



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 FOCCACIA 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 ARTICHOKEs, 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

ITALIAN WEDDING SOUP

CHICKEN BROTH, ORZO PASTA, ESCAROLE, MEDLEY OF VEGETABLES AND MINI MEATBALLS \$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

BREAD & TOMATO PIE FOR TWO,
CHOICE OF 2 SALADS,
2 SIDES OF YUKON
GARLIC MASHED POTATOES
& ROASTED ASPARAGUS
AND CHOICE OF 2 DESSERTS

\$149

3-Course Dinner Specials

ALL DINNER SPECIALS COME WITH ITALIAN BREAD & TOMATO PIE

First Course - Select One

ITALIAN WEDDING SOUP - MIXED GREEN TOSSED SALAD - CLASSIC CAESAR SALAD
BLT WEDGE SALAD - STRAWBERRY SPINACH SALAD

Second Course - Select One

ORANGE SIZE CRABCAKE

ONE "ALL CRAB" TOPPED WITH A DELICATE WHITE CRAB SAUCE \$45

FLOUNDER FRANCESE WITH SHRIMP

LIGHTLY EGG BATTERED FLOUNDER SAUTEED WITH SHRIMP
IN A LEMON BUTTER WHITE WINE SAUCE \$35

STUFFED FLOUNDER

ALL CRAB STUFFED FLOUNDER TOPPED WITH A DELICATE CREAM SAUCE \$55

SURF & TURF

7 OZ. CENTER CUT FILET MIGNON TOPPED WITH BABY PORTOBELLO MUSHROOMS
& SWEET VIDALIA ONIONS SERVED WITH ONE ALL JUMBO LUMP CRABCAKE \$70

6 OZ. STUFFED COLD WATER LOBSTER TAIL

STUFFED WITH ALL JUMBO LUMP CRABMEAT
TOPPED WITH A DELICATE CREAM SAUCE \$75

ROASTED SALMON & SHRIMP

WHITE WINE LEMON CAPER SAUCE \$40

10 OZ. FILET GORGONZOLA

CERTIFIED ANGUS BEEF WRAPPED WITH APPLEWOOD BACON
IN A GORGONZOLA CREAM SAUCE WITH BABY PORTOBELLO MUSHROOMS \$65

STUFFED PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA
WITH PORT WINE REDUCTION SAUCE \$40

20 OZ. GRILLED RIBEYE

CERTIFIED ANGUS BEEF TOPPED WITH BABY PORTOBELLO MUSHROOMS,
SWEET SHALLOTS & CHIANTI WINE REDUCTION SAUCE \$65

CHICKEN MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM
& BABY PORTOBELLO MUSHROOMS \$40

THE ABOVE ENTREES INCLUDE
YUKON GARLIC MASHED POTATOES & ROASTED ASPARAGUS

CHICKEN PARMIGIANA

TWO PIECES OF CHICKEN WITH SPAGHETTI

VEAL CUTLET PARMIGIANA

TWO PIECES OF VEAL WITH SPAGHETTI \$40

EGGPLANT PARMIGIANA

WITH SPAGHETTI \$35

HAND BREADED SHRIMP

SIX SHRIMP WITH OLD BAY FRIES, HOUSE SLAW & COCKTAIL SAUCE \$35

FOUR CHEESE LASAGNA

WITH MEATBALLS \$35

GNOCCHI SORRENTO WITH MEATBALLS

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

TORTELLINI ALFREDO

WITH PEAS, SLICED ITALIAN SAUSAGE & MUSHROOMS \$35

PENNE ALLA VODKA

WITH CRISPY PANCETTA & SWEET PEAS \$35

SPICY CAVATELLI BOLOGNESE

MEAT RAGU, CHOPPED ITALIAN LONG HOTS, SCOOP OF HOUSE RICOTTA \$35

FETTUCINE ALFREDO WITH CHICKEN

WITH PARMESAN CREAM SAUCE \$35

ASPARAGUS STUFFED GNOCCHI

PILLOWS OF PASTA STUFFED WITH ASPARAGUS & CHEESE IN A CREAM SAUCE \$40

LINGUINI PESCATORE

JUMBO LUMP CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE \$55

LINGUINI & CLAMS

MIDDLENECK CLAMS IN A GARLIC WHITE WINE SAUCE \$35

LINGUINI SHRIMP SCAMPI

WITH WHITE WINE SAUCE & CRACKED BLACK PEPPER \$35

Third Course - Select One

LIMONCELLO MARSCAPONE CAKE - CANNOLI - CHEESECAKE WITH STRAWBERRIES - TIRAMISU - CREME BRULEE
CHOCOLATE DECADENT CAKE - ITALIAN RUM CAKE
2 SCOOPS OF GELATO (CAPPUCCINO, STRAWBERRY, NUTELLA, SEA SALT CARAMEL)

Drink Specials \$9

ESPRESSO'TINI

WHIPPED VODKA, COFFEE LIQUEUR,
FRESHLY BREWED ESPRESSO & BAILEYS

SALTED CARAMEL'TINI

CARAMEL FLAVORED VODKA, BUTTERSCOTCH SCHNAPPS,
RUMCHATA WITH SALTED RIM & DRIZZLED CARAMEL

KEY LIME PIE

WHIPPED VODKA, LICOR 43, BAILEYS & LIME JUICE

PEAR'TINI

ABSOLUT PEAR VODKA, SPRITE, WHITE CRANBERRY JUICE GARNISHED WITH LIME

LEMON DROP'TINI

CITRUS FLAVORED VODKA, GINGER BEER, LEMON JUICE & SPLASH OF CLUB

WATERMELON'TINI

PREMIUM VODKA, WATERMELON SCHNAPPS,
FRESH WATERMELON JUICE, SIMPLE SYRUP & LIME JUICE

STRAWBERRY BASIL-RITA

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

CRAN-ORANGE WHISKY SOUR

BOURBON, ORANGE & CRANBERRY JUICES, SIMPLE SYRUP & GINGER BEER

ORANGE CRUSH

ORANGE FLAVORED VODKA, TRIPLE SEC, ORANGE JUICE & SPRITE

PEANUT BUTTER & JELLY

SCREWBALL PEANUT BUTTER WHISKEY, RASPBERRY SCHNAPPS
& CRANBERRY JUICE