUCE & HOUSE COCKTAIL SAUCE \$34

#### SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

(ALL CRAB - NO FILLER)  
WITH WHITE CRAB SAUCE & A SIDE OF  
ROASTED ASPARAGUS \$34



#### FRIED BUFFALO MOZZARELLA (5)

LIGHTLY BREADED WITH ITALIAN  
SEASONED BREAD CRUMBS, DRIZZLED  
WITH BALSAMIC REDUCTION & SWEET  
ROASTED PEPPERS WITH POMODORO  
SAUCE FOR DIPPING \$22

#### IMPORTED CREAMY BURRATA

FRESH HEIRLOOM TOMATOES, MIXED FIELD  
GREENS, PROSCIUTTO DI PARMA, EXTRA  
VIRGIN OLIVE OIL & GARLIC ROSEMARY  
FOCCACIA WITH BALSAMIC \$22

#### COLOSSAL OLD BAY SHRIMP COCKTAIL (4)

LARGE ICE COLD SHRIMP WITH HOUSE  
COCKTAIL SAUCE \$22



### PRIMI

**LOBSTER MAC N' CHEESE**  
LUMACHE PASTA WITH GRUYERE, AGED  
CHEDDAR & FONTINA CHEESE WITH  
LOBSTER CHUNKS, BAKED WITH TOASTED  
PANKO BREAD CRUMBS \$34

#### PEI MUSSELS

BIANCO - WHITE WINE, GARLIC &  
EXTRA VIRGIN OLIVE OIL OR  
DIAVOLO - SPICY RED WITH ITALIAN  
LONG HOTS \$22

#### SALUMI & FORMAGGIO BOARD

PROSCIUTTO DI PARMA, CAPICOLA,  
SOPPRESSATA, PISTACHIO MORTADELLA,  
AGED PROVOLONE & IMPORTED ASIAGO,  
MEDITERRANEAN OLIVES, CANDIED  
WALNUTS, MARINATED ARTICHOKE,  
CROSTINI & STUFFED CHERRY PEPPER  
SHOOTERS \$27

#### STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA  
& CHEDDAR CHEESES TOPPED WITH SHAVED  
PARMIGIANO-REGGIANO & TANGY CHIPOTLE  
SAUCE \$22



#### TEQUILA CLAMS

FRESH MIDDLENECK CLAMS SAUTEED  
WITH HABANERO PEPPERS, TEQUILA,  
GARLIC & CILANTRO \$22

#### ROASTED BRUSSEL SPROUTS

EXTRA VIRGIN OLIVE OIL, GARLIC, CRISPY  
PANCETTA (ITALIAN BACON), SHALLOTS,  
SHAVED PARMIGIANO REGGIANO \$22

#### ROASTED SICILIAN WINGS (8)

GRILLED WITH EXTRA VIRGIN OLIVE OIL  
& SEA SALT THEN ROASTED WITH  
CARMELIZED ONIONS, ROSEMARY,  
CRUSEHD CHILI PEPPER & SHAVED  
PARMIGIANO \$22



### ZUPPE

**SIGNATURE LOBSTER BISQUE**  
CHUNKS OF COLD WATER LOBSTER,  
SHERRY WINE & LOBSTER CREAM  
SERVED IN A SOURDOUGH BREAD  
BOWL \$18



**SCREPELLE**  
**ABRUZZESE SPECIALTY**  
DELICATELY ROLLED HOMEMADE  
EGG CREPES WITH PECORINO  
ROMANO & PARMIGIANO  
REGGIANO CHEESES IN A  
SAVORY CHICKEN BROTH WITH  
CRACKED BLACK PEPPER \$15

### INSALATA

#### BLT WEDGE SALAD

WITH FILET MEDALLIONS & GRILLED  
SHRIMP, CHERRY TOMATOES,  
CRISPY BACON, RED ONION,  
CRUMBLD GORGONZOLA & HOUSE  
BLEU CHEESE DRESSING \$27

#### ITALIAN CHOP SALAD

ICEBERG & ROMAINE, HEIRLOOM  
TOMATO, RED ONION, CUCUMBER,  
SWEET ROASTED PEPPERS, EGG,  
MEDITERRANEAN OLIVES, PEPPER  
SHOOTERS, CHOPPED SOPPRESSATA,  
PROSCIUTTO, CAPICOLA, MORTADELLA,  
AGED PROVOLONE IN A SWEET HONEY  
BALSAMIC ITALIAN DRESSING \$27

#### CITRUS GRILLED SHRIMP & SCALLOPS SALAD

MIXED GREENS, AVOCADO,  
FRESH ORANGES  
& GRILLED PINEAPPLE MANGO  
VINAIGRETTE DRESSING \$27

ALLERGY DISCLAIMER: WHILE WE TAKE EVERY  
PRECAUTION TO ENSURE THE ACCURACY OF OUR  
INGREDIENTS AND ACCOMMODATE DIETARY  
RESTRICTIONS, PLEASE BE AWARE THAT OUR  
KITCHEN HANDLES VARIOUS ALLERGENS. CROSS-  
CONTAMINATION MAY OCCUR DESPITE OUR BEST  
EFFORTS. PLEASE INFORM YOUR SERVER OF ANY  
ALLERGIES OR DIETARY CONCERNS, AND WE'LL DO  
OUR UTMOST TO PROVIDE A SAFE DINING  
EXPERIENCE FOR YOU.

