



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 \$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 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



Tomahawk or Lobster Dinner for Two



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

SPECIAL WILL INCLUDE

BREAD & TOMATO PIE FOR TWO,
SIGNATURE HOUSE ANTIPASTA FOR TWO,
CHOICE OF 2 SALADS, 2 SIDES OF YUKON
GARLIC MASHED POTATOES & ROASTED ASPARAGUS

\$179