



*Di Paolo's*  
RESTAURANT BAR & CATERING



# Mother's Day 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 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



### 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 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

