

Available  
Tuesday-Sunday  
11am-3pm



Di Paolo's  
RESTAURANT BAR & CATERING

# Lite Fare Menu

## Share Plates \$10

### Calamari

*Fried Traditional or  
Spicy with Hot Cherry Peppers*

### Tequila Clams

*with Habanero Spice*

### Creamy Burrata

*with Prosciutto di Parma  
& EVOO Focaccia*



### Nonna's Meatballs

*with Homemade Ricotta*

### Eggplant Parmigiano Stack

*Layered with Ricotta  
& Mozzarella Cheeses*

### Truffle Fries

*Shaved Parmigiano, Truffle Oil*

### Grilled Sicilian Wings (8)

*Grilled with Extra Virgin Olive Oil & Sea  
Salt then Roasted with Carmelized  
Onions, Rosemary, Crushed Chili Pepper  
& Shaved Parmigiano*

### Breaded Wings (8)

*Spicy Hot or Honey BBQ  
House Bleu Cheese Dressing  
& Celery Sticks*

## 10" Pizzas \$12

### The Godfather

*Red, Mozzarella Cheese, Sausage,  
Pepperoni, Mushrooms, Italian Hot  
& Sweet Peppers*

### Bianco

*White, Garlic, Extra Virgin Olive Oil,  
Mozzarella Cheese, Sliced Tomato, Garlic  
Spinach & Ricotta*

### Margherita

*Fresh Mozzarella, Extra Virgin Olive Oil  
& Basil*



### Traditional Red

*Plain, Pepperoni, Sausage or Veggie*

## Handhelds \$15

**All Handhelds are Paired with Jersey  
Shore Fries, Pickle & Cole Slaw**

### Toasted Meatball Parmigiano

*Homemade Meatballs  
& Melted Provolone*



### Toasted Pizza Steak

*Sliced Thin Ribeye, Melted Mozzarella  
Cheese, Oregano & Tomato Sauce*

### Prime Rib Philly Cheesesteak

*Sweet Peppers, Fried Onions,  
Mushrooms, Cooper Sharp Cheese*

### Chicken Cutlet or Roasted Porchetta

*Broccoli Rabe, Roasted Sweet Peppers  
& Aged Provolone*

### Grilled Chicken

*Sauteed Spinach, Sweet Peppers  
& Melted Buffalo Mozzarella*

### Big Mike's Italian Hoagie

*Extra Virgin Olive Oil, Prosciutto di  
Parma, Soppressata, Dry Capicola,  
Mortadella, Aged Provolone, Bib  
Lettuce, Sliced Tomato, Red Onion,  
Sweet Peppers  
& Fried Italian Long Hots*

### BBQ Bacon Cheddar Burger

*BBQ Sauce, Aged Cheddar, Thick  
Applewood Bacon, Bib Lettuce, Red  
Onion Sliced Tomato*

### All American Burger

*Cooper Sharp Cheese, Bib Lettuce,  
Sliced Tomato & Red Onion*



## Salads \$15

### Grilled Large Shrimp or Chicken Caesar Salad

*House Caesar Dressing, Parmigiano-  
Reggiano & Croutons*



### BLT Wedge Salad

*with Filet Medallions, Grilled Shrimp,  
Cherry Tomatoes, Crispy Bacon, Red  
Onion, Crumbled Gorgonzola & House  
Bleu Cheese Dressing*



### Chicken Milanese Salad

*Breaded Chicken Cutlet  
topped with Arugula, Cherry Tomatoes  
& Red Onion tossed in a Lemon  
Vinaigrette Dressing  
with Shaved Parmigiano*

### 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*

### Citrus Grilled Shrimp & Scallops Salad

*Mixed Greens, Avocado,  
Fresh Oranges & Grilled Pineapple  
Mango Vinaigrette Dressing*

**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.

All menu items are prepared as listed; no substitutions.  
Kindly note, a convenience fee of 3% will be applied for all payments made other than cash.





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# Lite Fare Menu

*All Entrees Come with Italian Bread & Tomato Pie*

## Entrees \$15



**Spaghetti & Meatballs**

**Gnocchi & Meatballs**

**Ravioli & Meatballs**

**Chicken Parmigiana**  
*with Baby Rigatoni*

**Penne Alla Vodka**  
*with Crispy Pancetta & Peas*

**Spaghetti & Clams - White**

**Linguini & Mussels - Red**

**Fettucine Alfredo with Chicken**

**Linguini Shrimp Scampi**

**Penne & Shrimp Alfredo**

**Chicken & Asparagus Risotto**  
*with Wild Mixed Mushrooms*

**Homemade Meat Lasagna**  
**with Meatballs**

**Eggplant Parmigiana**  
*with Baby Rigatoni*



## Entrees \$20

**Chicken Marsala or Piccante**  
*Two Pieces with Yukon Whipped Mashed Potatoes, Carrots & Asparagus*



**Roasted Scottish Salmon**  
**Mediterranean Style**

*Lemon White Wine Sauce, Sun Dried Tomatoes & Capers with Yukon Whipped Mashed Potatoes, Carrots & Asparagus*

**Veal Parmigiano**  
*Two Pieces with Baby Rigatoni*



**8oz. Flat Iron Steak**

*with Mixed Wild Mushrooms & Gorgonzola Cream Sauce paired with Yukon Whipped Mashed Potatoes, Carrots & Asparagus*

**Pancetta Wrapped Pork Tenderloin**

*Stuffed with Fontina Cheese, Broccoli Rabe & Red Roasted Peppers drizzled with a Port Wine Reduction Sauce with Yukon Whipped Mashed Potatoes, Carrots & Asparagus*

**4 oz. South African Lobster Tail**  
*with Mussels Fradiavolo Style over Linguini Pasta in a Spicy Aurora Sauce with Italian Long Hots*

## Crabcake Specials \$35

**Crabcake Appetizer**

*Two Petite Crabcakes with Yukon Whipped Mashed Potatoes & Roasted Asparagus*



**Crabcake Sandwich**

*One - Half Pound All Jumbo Lump Crabcake with Bib Lettuce, Tomato, Red Onion, Jersey Shore Fries, Pickle & Cole Slaw*



**Crabcake Entree**

*One - Half Pound All Jumbo Lump Crabcake with Yukon Whipped Mashed Potatoes & Roasted Asparagus*

## Desserts

**Lemon Blueberry Crumb Cheesecake \$7**  
*A refreshing combination of zesty lemons & juicy blueberries*



**Raspberry Passionfruit Cake \$8**  
*Passionfruit Mousse & Raspberry Sauce, drizzled with white chocolate and a raspberry glaze*



**Panna Cotta with Fresh Berries \$9**  
*A silky vanilla-infused cream dessert topped with seasonal berries drizzled with caramel*



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