



# 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 FOCACCIA 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, 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



# 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 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

**18 OZ. LOBSTER TAIL**  
PAN SEARED IN DRAWN BUTTER  
SERVED WITH A SIDE OF THIN  
SPAGHETTI IN GARLIC & OLIVE OIL  
AND ROASTED ASPARAGUS \$79

**STUFFED SOUTH AFRICAN  
COLDWATER LOBSTER TAIL**  
LOADED & BAKED WITH JUMBO LUMP  
CRABMEAT, SERVED WITH YUKON  
MASHED POTATOES & ROASTED  
ASPARAGUS \$89

## Palla e Vitella

**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

