



*Di Paolo's*  
RESTAURANT BAR & CATERING



# Mother's Day Dinner Menu

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

## Primi

### CRISPY CALAMARI

**TRADITIONAL STYLE** - FRIED WITH LEMON \$19  
**SPICY** - FRIED CRISPY WITH ROASTED CHERRY  
TOMATOES & HOT PEPPERS \$22

### SIGNATURE JUMBO LUMP MINI CRABCAKES (2)

ALL CRAB - NO FILLER, WHITE CRAB SAUCE &  
A SIDE OF ROASTED ASPARAGUS \$34

### TEQUILA CLAMS

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

### PEI MUSSELS

**BIANCO** - WHITE WINE, GARLIC & EXTRA  
VIRGIN OLIVE OIL \$22  
**DIABOLO** - SPICY RED WITH ITALIAN LONG  
HOTS \$22

### FRIED BUFFALO MOZZARELLA (5)

LIGHTLY BREADED WITH ITALIAN SEASONED  
BREADCRUMBS, DRIZZLED WITH BALSAMIC  
REDUCTION & SWEET ROASTED PEPPERS WITH  
POMODORO SAUCE FOR DIPPING \$22

### COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH  
HOUSE COCKTAIL SAUCE \$22

### STUFFED ITALIAN LONG HOTS (4)

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

### SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY  
WINE & LOBSTER CREAM SERVED IN A  
SOURDOUGH BREAD BOWL \$24



## Macaroni

### PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A  
BLUSH VODKA SAUCE \$35

### HOUSE MADE BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & 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

### ALLA PESCATORE

CHUNKS OF JUMBO LUMP CRABMEAT,  
JUMBO SHRIMP & SCALLOPS IN A PINK  
SAUCE OVER LINGUINI PASTA \$75

### 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

### STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP  
CRABMEAT, SERVED WITH YUKON MASHED  
POTATOES & ROASTED ASPARAGUS \$99

## Pollo e Vitello

### EGGPLANT OR CHICKEN PARMIGIANO

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

### CHICKEN MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A  
TOUCH OF CREAM & WILD MUSHROOMS,  
SERVED WITH YUKON MASHED POTATOES &  
ROASTED ASPARAGUS  
CHICKEN \$45 / ADD CRAB \$20

### 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

## Bistecca

### 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

### 10 OZ. CENTER CUT FILET MIGNON

CERTIFIED ANGUS BEEF TOPPED WITH  
WILD MUSHROOMS, SWEET SHALLOTS  
& CHIANTI WINE REDUCTION SAUCE,  
SERVED WITH YUKON MASHED  
POTATOES & ROASTED ASPARAGUS \$79

### 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

### SURF & TURF

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

## 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*





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# *Drink Specials*

## **ESPRESSO'TINI**

*WHIPPED VODKA, COFFEE LIQUEUR, FRESHLY BREWED ESPRESSO & BAILEYS \$9*

## **SALTED CARAMEL'TINI**

*CARAMEL FLAVORED VODKA, BUTTERSCOTCH SCHNAPPS, RUMCHATA  
WITH SALTED RIM & DRIZZLED CARAMEL \$9*

## **KEY LIME PIE**

*WHIPPED VODKA, LICOR 43, BAILEYS & LIME JUICE \$9*

## **PEAR'TINI**

*ABSOLUT PEAR VODKA, SPRITE, WHITE CRANBERRY JUICE  
GARNISHED WITH LIME \$9*

## **LEMON DROP'TINI**

*CITRUS FLAVORED VODKA, GINGER BEER, LEMON JUICE & SPLASH OF CLUB \$9*

## **WATERMELON'TINI**

*PREMIUM VODKA, WATERMELON SCHNAPPS, FRESH WATERMELON JUICE,  
SIMPLE SYRUP & LIME JUICE \$9*

## **STRAWBERRY BASIL-RITA**

*TEQUILA, COINTREAU, LIME JUICE, DASH OF STRAWBERRY PUREE  
WITH MUDDLED STRAWBERRIES & FRESH BASIL LEAVES \$9*

## **CRAN-ORANGE WHISKY SOUR**

*BOURBON, ORANGE & CRANBERRY JUICES, SIMPLE SYRUP & GINGER BEER \$9*

## **ORANGE CRUSH**

*ORANGE FLAVORED VODKA, TRIPLE SEC, ORANGE JUICE & SPRITE \$9*

## **PEANUT BUTTER & JELLY**

*SCREWBALL PEANUT BUTTER WHISKEY, RASPBERRY SCHNAPPS & CRANBERRY JUICE \$9*

