



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.