



# Di Paolo's

## RESTAURANT BAR & CATERING



### New Year's Eve 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 FOCCACIA 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



#### 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

### Tomahawk or Lobster Dinner for Two



Or



##### 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

##### 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 \$89

### 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

OVER BROCCOLI RABE & WHITE CANNELINI  
BEANS \$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 \$12



### PAMA'RITA

TEQUILA, LEMON JUICE, LIME JUICE, POMEGRANATE LIQUEUR,  
FLOAT OF GINGER BEER, SUGAR RIM WITH ROSEMARY GARNISH

### UNDER THE MISTLETOE MOJITO

ORANGE VODKA, LIME JUICE, GINGER BEER, CRANBERRY JUICE

### HOLIDAY SANGRIA

CABERNET, POMEGRANATE LIQUEUR, CRANBERRY JUICE, LIME JUICE,  
CHAMPAGNE, TOPPED WITH CLUB SODA

### JACK FROST MARTINI

WHIPPED VODKA, BLUE CURACAO, WHITE CREME DE CACAO,  
RUM CHATA

### TOASTED MARSHMALLOW ESPRESSOTINI

WHIPPED VODKA, ESPRESSO VODKA, KAHLUA, BAILEYS IRISH CREAM,  
MARSHMALLOW, GRAHAM CRACKER CRUST, CHOCOLATE DRIZZLE

### CANDY CANE KISS MARTINI

WHIPPED VODKA, WHITE CREME DE MENTHE, RUM CHATA,  
CANDY CANE RIM

### HOLIDAY CRANBERRY LEMON DROP

CITRUS VODKA, SIMPLE SYRUP, LEMON JUICE, CRANBERRY JUICE,  
SUGAR RIM

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