



# Easter Sunday Dinner Menu

RESERVATIONS AVAILABLE STARTING AT 4PM

## 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

### 3 1/2 LB WHOLE LOBSTER



LOADED WITH CRABMEAT, ROASTED GARLIC & BUTTER



*Di Paolo's*  
RESTAURANT BAR & CATERING

# *Easter Sunday Dinner Buffet*

**RESERVATIONS AVAILABLE STARTING AT 4PM**

**PRICE PER ADULT 60.00 - PRICE PER CHILD (12 & UNDER) 30.00**

## *Grilled Vegetable Antipasto*

BROCCOLI RABE  
ROASTED SWEET PEPPERS  
MARINATED EGGPLANT  
BREADED ZUCCHINI  
CHICKPEAS  
STUFFED PEPPER SHOOTERS  
AGED ASIAGO  
CURED ITALIAN MEATS  
CRISPY ITALIAN BREAD  
HOMEMADE TOMATO PIE

## *Carving Station*

ROASTED BLACK ANGUS PRIME RIB  
STUFFED FILET MIGNON WITH FONTINA CHEESE, SPINACH & ROASTED PEPPERS  
GRILLED DOMESTIC LAMB CHOPS  
HICKORY SMOKED HAM WITH TROPICAL PINEAPPLES  
STUFFED PANCETTA WRAPPED PORK TENDERLOIN

## *Hot Buffet Line*

HOMEMADE LARGE CHEESE RAVIOLI  
TORTOLLONI ALFREDO  
GNOCCHI WITH WHITE CRAB CREAM SAUCE, LUMP CRAB & ASPARAGUS TIPS  
STUFFED EGGPLANT ROLLATINI  
CHICKEN MARSALA  
JUMBO LUMP CRABCAKES  
ROASTED MEDITERRANEAN SALMON WITH SHRIMP  
FRESH ROASTED VEGETABLES  
YUKON WHIPPED MASHED POTATOES

## *Soup & Salad Selections*

JUMBO SHRIMP COCKTAIL  
CLASSIC ROMAINE CAESAR SALAD  
SPINACH SALAD WITH STARWBERRIES, CANDIED WALNUTS & GORGONZOLA  
MIXED GREEN TOSSED SALAD  
ITALIAN WEDDING SOUP  
SEAFOOD BISQUE

## *Dessert*

MINIATURE ITALIAN PASTRIES  
CANNOLI  
ASSORTED CAKES  
ASSORTED CHEESECAKES  
FRESH SLICED FRUIT  
CUPCAKES

## *Beverages*

SODA  
COFFEE  
HOT TEA  
ICED TEA

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



*Di Paolo's*  
RESTAURANT BAR & CATERING

# Easter Sunday Drink Specials

## Cocktails

### CUCUMBER BASIL MARTINI 12

FRESH LIME JUICE, GIN, SIMPLE SYRUP, BASIL LEAVES,  
FRESH GINGER, CUCUMBER, GARNISHED WITH  
BASIL LEAF & CUCUMBER RIBBON

### SPICY PINEAPPLE HABANERO MARGARITA 12

TEQUILA, TRIPLE SEC, LIME JUICE, SLICED HABANERO PEPPER,  
PINEAPPLE JUICE, GARNISHED WITH SLICED PINEAPPLE  
& LIME WEDGE WITH SALT RIM

### POT O' GOLD PUNCH 12

RUM, PINEAPPLE, CITRUS, PROSECCO

### LIMONCELLO LUCK DROP 12

LIMONCELLO, VODKA, FRESH LEMON,  
GARNISHED WITH LEMON TWIST & SUGARED RIM

### TUSCAN PEAR MARTINI 12

VODKA, PEAR LIQUEUR, PROSECCO,  
GARNISHED WITH LEMON PEEL

### EMERALD ISLE APPLETINI 12

GREEN APPLE VODKA, SOUR APPLE, LEMON

### TEQUILA STRAWBERRY MULE 12

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

### LYCHEE MARTINI 12

VODKA, LYCHEE, ELDERFLOWER, LEMON

### ★ BIG MIKE'S ESPRESSO MARTINI 14

VANILLA VODKA, KAHLUA, FRESH ESPRESSO, SIMPLE SYRUP,  
GARNISHED WITH ESPRESSO POWDER & COFFEE BEANS



## Wine

### SEI STELLE PINOT GRIGIO

DRY WHITE - LIME, DELICATE FLORALS  
WITH A SOFT CITRUS FINISH.  
GLS 10 BTL 30

### SEI STELLE PINOT GRIGIO - MOSCATO BLEND

BTL \$25

### IL PICCINO OAKED CHARDONNAY

DRY WHITE - FRUIT FLAVORS, LAYERED WITH THE OAK NOTES,  
RESULTING IN A RICH, COMPLEX, SLIGHTLY BUTTERY PROFILE.  
GLS 12 BTL 42

### 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 10 BTL 30

### LA FAMIGLIA MARIA

DRY RED - BLEND OF BLACK & PURPLE BERRIES  
WITH A SMOOTH TOASTED VANILLA FINISH.  
GLS 10 BTL 30

### ALBERTO SANGIOVESE

DRY RED - TRADITIONAL RED; TIMBER AND LICORICE,  
WITH A SUPPLE PLUM FINISH.  
GLS 10 BTL 30

### CASA RESERVA CLONE 169

DRY RED - FLAVORS OF BLACKBERRY & RIPE CHERRY  
WITH A SOFT VANILLA FINISH.  
GLS 12 BTL 42

### 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 12 BTL 42



### 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

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