

DiPaolo's

EASTER 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 ARTICHOKEs,
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.

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



EASTER 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

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