



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 FOCACCIA 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 FOR 2

LUMACHE PASTA WITH GRUYERE, AGED CHEDDAR & FONTINA CHEESE WITH LOBSTER CHUNKS, BAKED WITH TOASTED PANKO BREADCRUMBS 24

PEI MUSSELS

BIANCO - WHITE WINE, GARLIC & EXTRA VIRGIN OLIVE OIL 22

DIABOLO - SPICY RED WITH ITALIAN LONG HOTS 22

SALUMI & FORMAGGIO BOARD

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

SCREPELLE "ABBRUZZESE 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

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 PANCETTA IN A
BLUSH VODKA SAUCE 35

PAPPARDELLE BOLOGNESE

WIDE PASTA TOSSED WITH BEEF, PORK & VEAL
RAGU TOPPED WITH A SCOOP OF HOUSE
RICOTTA, SHAVED PARMIGIANO & BASIL 39

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN 39 / WITH SHRIMP 42

TORTOLLONI BOSCIAOLA

SAUSAGE MEDALLIONS, PEAS, MUSHROOMS,
PARMIGIANO REGGIANO CREAM SAUCE 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

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

ALLA FRUTTI DI MARE

LINGUINI WITH SHRIMP, SCALLOPS, COLOSSAL
CRABMEAT, MUSSELS & LITTLENECK CLAMS IN A
WHITE WINE GARLIC SAUCE 79

Pesce

SERVED WITH
YUKON MASHED POTATOES,
ROASTED ASPARAGUS & CARROTS

ORANGE SIZE CRABCAKES

ALL CRAB - TOPPED WITH A DELICATE WHITE
CRAB SAUCE 2 FOR 79 OR 1 FOR 55

ALL CRAB STUFFED FLOUNDER

LOADED WITH CRABMEAT & TOPPED WITH
CHUNKS OF COLOSSAL CRABMEAT 69

PAN SEARED BRANZINO WITH GARLIC SHRIMP

LEMON WHITE WINE CAPER SAUCE 59

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

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 & CARROTS
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 &
CARROTS 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 & CARROTS 59

Bistecca

SERVED WITH
YUKON MASHED POTATOES,
ROASTED ASPARAGUS & CARROTS

ALL CERTIFIED ANGUS BEEF

20 OZ. CENTER CUT RIBEYE STEAK

TOPPED WITH BABY PORTOBELLO
MUSHROOMS & SWEET VIDALIA ONIONS 79

18 OZ. PAN SEARED NY STRIP “PITTSBURGH STYLE”

TOPPED WITH A PEPPERCORN COGNAC
CREAM SAUCE WITH SWEET ONIONS
& MUSHROOMS 69

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

Featured Cocktails

PUMPKIN PIE’TINI 12

WHIPPED VODKA – RUM CHATA –
PUMPKIN SPICE LIQUEUR – GROUND
CINNAMON 12

LEMON DROP MARTINI 12

CITRUS VODKA – LIMONCELLO
GINGER BEER – LEMON JUICE SPLASH
CLUB SODA

ADD FLAVOR

STRAWBERRY – RASPBERRY
BLUEBERRY – MANGO – PEACH

CARAMEL APPLE’TINI 12

CARAMEL VODKA – APPLE PUCKER
MELON LIQUEUR – CARAMEL DRIZZLE

KEY LIME PIE MARTINI 12

WHIPPED VODKA – LICOR 43
BAILEYS – LIME JUICE

BANANA CREAM PIE MARTINI 12

WHIPPED VODKA – BANANA LIQUEUR
IRISH CREAM – BANANA PUREE

PEAR’TINI 12

ABSOLUT PEAR VODKA – LEMON LIME
WHITE CRANBERRY JUICE - LIME

ESPRESSO MARTINI FLIGHT 3 FOR 22

TRADITIONAL, VANILLA BEAN & SALTED CARAMEL

AUTUMN SANGRIA 12

PINOT GRIGIO – PEACH SCHNAPPS
ORANGE JUICE – CRANBERRY JUICE

CARAMEL APPLE SANGRIA 12

MOSCATO D’ASTI – APPLE PUCKER
BUTTERSCOTCH SCHNAPPS
CRANBERRY JUICE

AUTUMN RUM PUNCH 12

APPLE CIDER – ORANGE JUICE –
MOSCATO D’ASTI – SLICED ORANGE
APPLE – CINNAMON STICK

CARAMEL APPLE MULE 12

CARAMEL VODKA – RED APPLE
SCHNAPPS – GINGER BEER

PUMPKIN SPICE WHITE RUSSIAN 12

PREMIUM VODKA – PUMPKIN SPICE
LIQUEUR – COFFEE LIQUEUR
SPLASH OF BAILEYS - CREAM

CELLO FLIGHT 3 FOR 20

LIMONCELLO - CHOCOCELLO
& ORANGECELLO

A 2.5% CONVENIENCE FEE APPLIES TO CREDIT CARD PAYMENTS.
A FEE DOES NOT APPLY TO PAYMENTS MADE WITH DEBIT CARDS.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.