



Di Paolo's

RESTAURANT BAR & CATERING

Dinner Menu

Primi

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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, 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



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.