



Di Paolo's

RESTAURANT BAR & CATERING

Easter Dinner Menu

AVAILABLE STARTING AT 3PM

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 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 \$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, CAPICULO, 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



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

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

Polla e Vitello

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

