

Di Paolo's

FALL LUNCH SPECIAL

3 COURSES FOR \$20

Tuesday thru Friday 11am-3:30pm
& Saturday 11am-3pm



FIRST COURSE

CHOOSE ONE

Italian Wedding Soup



Mixed Green Tossed Salad



Strawberry Spinach Salad



Romaine Caesar Salad



BLT Wedge



ENTRÉE

CHOOSE ONE

Chicken or Eggplant Parmesan
and Spaghetti

Spinach & Cheese Stuffed Ravioli
Roasted Garlic Cream Sauce & Sundried Tomato

Burrata Cheese Stuffed Ravioli
and Meatballs

Baked Gnocchi Sorrento
Baked with Basil & Mozzarella
Cheese, with Meatballs

Linguini Shrimp Scampi
White Wine Sauce &
Cracked Black Pepper

Linguini & Clams
in a White Clam Sauce

Pappardelle Bolognese
Topped with a Scoop of
House Ricotta & Italian Long Hots

New!

Lemon Butter Grilled Shrimp (6)
with a Side of Gnocchi Pesto

New!

Spicy Rigatoni Alla Vodka
with Shrimp

Fettuccine Alfredo with Chicken
Fresh Pasta Tossed in a Rich
Parmesan Cream Sauce with Chicken

Roasted Salmon & Shrimp
in a Lemon White Wine Sauce
with Garlic Mashed Potatoes
and Roasted Vegetables

14 oz. Bone-In Stuffed
Pork Chop
with Garlic Mashed Potatoes
& Roasted Vegetables

Fried Butterflied Shrimp
with Old Bay Fries, Coleslaw
& Cocktail Sauce

New!

Philly Steak
12 oz. Grilled Ribeye Steak topped
with Melted Cooper Sharp Cheese,
Chopped Fried Onions, Sliced Sweet
Cherry Peppers, & Mushrooms.
Served with a side of Steak Fries

New!

Flounder Francese & Shrimp
Paired with Yukon Mashed
Potatoes & Carrots

New!

Breaded Pork Chop Milanese
with a Side of Garlic & Oil
Cappellini, topped with mixed
greens, sliced cherry tomatoes,
cucumbers, red onion & shaved
parmigiano reggiano, finished
with a Balsamic Vinaigrette



DESSERT

CHOOSE ONE

Chocolate Temptation Cake



Italian Rum Cake



Tiramisu



Cannoli



Gelato



Limoncello Mascarpone Cake



NY Cheesecake with
Strawberry Sauce



Crème Brûlée



3% convenience fee applied
to all non cash payments.



20% gratuity applied
to parties of 6 or more.