



Di Paolo's
RESTAURANT BAR & CATERING

Dinner Menu

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

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
BREADCRUMBS, 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

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

PEI MUSSELS

BIANCO - WHITE WINE, GARLIC & EXTRA VIRGIN
OLIVE OIL \$22
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



Primi

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 AND ROASTED WITH CARMELIZED
ONIONS, ROSEMARY, CRUSHED 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 "ABBRUZZESE 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

FILET MEDALLIONS & GRILED SHRIMP,
CHERRY TOMATOES, CRISPY BACON,
RED ONION, CRUMBLED GORGONZOLA
& HOUSE BLUE 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 IN 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.

PAYMENTS MADE OTHER THAN CASH, WILL INCUR A 3% CONVENIENCE FEE.

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 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 \$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

LOBSTER RAVIOLI

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

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 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 OR PAN SEARED BRANZINO

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 / VEAL

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 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

16 OZ. STUFFED CENTER CUT VEAL CHOP MARSALA

OVER GARLIC SPINACH & STUFFED WITH
FONTINA CHEESE & PROSCIUTTO DI PARMA,
TOPPED WITH MIXED WILD MUSHROOMS,
SERVED WITH YUKON MASHED POTATOES &
ROASTED ASPARAGUS \$99

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 & EXTRA VIRGIN
OLIVE OIL TOPPED WITH SHALLOTS
& WILD MUSHROOM CHianti SAUCE,
SERVED WITH YUKON 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 MASHED POTATOES
& ROASTED ASPARAGUS \$99

SURF & TURF

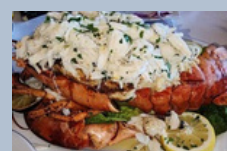
8 OZ. FILET & ONE ALL JUMBO LUMP
CRABCAKE SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$89

Dinner for Two Special *Dinner for Two Special*

FIRST COURSE - FAMILY STYLE
HOUSE 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