

# Di Paola's Dinner Menu

Mother's Day Menu, May 12, 2024

## Primi

### CRISPY CALAMARI

FRIED TRADITIONAL STYLE WITH LEMON \$19  
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

### FRIED BUFFALO MOZZARELLA (5)

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

### COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL  
SAUCE \$22

### LOBSTER MAC N' CHEESE

LUMACHE PASTA WITH GRUYERE,  
AGED CHEDDAR & FONTINA CHEESE  
WITH LOBSTER CHUNKS, BAKED  
WITH TOASTED PANKO BREADCRUMBS \$34

### TEQUILA CLAMS

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

## Primi

### SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

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

### IMPORTED CREAMY BURRATA

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

### SALUMI & FORMAGGIO BOARD

PROSCIUTTO DI PARMA, CAPICOLO,  
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

## Zuppe

### SIGNATURE LOBSTER BISQUE

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



### SCREPELLE

#### "ABBRUZZESE SPECIALTY"

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

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.

# Di Paolo's Dinner Menu

Mother's Day Menu, May 12, 2024

ALL MAIN COURSE SELECTIONS ARE SERVED WITH  
OUR HOUSE ANTIPASTO, CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE ALL SERVED FAMILY STYLE  
& YOUR CHOICE OF ONE OF THE FOLLOWING SALADS  
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 \$42

**HOUSE MADE LARGE  
CHEESE RAVIOLI  
OR RICOTTA GNOCCHI**  
WITH POMODORO SAUCE & HOUSE  
MEATBALLS \$42

**LOBSTER RAVIOLI**  
WITH A DELICATE CRAB SAUCE  
TOPPED WITH SHRIMP  
& SCALLOPS \$59

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

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

**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 MASHED  
POTATOES & ROASTED  
ASPARAGUS \$79

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

**ROASTED KING SALMON**  
JUMBO SHRIMP, WHITE WINE LEMON  
CAPER SAUCE, SERVED WITH YUKON  
MASHED POTATOES & ROASTED  
ASPARAGUS \$59

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

## Pollo e Vitello

### EGGPLANT / CHICKEN PARMIGIANO

PAN FRIED CUTLETS WITH  
MOZZARELLA & PARMIGIANO  
CHEESES WITH BABY RIGATONI  
EGGPLANT \$42 / CHICKEN \$42

**CHICKEN / VEAL MARSALA**  
IMPORTED ITALIAN MARSALA WINE  
WITH A TOUCH OF CREAM & WILD  
MUSHROOMS, SERVED WITH YUKON  
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  
MASHED POTATOES & ROASTED  
ASPARAGUS \$75

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

## Bistecca

**16 OZ. "THICK CUT" RIBEYE**  
CERTIFIED ANGUS BEEF TOPPED  
WITH WILD MUSHROOMS, SWEET  
SHALLOTS & CHIANTI WINE  
REDUCTION SAUCE, SERVED WITH  
YUKON 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 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 MASHED POTATOES  
& ROASTED ASPARAGUS \$99

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

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

### Dinner for Two Special

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

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

**THIRD COURSE - SELECT ONE  
3 1/2 LB. 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**

**FOURTH COURSE - SELECT TWO  
CREME BRULEE WITH BERRIES  
SICILIAN CANNOLI  
LIMONCELLO MASCARPONE CAKE  
TIRAMISU  
STRAWBERRY CHEESECAKE**

**\$179**