



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,
CRUMBLIED 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 POTATO GNOCCHI

WITH POMODORO SAUCE
& HOUSE MEATBALLS \$35

LOBSTER RAVIOLI

WITH A LOBSTER BLUSH 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 FRADIIVOLO

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 POTATO GNOCCHI \$59

14 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE &
PROSCIUTTO DI PARMA WITH PORT WINE
REDUCTION SAUCE, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS \$59

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 2 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 MIXED BERRIES
SICILIAN CANNOLI
LIMONCELLO MASCARPONE CAKE
TIRAMISU
STRAWBERRY CHEESECAKE

\$179