



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



Primi

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

