



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 FOCCACCIA 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
DIAVOLO - SPICY RED WITH ITALIAN LONG HOTS \$22

SALUMI & FORMAGGIO BOARD

ASSORTED ITALIAN MEATS & CHEESES, MEDITERRANEAN OLIVES, CANDIED WALNUTS, MARINATED ARTICHOKE, 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

SCREPILLE "ABRUZZESE 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 PANCIETTA IN A BLUSH VODKA SAUCE \$35

HOUSE MADE FETTUCCINE 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

Pollo 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 CRABCACKES

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

RASPBERRY WHITE CHOCOLATE MARTINI

WHIPPED VODKA, WHITE CREME DE CACAO, RASPBERRY PUREE, CREAM, CHOCOLATE DRIZZLE

CHOCOLATE COVERED STRAWBERRY

WHIPPED VODKA, CREME DE CACAO, IRISH CREAM, STRAWBERRY PUREE, CHOCOLATE DRIZZLE, GARNISHED WITH A FRESH STRAWBERRY

LOVE POTION MARTINI

VODKA, LIMONCELLO, CRANBERRY JUICE, FLOAT OF MOSCATO, GARNISHED WITH A FRESH LEMON SLICE

GUNS AND ROSES

BOURBON, RASPBERRY PUREE, SWEET & SOUR MIX, GRENADINE, GARNISHED WITH ROSE PETALS

THE EDIBLE ARRANGEMENT

RED WINE, PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY JUICE, CHAMPAGNE, GARNISHED WITH FRESH SEASONAL FRUIT

CUPID'S ARROW

BOURBON, CRANBERRY JUICE, GINGER ALE, GARNISHED WITH LEMON

TIFFANY'S MIMOSA

CHAMPAGNE, BLUE CURACAO, GARNISHED WITH PLATINUM SUGAR RIM

CROWN APPLE MULE

CROWN APPLE, GINGER BEER, GARNISHED WITH A LIME



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

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.