

AVAILABLE ONLY FRIDAY, SATURDAY & SUNDAY
4/26, 4/27 & 4/28

 *Di Paolo's*
RESTAURANT BAR & CATERING

\$59.95

FOUR-COURSE WEEKEND SPECIAL

FIRST COURSE

SERVED FAMILY STYLE

OUR SIGNATURE HOUSE VEGETABLE ANTIPASTO
WITH AGED PROVOLONE, SOPPRESATTA
& STUFFED PEPPER SHOOTERS

SECOND COURSE

SELECT ONE

MIXED GREEN TOSSED SALAD
BLT WEDGE SALAD
CLASSIC CAESAR SALAD
BABY SPINACH & STRAWBERRY SALAD

THIRD COURSE

SELECT ONE

HOMEMADE LOBSTER & RICOTTA STUFFED RAVIOLI
TOPPED WITH LOBSTER BLUSH SAUCE,
PIECES OF SCALLOPS & SHRIMP

VEAL OSSO BUCCO
OVER HOMEMADE PORCINI RAVIOLI

PAN-SEARED RED SNAPPER
OVER ROASTED BRUSSEL SPROUTS & FENNEL
TOPPED WITH FRESH LITTLENECK CLAMS,
ROASTED CHERRY TOMATOES, SHRIMP
& WHITE WINE GARLIC SAUCE

TWIN COLDWATER SOUTH AFRICAN LOBSTER TAILS
OVER RISOTTO

16 OZ. SLOW ROASTED CAB PRIME RIB AU JUS
SWEET ONIONS, WILD MUSHROOMS
SERVED WITH YUKON WHIPPED MASHED POTATOES AND
ROASTED ASPARAGUS WITH CARROTS

FOURTH COURSE

SELECT ONE

LIMONCELLO MASCARPONE CAKE
HOMEMADE TIRAMISU
NY CHEESECAKE WITH STRAWBERRIES
HOMEMADE CREME BRULEE WITH MIXED BERRIES
TWICE BAKED SICILIAN CANNOLI