# MOTHER'S DAY DINNER MENU

ALL MAIN COURSE SELECTIONS ARE SERVED WITH OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE - ALL SERVED FAMILY STYLE & YOUR CHOICE OF MIXED GREEN TOSSED SALAD, CLASSIC CAESAR SALAD, BLT WEDGE SALAD & STRAWBERRY SPINACH SALAD

## MACARONI

**PENNE ALLA VODKA**  
SWEET PEAS, CRISPY PANCETTA IN A  
BLUSH VODKA SAUCE \$35

**HOUSE MADE  
SPAGHETTI & MEATBALLS**  
HOMEMADE SPAGHETTI PASTA, SUNDAY  
GRAVY, A SCOOP OF RICOTTA & ITALIAN  
LONG HOT PEPPER \$29

**HOUSE MADE  
LARGE CHEESE RAVIOLI  
OR RICOTTA GNOCCHI**  
WITH POMODORO SAUCE  
& HOUSE MEATBALLS \$35

**TRIO SEAFOOD RAVIOLI  
SHRIMP, CRAB & LOBSTER**  
WITH A DELICATE CRAB SAUCE &  
SUCCULENT PIECES OF JUMBO LUMP  
CRABMEAT \$69

**ASPARAGUS STUFFED GNOCCHI  
WITH JUMBO LUMP CRAB  
& ASPARAGUS TIPS**  
LITTLE PILLOWS OF LOVE STUFFED WITH  
ASPARAGUS & CHEESE IN A DELICATE CRAB  
SAUCE \$59

**HOUSE MADE  
FETTUCINE ALFREDO**  
WITH CHICKEN \$39 / WITH SHRIMP \$42

**SEAFOOD RISOTTO**  
LIGHT RED SEAFOOD BROTH, SHRIMP,  
SCALLOPS, JUMBO LUMP CRAB,  
MUSSELS & LITTLENECK CLAMS \$69

**SHRIMP SCAMPI**  
LINGUINI PASTA WITH WHITE WINE SAUCE  
& CRACKED BLACK PEPPER \$42

**ALLA VONGOLE**  
LINGUINI PASTA WITH MIDDLENECK CLAMS  
IN A GARLIC WHITE WINE SAUCE \$42

**ALLA PESCATORE**  
CHUNKS OF JUMBO LUMP CRABMEAT,  
JUMBO SHRIMP & SCALLOPS IN A  
PINK SAUCE OVER LINGUINI PASTA \$59

**FRUTTI DI MARE**  
HOMEMADE TAGLIATELLE PASTA  
WITH LANGOSTINO, MUSSELS,  
SCALLOPS & JUMBO LUMP CRABMEAT  
IN A GARLIC WHITE WINE SAUCE WITH  
FRESH CHERRY TOMATOES \$79

**SEAFOOD FRADIAVOLO**  
SHRIMP, SCALLOPS, JUMBO LUMP  
CRABMEAT & MUSSELS IN A SPICY PINK  
SAUCE WITH A 4 OZ. SOUTH AFRICAN  
LOBSTER TAIL & ITALIAN LONG HOTS  
OVER LINGUINI PASTA \$79



## PESCE

**2 ORANGE SIZE CRABCAKES**  
"ALL CRAB" - TOPPED WITH A  
DELICATE WHITE CRAB SAUCE, SERVED  
WITH YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPRAGUS \$79

**BAKED CHILEAN SEA BASS**  
OVER BROCCOLI RABE, TOPPED WITH  
CHUNKS OF JUMBO LUMP CRABMEAT & A  
DELICATE CRAB SAUCE, SERVED WITH  
YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS \$89

**ROASTED KING SALMON OR  
PAN-SEARED BRANZINO**  
WITH JUMBO SHRIMP, WHITE WINE  
LEMON CAPER SAUCE, SERVED WITH  
YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS \$59

**STUFFED SOUTH AFRICAN  
COLD WATER LOBSTER TAIL**  
LOADED & BAKED WITH JUMBO LUMP  
CRABMEAT, SERVED WITH YUKON  
WHIPPED GARLIC MASHED POTATOES  
& ROASTED ASPARAGUS \$89

## BISTECCA

**16 OZ. "THICK CUT" RIBEYE**  
CERTIFIED ANGUS BEEF TOPPED WITH  
WILD MUSHROOMS, SWEET SHALLOTS  
& CHIANTI WINE REDUCTION SAUCE,  
SERVED WITH YUKON WHIPPED  
GARLIC MASHED POTATOES &  
ROASTED ASPARAGUS \$69

