



Di Paolo's

RESTAURANT BAR & CATERING

Dinner Menu

Primi

CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON \$19

SPICY - FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT 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

COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT \$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

ROASTED SWEET CHERRY 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 \$39

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, CAPICOLLO, SOPPRESSATA, PISTACHIO MORTADELLA, AGED PROVOLONE, IMPORTED ASIAGO, MEDITERRANEAN OLIVES, CANDIED WALNUTS, MARINATED ARTICHOKE, CROSTINI & STUFFED CHERRY PEPPER SHOOTERS \$27



Primi

TEQUILA CLAMS

FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO \$22

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO \$24

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 \$24

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



Or



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

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

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

PAPPARDELLE BOLOGNESE
FRESH HOMEMADE WIDE PASTA TOSSED
WITH BEEF, PORK & VEAL RAGU TOPPED
WITH A SCOOP OF HOUSE RICOTTA,
SHAVED PARMIGIANO & FRESH BASIL \$39

**HOUSE MADE BURRATA CHEESE
RAVIOLI OR RICOTTA GNOCCHI**
WITH POMODORO SAUCE & HOUSE
MEATBALLS \$35

LOBSTER RAVIOLI
WITH A LOBSTER BLUSH SAUCE TOPPED
WITH SHRIMP & SCALLOPS \$69

**ASPARAGUS STUFFED GNOCCHI
WITH JUMBO LUMP CRAB
& ASPARAGUS TIPS**
LITTLE PILLOWS OF LOVE STUFFED
WITH ASPARAGUS & CHEESE IN A
DELICATE CRAB SAUCE \$69

HOUSE MADE FETTUCINE ALFREDO
WITH CHICKEN \$39 / WITH SHRIMP \$42

SEAFOOD RISOTTO
LIGHT RED SEAFOOD BROTH, SHRIMP,
SCALLOPS, JUMBO LUMP CRAB, MUSSELS
& LITTLENECK CLAMS \$79

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 \$75

FRUTTI DI MARE
HOMEMADE TAGLIATELLE PASTA WITH
LANGOSTINO, MUSSELS, SCALLOPS &
JUMBO LUMP CRABMEAT IN A GARLIC
WHITE WINE SAUCE WITH FRESH
CHERRY TOMATOES \$99

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 \$99

Pesce



ORANGE SIZE CRABCAKES
“ALL CRAB” TOPPED WITH A DELICATE
WHITE CRAB SAUCE, SERVED WITH
YUKON MASHED POTATOES &
ROASTED ASPARAGUS
2 FOR \$79 OR 1 FOR \$55

BAKED CHILEAN SEABASS
OVER BROCCOLI RABE, TOPPED WITH
CHUNKS OF JUMBO LUMP CRABMEAT
& A DELICATE CRAB SAUCE, SERVED
WITH YUKON MASHED POTATOES &
ROASTED ASPARAGUS \$99

**ROASTED KING SALMON
OR PAN SEARED BRANZINO**
JUMBO SHRIMP, WHITE WINE LEMON
CAPER SAUCE, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS
SALMON \$59 OR BRANZINO \$69

18 OZ. LOBSTER TAIL
PAN SEARED IN DRAWN BUTTER
SERVED WITH A SIDE OF THIN
SPAGHETTI IN GARLIC & OLIVE OIL
AND ROASTED ASPARAGUS \$89

**STUFFED SOUTH AFRICAN
COLDWATER LOBSTER TAIL**
LOADED & BAKED WITH JUMBO LUMP
CRABMEAT, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS \$99

Palla e Vitella

**EGGPLANT / CHICKEN / VEAL
PARMIGIANO**
PAN FRIED CUTLETS WITH MOZZARELLA
& PARMIGIANO CHEESES
WITH HOMEMADE SPAGHETTI
EGGPLANT \$35/CHICKEN \$39/VEAL \$49

CHICKEN / VEAL MARSALA
IMPORTED ITALIAN MARSALA WINE WITH
A TOUCH OF CREAM & WILD
MUSHROOMS, SERVED WITH YUKON
MASHED POTATOES & ROASTED
ASPARAGUS
CHICKEN \$45/VEAL \$55/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 \$79

16 OZ. VEAL CHOP PARMIGIANO
LIGHTLY BREADED & PAN FRIED, BAKED
WITH SMOKED MOZZARELLA CHEESE
OVER POMODORO BASIL SAUCE WITH A
SIDE OF HOUSE RICOTTA GNOCCHI \$69

**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

ALL CERTIFIED ANGUS BEEF



20 OZ. CENTER CUT RIBEYE STEAK
CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS
& CHIANTI WINE REDUCTION SAUCE,
SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS \$79

CENTER CUT FILET MIGNON
CERTIFIED ANGUS BEEF TOPPED WITH
WILD MUSHROOMS, SWEET SHALLOTS
& CHIANTI WINE REDUCTION SAUCE,
SERVED WITH YUKON MASHED
POTATOES & ROASTED ASPARAGUS
10 OZ. \$79 / 7 OZ. \$69

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
10 OZ. \$99 / 7 OZ. \$89

WHOLE RACK OF DOMESTIC 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
7 OZ. CENTER CUT FILET & ONE ALL
JUMBO LUMP CRABCAKE SERVED WITH
YUKON MASHED POTATOES & ROASTED
ASPARAGUS \$89

