



# Di Paolo's

RESTAURANT BAR & CATERING

## Lite Fare Menu

### Zuppe

#### SIGNATURE LOBSTER BISQUE

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



#### SCREPELLE

##### "ABRUZZESE SPECIALTY"

DELICATELY ROLLED HOMEMADE EGG CREPES WITH PECORINO ROMANO & PARMIGIANO REGGIANO CHEESES IN A SAVORY CHICKEN BROTH WITH CRACKED BLACK PEPPER \$15



#### SOUP OF THE DAY \$10

### Pizzas

#### MARGHERITA

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



#### BIANCO

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

#### THE GODFATHER

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

### Insalata

#### BLT WEDGE SALAD

FILET MEDALLIONS & GRILED SHRIMP, CHERRY TOMATOES, CRISPY BACON, RED ONION, CRUMBLER 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 SALMON SALAD

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

#### GRILLED LARGE SHRIMP OR CHICKEN CAESAR SALAD

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

### Share Plates

#### BREADED WINGS (8)

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

#### HOMEMADE EGG ROLLS

(4) ITALIAN SAUSAGE, HOT CHERRY PEPPERS & SMOKED PROVOLONE \$15

(4) CHEESESTEAK - SRIRACHA KETCHUP \$15

(4) BUFFALO CHICKEN - RANCH \$15

#### HOMEMADE ARANCINI (ITALIAN RICE BALLS)

(4) TRADITIONAL BEEF, SAUCE & PEAS \$18

(4) PROSCIUTTO & MOZZARELLA \$18



### 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 \$29

#### TOASTED MEATBALL PARMIGIANO

HOMEMADE MEATBALLS & MELTED PROVOLONE \$19

#### 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 WITH PESTO \$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





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## 3-Courses for \$25

**COMES WITH ITALIAN BREAD & HOMEMADE TOMATO PIE,  
SOUP OR SALAD AND ONE DESSERT CHOICE FROM OUR DESSERT MENU**

### TRADITIONAL RED PIZZA

CHOOSE 2 TOPPINGS: PEPPERONI, SAUSAGE, MUSHROOMS, ONIONS, BACON,  
SWEET PEPPERS, HOT CHERRY PEPPERS, OLIVES



### FOUR CHEESE MEAT LASAGNA WITH MEATBALLS

### CHICKEN / VEAL / EGGPLANT PARMIGIANA WITH HOMEMADE SPAGHETTI



### TORTOLLONI ALFREDO

WITH PEAS, SLICED ITALIAN SAUSAGE & MUSHROOMS



### PENNE ALLA VODKA WITH CRISPY PANCETTA & SWEET PEAS



### SPICY CAVATELLI BOLOGNESE

MEAT RAGU, CHOPPED ITALIAN LONG HOTS, SCOOP OF HOUSE RICOTTA



### FLOUNDER FRANCESE WITH SHRIMP WITH YUKON WHIPPED MASHED POTATOES & ASPARAGUS



### CHICKEN CUTLET MILANESE

CUTLET TOPPED WITH ARUGULA SALAD, FRESH TOMATO, HOUSE LEMON  
VINAIGRETTE ITALIAN DRESSING & SHAVED PARMIGIANO REGGIANO

### HAND BREADED FRIED JUMBO SHRIMP (6) OLD BAY FRIES, HOUSE SLAW & COCKTAIL SAUCE



### 1/2 PRIME RIB PHILLY CHEESESTEAK CHOPPED VIDALIA ONIONS, MUSHROOMS, SWEET PEPPERS, COOPER SHARP CHEESE, FRIES & COLESLAW



### HOMEMADE FETTUCINE ALFREDO WITH CHICKEN WITH PARMESAN CREAM SAUCE