**10 OZ. CENTER CUT FILET MIGNON**  
CERTIFIED ANGUS BEEF TOPPED WITH  
WILD MUSHROOMS, SWEET SHALLOTS  
& CHIANTI WINE REDUCTION SAUCE,  
SERVED WITH YUKON WHIPPED  
GARLIC MASHED POTATOES &  
ROASTED ASPARAGUS \$79

**10 OZ. CENTER CUT  
FILET GORGONZOLA**  
CERTIFIED ANGUS BEEF WITH COLOSSAL  
CRABMEAT & GORGONZOLA CREAM SAUCE  
RED ROASTED PEPPERS & MIXED WILD  
MUSHROOMS, SERVED WITH YUKON  
WHIPPED GARLIC MASHED POTATOES &  
ROASTED ASPARAGUS \$99

**GRILLED DOMESTIC  
WHOLE RACK OF LAMB**  
MARINATED WITH FRESH ROSEMARY,  
ROASTED GARLIC & EXTRA VIRGIN OLIVE  
OIL TOPPED WITH SHALLOTS & WILD  
MUSHROOM CHianti SAUCE, SERVED WITH  
YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS \$89

**32 OZ. PORTERHOUSE STEAK**  
CERTIFIED ANGUS BEEF TOPPED WITH WILD  
MUSHROOMS, SWEET SHALLOTS & CHIANTI  
WINE REDUCTION SAUCE, SERVED WITH  
YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS \$99

**SURF & TURF**  
8 OZ. FILET & ONE ALL JUMBO LUMP  
CRABCAKE SERVED WITH YUKON  
WHIPPED GARLIC MASHED POTATOTES &  
ROASTED ASPARAGUS \$89

## POLLO E VITELLO

**EGGPLANT/CHICKEN OR VEAL  
CUTLET PARMIGIANO**  
PAN FRIED CUTLETS WITH MOZZARELLA  
& PARMIGIANO CHEESES  
WITH BABY RIGATONI  
EGGPLANT \$32 / CHICKEN \$35  
VEAL \$45

**CHICKEN/VEAL MARSALA**  
IMPORTED ITALIAN MARSALA WINE  
WITH A TOUCH OF CREAM & WILD  
MUSHROOMS, SERVED WITH YUKON  
WHIPPED GARLIC MASHED POTATOES  
& ROASTED ASPARAGUS  
CHICKEN \$39 / VEAL \$49  
ADD CRAB \$20

**VEAL DI PAOLO**  
TENDER MILK-FED VEAL, LEMON WHITE  
WINE GARLIC SAUCE, SUNDRIED  
TOMATOES, LARGE SHRIMP, CHUNKS OF  
JUMBO LUMP CRABMEAT, SERVED WITH  
YUKON WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS \$75

**16OZ. VEAL CHOP  
PARMIGIANO**  
LIGHTLY BREADED & PAN FRIED THEN  
BAKED WITH SMOKED MOZZARELLA  
CHEESE OVER POMODORO BASIL  
SAUCE WITH A SIDE OF HOUSE  
RICOTTA GNOCCHI \$79

**16OZ. STUFFED CENTER CUT  
VEAL CHOP MARSALA**  
OVER GARLIC SPINACH & STUFFED  
WITH FONTINA CHEESE & PROSCIUTTO  
DI PARMA, TOPPED WITH MIXED WILD  
MUSHROOMS, SERVED WITH YUKON  
WHIPPED GARLIC MASHED POTATOES  
& ROASTED ASPARAGUS \$99

## DINNER FOR 2 SPECIAL

**FIRST COURSE - FAMILY STYLE**  
HOUSE ANTIPASTO, BREAD & TOMATO PIE

**SECOND COURSE - CHOOSE TWO**  
MIXED GREEN TOSSED SALAD  
CLASSIC CAESAR SALAD  
BLT WEDGE SALAD  
STRAWBERRY SPINACH SALAD

**THIRD COURSE - CHOOSE ONE**  
3 1/2 LB. POUND WHOLE LOBSTER



LOADED WITH  
CRABMEAT, ROASTED  
GARLIC & BUTTER

OR

**38 OZ. TOMAHAWK STEAK**

TOPPED WITH CHOPPED  
SCALLOPS, SHRIMP,  
LOBSTER & CRABMEAT IN  
A GARLIC BUTTER SAUCE



**BOTH ENTREES COME WITH**  
TWO SIDES OF YUKON WHIPPED GARLIC  
MASHED POTATOES & ROASTED ASPARAGUS

**FOURTH COURSE - CHOOSE TWO**

CREME BRULEE W/ BERRIES  
SICILIAN CANNOLI  
LIMONCELLO MASCARPONE CAKE  
TIRAMISU  
STRAWBERRY CHEESECAKE

**\$179**

KINDLY NOTE, A 3% CONVENIENCE FEE WILL BE APPLIED FOR PAYMENTS MADE OTHER THAN CASH.