



# Di Paolo's

## RESTAURANT BAR & CATERING

# New Year's Eve Dinner Menu

MENU STARTS AT 3PM

## 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

## Dinner for Two Special



**32 OZ. TOMAHAWK STEAK**  
TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE



**3 1/2 LB WHOLE LOBSTER**  
LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER

Or

**DINNER FOR TWO SPECIAL COMES WITH**  
FAMILY STYLE ANTIPASTO,  
BREAD & TOMATO PIE FOR TWO,  
CHOICE OF 2 SALADS,  
2 SIDES OF YUKON  
GARLIC MASHED POTATOES  
& ROASTED ASPARAGUS  
AND CHOICE OF 2 DESSERTS



**\$150**



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

