



Di Paolo's
RESTAURANT BAR & CATERING

BUZZ HOUR

TUESDAY THRU FRIDAY - 3PM TO 6PM

DI PAOLO'S PRIVATE LABEL BORDEAUX 8

FAMIGLIA - CABERNET/MERLOT BLEND

**DI PAOLO'S PRIVATE LABEL
PINOT GRIGIO 8**

SEI STELLE

IL PICCINO OAKED CHARDONNAY 7

EMERALD ISLE APPLETINI 9

GREEN APPLE VODKA - SOUR APPLE - LEMON

TUSCAN PEAR MARTINI 9

VODKA - PEAR LIQUEUR - PROSECCO - LEMON

POT O' GOLD PUNCH 9

RUM - PINEAPPLE - CITRUS - PROSECCO

TEQUILA STRAWBERRY MULE 9

TEQUILA - GINGER BEER - LIME JUICE - FRESH STRAWBERRIES
GARNISHED WITH A FRESH STRAWBERRY

MOJITO 9

BLUEBERRY - PINEAPPLE - RASPBERRY - MANGO - COCONUT

★ ESPRESSO MARTINI FLIGHT 22

THREE 4 OZ ESPRESSO MARTINIS
TRADITIONAL - VANILLA BEAN - SALTED CARAMEL

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



SMALL PLATES

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SHRIMP COCKTAIL 14

CHILLED - COCKTAIL SAUCE - LEMON

CRISPY CALAMARI 13

TRADITIONAL STYLE - FRIED WITH LEMON

OR

SPICY - FRIED - ROASTED CHERRY TOMATOES - HOT PEPPERS

ROASTED SICILIAN WINGS 12

GRILLED WITH EXTRA VIRGIN OLIVE OIL - SEA SALT

CARMELIZED ONIONS - ROSEMARY

CRUSHED CHILI PEPPER - SHAVED PARMIGIANO

ARANCINI "ITALIAN RICE BALLS" 12

COATED WITH BREADCRUMBS - FRIED

STUFFED WITH GROUND BEEF, SAUCE & PEAS

IMPORTED CREAMY BURRATA 15

CHERRY TOMATOES - MIXED FIELD GREENS

PROSCIUTTO DI PARMA - EXTRA VIRGIN OLIVE OIL

GARLIC ROSEMARY FOCCACCIA WITH BALSAMIC

PEI MUSSELS 14

BIANCO - WHITE WINE, GARLIC & EXTRA VIRGIN OLIVE OIL

OR

DIAVOLO - SPICY RED WITH ITALIAN LONG HOTS

ROMAINE CAESAR SALAD 11

CROUTONS - PARMIGIANO REGGIANO - CAESAR DRESSING

ADD CHICKEN +4 ADD SHRIMP +6

MARGHERITA PIZZA FOR TWO 14

FRESH MOZZARELLA - EXTRA VIRGIN OLIVE OIL - BASIL

ALL AMERICAN BURGER 15

COOPER SHARP - LETTUCE - TOMATO - ONION - WITH FRIES

GRILLED CHICKEN SANDWICH 14

SPINACH - SWEET PEPPERS - BUFFALO MOZZARELLA - PESTO
WITH FRIES