



Di Paolo's

RESTAURANT BAR & CATERING

Dinner Menu

KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS.

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" (4)

COATED WITH BREADCRUMBS, FRIED TO GOLDEN BROWN STUFFED WITH GROUND BEEF, SAUCE & PEAS \$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

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
MIXED GREEN TOSSED SALAD - CLASSIC CAESAR SALAD - BLT WEDGE SALAD - STRAWBERRY SPINACH SALAD

Macaroni

PENNE ALLA VODKA

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

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

BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS \$35

LOBSTER RAVIOLI

WITH A BLUSH CRAB SAUCE, TOPPED WITH CHUNKS OF SUCCULENT CRAB MEAT \$69

RICOTTA GNOCCHI SORRENTO

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

ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE \$69

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

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

Polla e Vitello

EGGPLANT / CHICKEN / VEAL PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH SPAGHETTI EGGPLANT \$35/CHICKEN \$39/VEAL \$49

CHICKEN / VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ASPARAGUS CHICKEN \$45/VEAL \$55/ADD CRAB \$20

16 OZ. VEAL CHOP FRADIAVOLO

POUNDED THIN & FRIED CRISPY TOPPED WITH A SPICY BLUSH FRADIAVOLO SAUCE, MELTED MOZZARELLA CHEESE & CHOPPED ITALIAN LONG HOTS WITH A SIDE OF SPICY RICOTTA GNOCCHI \$79

16 OZ. STUFFED CENTER-CUT VEAL CHOP

STUFFED WITH FONTINA & SPINACH TOPPED WITH SWEET IMPORTED MARSALA WINE SAUCE & BABY PORTOBELLO MUSHROOMS, WITH MASHED POTATOES & ASPARAGUS \$79

16 OZ. VEAL CHOP PARMIGIANO

LIGHTLY BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH SIDE OF RICOTTA GNOCCHI \$79

VEAL DI PAOLO

TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRAB, WITH MASHED POTATOES & ASPARAGUS \$79

16 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH PORT WINE REDUCTION SAUCE, WITH MASHED POTATOES & ASPARAGUS \$59

Pesce

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ORANGE SIZE CRABCAKES

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE
2 FOR \$79 OR 1 FOR \$55



BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH CHUNKS OF JUMBO LUMP CRABMEAT & A DELICATE CRAB SAUCE \$99

ROASTED KING SALMON

JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE \$59

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL

LOADED & BAKED WITH JUMBO LUMP CRABMEAT \$99

Bistecca

SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

ALL CERTIFIED ANGUS BEEF

18 OZ. CENTER CUT RIBEYE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS \$79

CENTER CUT FILET MIGNON

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS
10 OZ. \$79 / 7 OZ. \$69

CENTER CUT FILET GORGONZOLA

IN A GORGONZOLA CREAM SAUCE WITH CRAB, RED ROASTED PEPPERS AND BABY PORTOBELLO MUSHROOMS
10 OZ. \$99 / 7 OZ. \$89

WHOLE RACK OF DOMESTIC LAMB

MARINATED WITH FRESH ROSEMARY, ROASTED GARLIC & EXTRA VIRGIN OLIVE OIL TOPPED WITH SWEET VIDALIA ONIONS & BABY PORTOBELLO MUSHROOMS \$89

32 OZ. PORTERHOUSE STEAK

TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS \$99

SURF & TURF

7 OZ. CENTER CUT FILET WITH BABY PORTOBELLO MUSHROOMS & ONE ALL JUMBO LUMP CRABCAKE \$89



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

PUMPKIN PIE’TINI

WHIPPED VODKA, RUM CHATA, PUMPKIN SPICE LIQUEUR & CINNAMON

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

CARAMEL APPLE’TINI

CARAMEL FLAVORED VODKA, SIMPLE SYRUP, BUTTERSCOTCH SCHNAPPS WITH A SALTED RIM & CARAMEL DRIZZLE

AUTUMN RUM PUNCH

APPLE CIDER, ORANGE JUICE, CRANBERRY JUICE, MOSCATO D’ ASTI, SLICED ORANGE, APPLE & CINNAMON STICK

CRAN-ORANGE WHISKY SOUR

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

CARAMEL APPLE MULE

CARAMEL VODKA, RED APPLE SCHNAPPS & GINGER BEER

ITALIAN MULE

CITRUS VODKA, LIMONCELLO, GINGER BEER, LEMON JUICE & A SPLASH OF CLUB SODA

KINDLY NOTE, A 3% CONVENIENCE FEE APPLIES TO ALL NON-CASH PAYMENTS.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.