



# Di Paolo's

## RESTAURANT BAR & CATERING

# Valentine's Weekend Dinner Menu

AVAILABLE FRIDAY, 2/13 STARTING 3:30PM - SATURDAY, 2/14 ALL DAY - SUNDAY, 2/15 STARTING AT 3PM

## Appetizers

### CRISPY CALAMARI

TRADITIONAL STYLE - FRIED WITH LEMON \$22  
SPICY - FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT PEPPERS \$24



### COLOSSAL CRAB STUFFED KENNETT MUSHROOMS

OVERSIZED MUSHROOMS STUFFED WITH CRABMEAT \$35

### IMPORTED CREAMY BURRATA

ROASTED SWEET CHERRY TOMATOES, MIXED FIELD GREENS, PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL & GARLIC ROSEMARY FOCCACIA WITH BALSAMIC \$24

### COLOSSAL OLD BAY SHRIMP COCKTAIL

LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE \$24

### STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO \$24

### SIGNATURE LOBSTER BISQUE

CHUNKS OF COLD-WATER LOBSTER, SHERRY WINE & LOBSTER CREAM SERVED IN A SOURDOUGH BREAD BOWL \$24



### 32 OZ. TOMAHAWK STEAK



TOPPED WITH CHOPPED SCALLOPS, SHRIMP, LOBSTER & CRABMEAT IN A GARLIC BUTTER SAUCE

## Entrees

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

ALL STEAK & FISH ENTREES ARE SERVED WITH YUKON MASHED POTATOES & ROASTED ASPARAGUS

### ORANGE SIZE CRABCAKES (2)

ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE \$89



### BAKED CHILEAN SEABASS

OVER BROCCOLI RABE, TOPPED WITH COLOSSAL CRABMEAT & A DELICATE CRAB SAUCE \$99

### STUFFED SOUTH AFRICAN COLD WATER LOBSTER TAIL

6 OZ. LOADED & BAKED WITH COLOSSAL CRABMEAT \$99

### SURF & TURF

7 OZ. CENTER CUT FILET TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS, PAIRED WITH A JUMBO LUMP CRABCAKE \$99

### CENTER CUT FILET GORGONZOLA

10 OZ. LOADED WITH COLOSSAL CRABMEAT, BABY PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS & GORGONZOLA CREAM SAUCE \$99

### WHOLE RACK OF DOMESTIC LAMB

OVER BROCCOLI RABE & WHITE CANNELINI BEANS \$99

### CENTER CUT RIBEYE STEAK

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

### 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, COLOSSAL CRAB, WITH MASHED POTATOES & ASPARAGUS \$89

### CHICKEN PARMIGIANO

PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESE WITH SPAGHETTI \$45

### CHICKEN/VEAL MARSALA

IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ASPARAGUS  
CHICKEN \$55/VEAL \$65/ADD CRAB \$20

### PENNE ALLA VODKA

SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE \$45

### BURRATA CHEESE RAVIOLI

WITH POMODORO SAUCE & MEATBALLS \$45

### ALLA PESCATORE

COLOSSAL CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA \$79

### SEAFOOD FRADIIVOLO

SHRIMP, SCALLOPS, COLOSSAL CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 4 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS OVER LINGUINI PASTA \$99

### ASPARAGUS STUFFED GNOCCHI

LITTLE PILLOWS OF LOVE STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH CRAB AND ASPARAGUS TIPS IN A DELICATE CRAB SAUCE \$79

### BAKED EGGPLANT ROLLATINI

STUFFED WITH MOZZARELLA & RICOTTA CHEESE, PAIRED WITH HOMEMADE SPAGHETTI \$45

## Tomahawk or Lobster Dinner for Two

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

\$199

### 3 1/2 LB WHOLE LOBSTER



LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER



# Di Paolo's

RESTAURANT BAR & CATERING

## Valentine's Weekend Drink Specials

### Cocktails \$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



### Wine

#### SEI STELLE PINOT GRIGIO

DRY WHITE - LIME, DELICATE FLORALS WITH A SOFT CITRUS FINISH.  
GLS 9 BTL 27

#### IL PICCINO OAKED CHARDONNAY

DRY WHITE - FRUIT FLAVORS, LAYERED WITH THE OAK NOTES, RESULTING IN A RICH, COMPLEX, SLIGHTLY BUTTERY PROFILE.  
GLS 7 BTL 21

#### LA MARIA RIESLING

OFF-DRY - CRISP GREEN APPLE AND RIPE APRICOT FLAVORS ON THE PALATE, DELICATE FLORAL NOTES AND A HINT OF TROPICAL PINEAPPLE.  
GLS 8 BTL 24

#### FAMIGLIA SCARLET

DRY RED - FRUIT FORWARD FEATURING RIPE RED CHERRY, RED PLUM AND A PLEASANT VANILLA FINISH.  
GLS 9 BTL 27

#### LA FAMIGLIA MARIA

DRY RED - BLEND OF BLACK & PURPLE BERRIES WITH A SMOOTH TOASTED VANILLA FINISH.  
GLS 15 BTL 45

#### ALBERTO SANGIOVESE

DRY RED - TRADITIONAL RED; TIMBER AND LICORICE, WITH A SUPPLE PLUM FINISH.  
GLS 15 BTL 45

#### CASA RESERVA CLONE 169

DRY RED - FLAVORS OF BLACKBERRY & RIPE CHERRY WITH A SOFT VANILLA FINISH.  
GLS 17 BTL 51

#### IL PADRONE PINOTAGE

DRY RED - A LEAN & LIGHT BODIED RED WITH A JUICY CORE OF CRISP APPLE & RAINIER CHERRY, CULMINATING IN A TIGHT, TALL FINISH.  
GLS 17 BTL 51

#### WINE SPOTLIGHT

**CANTINA VALPANTENA AMARONE DELLA VALPOLICELLA**  
RICH, FULL-BODIED ITALIAN RED WINE, INTENSE FLAVORS OF DRIED CHERRY, PLUM & SPICE, WITH NOTES OF CHOCOLATE & TOBACCO  
BTL 45

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