



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

ITALIAN EGGROLLS (4)

ITALIAN SAUSAGE, HOT CHERRY PEPPERS & SMOKED PROVOLONE - SERVED WITH JERSEY FRIES \$22

ZUCCHINI FLOWERS (4)

PAN FRIED STUFFED ZUCCHINI BLOSSOMS WITH PARMIGIANO/MOZZARELLA & GARDEN HERBS \$15

IMPORTED CREAMY BURRATA

ROASTED SWEET CHERRY TOMATOES, MIXED FIELD GREENS, PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC ROSEMARY FOCACCIA WITH BALSAMIC \$22

ARANCINI "ITALIAN RICE BALLS"

COATED WITH BREADCRUMBS & FRIED TO GOLDEN BROWN
(4) GROUND BEEF, SAUCE & PEAS \$18
(4) CHEESESTEAK \$18
(4) PULLED BUFFALO CHICKEN \$18

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

ASSORTED ITALIAN MEATS & CHEESES, MEDITERRANEAN OLIVES, CANDIED WALNUTS, MARINATED ARTICHOKE, CROSTINI & STUFFED CHERRY PEPPER SHOOTERS \$27



BRUSCHETTA

OVER TOASTED TUSCAN BREAD \$12

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

SOUP OF THE DAY

\$10



Dinner for Two Special



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

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN \$39 / WITH SHRIMP \$42

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

WITH POMODORO SAUCE & HOUSE MEATBALLS \$35

LOBSTER RAVIOLI

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

HOUSE MADE POTATO GNOCCHI SORRENTO

BAKED WITH MOZZARELLA CHEESE & BASIL IN POMODORO SAUCE WITH HOUSE MEATBALLS \$35

ASPARAGUS STUFFED GNOCCHI WITH JUMBO LUMP CRAB & ASPARAGUS TIPS

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE IN A DELICATE CRAB SAUCE \$69

OVERSTUFFED RICOTTA GNOCCHI

WITH FILET TIPS, TOPPED WITH PORTOBELLO MUSHROOMS IN A GORGONZOLA CREAM SAUCE \$59

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 FRADIIVOLO

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

