



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, 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

DIABOLO - 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 ARTICHOKE, 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 & GRILLED 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 WILL 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 OR 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 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

Palla 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

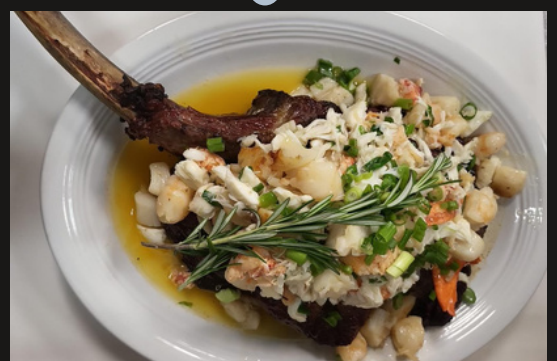
16 OZ. VEAL CHOP PARMIGIANO

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 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

