



Di Paolo's

RESTAURANT BAR & CATERING

Lunch 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

BREADED WINGS (8)

SPICY HOT OR HONEY BBQ
HOUSE BLEU CHEESE DRESSING
& CELERY STICKS \$18

ROASTED SICILIAN WINGS (8)

GRILLED WITH EXTRA VIRGIN OLIVE OIL
& SEA SALT AND ROASTED WITH
CARMELIZED ONIONS, ROSEMARY, CRUSHED
CHILI PEPPER & SHAVED PARMIGIANO \$22

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

LOBSTER MAC N' CHEESE

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

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

GRILLED LARGE SHRIMP OR CHICKEN CAESAR SALAD

HOUSE CAESAR DRESSING, PARMIGIANO-
REGGIANO & CROUTONS \$22

CITRUS GRILLED SHRIMP & SCALLOPS SALAD

MIXED GREENS, AVOCADO, FRESH ORANGES
& GRILLED PINEAPPLE IN MANGO
VINAIGRETTE DRESSING \$27

GRILLED OCTOPUS, SHRIMP & CALAMARI SALAD

WITH CHERRY HEIRLOOM TOMATOES, LEMON,
EXTRA VIRGIN OLIVE OIL
& MEDITERRANEAN OLIVES \$27

Lunch Menu

ALL MAIN COURSE SELECTIONS ARE SERVED WITH
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 \$24

HOUSE MADE SPAGHETTI & MEATBALLS

HOMEMADE SPAGHETTI PASTA, SUNDAY
GRAVY, A SCOOP OF RICOTTA & ITALIAN LONG
HOT PEPPER \$22

HOUSE MADE LARGE CHEESE RAVIOLI OR POTATO GNOCCHI

WITH POMODORO SAUCE & MEATBALLS \$24

LOBSTER RAVIOLI

WITH A LOBSTER BLUSH SAUCE TOPPED
WITH SHRIMP & SCALLOPS \$44

ASPARAGUS STUFFED GNOCCHI WITH ASPARAGUS TIPS

LITTLE PILLOWS OF LOVE STUFFED WITH
ASPARAGUS & CHEESE \$39

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN \$26 / WITH SHRIMP \$29

SHRIMP SCAMPI

LINGUINI PASTA WITH WHITE WINE
SAUCE & CRACKED BLACK PEPPER \$29

ALLA VONGOLE

LINGUINI PASTA WITH MIDDLENECK CLAMS
IN A GARLIC WHITE WINE SAUCE \$29



ALLA PESCATORE

CHUNKS OF JUMBO LUMP CRABMEAT,
JUMBO SHRIMP & SCALLOPS IN A PINK
SAUCE OVER LINGUINI PASTA \$49

LOBSTER FRADIAVOLO

SHRIMP & MUSSELS IN A SPICY PINK SAUCE
WITH A 4 OZ. SOUTH AFRICAN LOBSTER
TAIL & ITALIAN LONG HOTS OVER LINGUINI
PASTA \$49

SHRIMP RISOTTO

WITH ASPARAGUS TIPS \$29

MEAT & CHEESE LASAGNA

BEEF, PORK & VEAL RAGU WITH
MEATBALLS \$24

Bistecca

14 OZ. "THICK CUT" RIBEYE

CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS &
CHIANTI WINE REDUCTION SAUCE,
SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$49

8 OZ. CENTER CUT FILET

CERTIFIED ANGUS BEEF TOPPED WITH
GORGONZOLA CREAM SAUCE & MIXED
WILD MUSHROOMS, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS \$49

Pesce

1 ORANGE SIZE CRABCAKE

"ALL CRAB" TOPPED WITH A DELICATE
WHITE CRAB SAUCE, SERVED WITH
YUKON MASHED POTATOES & ROASTED
ASPARAGUS \$45

ROASTED KING SALMON OR PAN SEARED BRANZINO

JUMBO SHRIMP, WHITE WINE LEMON
CAPER SAUCE, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS \$42

Palla e Vitello

EGGPLANT / CHICKEN / VEAL PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA
& PARMIGIANO CHEESES
WITH BABY RIGATONI
EGGPLANT \$24 / CHICKEN \$29 / VEAL \$39

CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE
WITH A TOUCH OF CREAM & WILD
MUSHROOMS, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS
CHICKEN \$32 / VEAL \$42
ADD JUMBO LUMP CRAB \$20

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 \$44

Pizza



TRADITIONAL RED

PLAIN, PEPPERONI, SAUSAGE OR VEGGIE \$19

BIANCO

WHITE, GARLIC, EXTRA VIRGIN OLIVE OIL,
MOZZARELLA CHEESE, SLICED TOMATO,
GARLIC, SPINACH & RICOTTA \$19

MARGHERITA

FRESH MOZZARELLA, EXTRA VIRGIN OLIVE
OIL & BASIL \$19

THE GODFATHER

RED, MOZZARELLA CHEESE, SAUSAGE,
PEPPERONI, MUSHROOMS, ITALIAN HOT
& SWEET PEPPERS \$19

Handhelds

ALL HANDHELDS ARE PAIRED WITH
JERSEY SHORE FRIES, PICKLE & COLE SLAW

CRABCAKE SANDWICH

ONE-HALF POUND ALL JUMBO LUMP
CRABCAKE WITH BIBB LETTUCE,
TOMATO & RED ONION ON A SOFT
BRIOCHE BUN \$35

TOASTED MEATBALL PARMIGIANO

HOMEMADE MEATBALLS & MELTED
PROVOLONE \$19

TOASTED PIZZA STEAK

SLICED THIN RIBEYE, MELTED
MOZZARELLA CHEESE, OREGANO &
TOMATO SAUCE \$21

PRIME RIB PHILLY CHEESESTEAK

FRIED SWEET PEPPERS, FRIED ONIONS,
MUSHROOMS, COOPER SHARP
CHEESE \$21



CHICKEN CUTLET OR ROASTED PORCHETTA

BROCCOLI RABE, ROASTED SWEET
PEPPERS & AGED PROVOLONE \$19

GRILLED CHICKEN

SAUTEED SPINACH, SWEET PEPPERS &
MELTED BUFFALO MOZZARELLA \$19

BIG MIKE'S ITALIAN HOAGIE

EXTRA VIRGIN OLIVE OIL, PROSCIUTTO
DI PARMA, SOPPRESSATA, DRY
CAPICOLA, MORTADELLA, AGED
PROVOLONE, BIBB LETTUCE, SLICED
TOMATO, RED ONION, SWEET PEPPERS
& FRIED ITALIAN LONG HOTS \$21

BBQ BACON CHEDDAR BURGER

BBQ SAUCE, AGED CHEDDAR, THICK
APPLEWOOD BACON, BIBB LETTUCE,
RED ONION & SLICED TOMATO \$19

ALL AMERICAN BURGER

COOPER SHARP CHEESE, BIBB LETTUCE,
SLICED TOMATO & RED ONION \$19

