



Di Paolo's

RESTAURANT BAR & CATERING



Valentine's Dinner Menu

FRIDAY, 2/14 - SATURDAY, 2/15 - SUNDAY, 2/16
STARTING 3PM

Appetizers

CRISPY CALAMARI

FRIED TRADITIONAL STYLE
WITH LEMON \$22
FRIED CRISPY WITH SLICED
HOT CHERRY TOMATOES
& PEPPERS \$24

COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH LEMON
WEDGE & HOUSE COCKTAIL SAUCE \$24

STUFFED ITALIAN LONG HOTS

SWEET ITALIAN SAUSAGE, GRUYERE,
FONTINA & CHEDDAR CHEESES, ITALIAN
BREAD CRUMBS, WRAPPED WITH
PROSCIUTTO \$24

IMPORTED CREAMY BURRATA

WITH SHAVED PROSCIUTTO,
ROASTED CHERRY TOMATOES,
BALSAMIC REDUCTION
& FRESH BASIL \$24

COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED
WITH CRABMEAT \$35

SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER,
SHERRY WINE & LOBSTER CREAM
SERVED IN A SOURDOUGH BREAD
BOWL \$24

Entrees

ALL ENTREES ARE SERVED WITH
OUR HOUSE ANTIPASTO - SERVED
FAMILY STYLE, ITALIAN BREAD,
CRUSTY TOMATO PIE
& YOUR CHOICE OF SALAD

SURF & TURF

7 OZ. CENTER-CUT FILET MIGNON WITH
BABY PORTOBELLO MUSHROOMS &
SWEET VIDALIA ONIONS PAIRED WITH
ONE "ALL CRAB" CRABCAKE \$99

10 OZ. CENTER CUT FILET MIGNON

LOADED WITH COLOSSAL CRABMEAT,
BABY PORTOBELLO MUSHROOMS,
ROASTED RED PEPPERS & GORGONZOLA
CREAM SAUCE \$99

16 OZ. PRIME NY STRIP AU POIVRE

PEPPERCORN COATED STEAK IN A
CREAMY BRANDY SAUCE WITH BABY
PORTOBELLO MUSHROOMS & SWEET
VIDALIA ONIONS \$99

DOMESTIC RACK OF LAMB

SHALLOTS & PORCINI MUSHROOM
CHIANTI SAUCE
OVER BROCCOLI RABE \$99

COLOSSAL ORANGE SIZE CRABCAKES (2)

ALL CRAB, NO FILLER DRIZZLED WITH
A DELICATE CRAB CREAM SAUCE \$89

BAKED CHILEAN SEABASS

TOPPED WITH COLOSSAL CRABMEAT
IN A DELICATE CRAB CREAM SAUCE
OVER BROCCOLI RABE \$99

6 OZ. SOUTH AFRICAN COLD WATER LOBSTER TAIL

STUFFED WITH COLOSSAL CRABMEAT,
DRAWN BUTTER & A DELICATE CRAB
CREAM SAUCE \$99

ALLA PESCATORE

LINGUINI PASTA WITH CHUNKS OF
CRABMEAT, JUMBO SHRIMP & SCALLOPS
IN A LOBSTER BLUSH SAUCE \$79

SEAFOOD FRADIIVOLO

LINGUINI PASTA IN A SPICY LOBSTER
BLUSH SAUCE WITH CHUNKS OF
CRABMEAT, JUMBO SHRIMP & SCALLOPS
TOPPED WITH A 6 OZ. SOUTH AFRICAN
LOBSTER TAIL & ITALIAN LONG HOTS \$99

VEAL CHOP

"PARMIGIANA STYLE" BAKED WITH
PARMIGIANA & MOZZARELLA CHEESES
PAIRED WITH HOMEMADE SPAGHETTI \$79

BAKED EGGPLANT ROLLATINI

STUFFED WITH MOZZARELLA & RICOTTA
CHEESES, PAIRED WITH
HOMEMADE SPAGHETTI \$45

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH
ASPARAGUS & CHEESE IN A DELICATE
CRAB SAUCE TOPPED WITH COLOSSAL
CRABMEAT & ASPARAGUS TIPS \$79

BURRATA CHEESE FILLED HOMEMADE RAVIOLI

AND MEATBALLS \$45

CHICKEN PARMIGIANA

WITH HOMEMADE SPAGHETTI \$45

PAPPARDELLE BOLOGNESE

FRESH HOMEMADE WIDE PASTA TOSSED
WITH BEEF, PORK & VEAL RAGU TOPPED
WITH A SCOOP OF HOUSE RICOTTA,
SHAVED PARMIGIANO & FRESH BASIL \$49

PENNE ALLA VODKA

SWEET PEAS & CRISPY PANCETTA
IN A BLUSH VODKA SAUCE \$45

Dinner for Two Special



32 OZ. TOMAHAWK STEAK

TOPPED WITH
CHOPPED SCALLOPS,
SHRIMP, LOBSTER & CRABMEAT
IN A GARLIC BUTTER SAUCE

Or



3 1/2 LB WHOLE LOBSTER

LOADED WITH CRABMEAT,
ROASTED GARLIC & BUTTER

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

\$199