



# 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



#### 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**



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## 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

#### CHICKEN PARMIGIANA

TWO PIECES OF CHICKEN WITH SPAGHETTI \$35

#### 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)

THE ABOVE ENTREES INCLUDE  
YUKON GARLIC MASHED POTATOES & ROASTED ASPARAGUS

## 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