

Di Paolo's

TUESDAY FALL DINNER SPECIAL THREE COURSES FOR \$29.95

PRIMO - CHOOSE ONE

Italian Wedding Soup - Romaine Caesar Salad
Strawberry & Spinach Salad - Mixed Green Tossed Salad

SECONDO - CHOOSE ONE

All Jumbo Lump Crabcake
paired with Whipped Mashed Potatoes
& Roasted Asparagus

Roasted Scottish Salmon with Shrimp
White Wine Lemon & Caper Sauce
paired with Whipped Mashed Potatoes
& Roasted Asparagus

Stuffed Bone-In Pork Chop
with Prosciutto & Fontina Cheese
Drizzled with Port Wine Reduction Sauce
paired with Whipped Mashed Potatoes
& Roasted Asparagus

14oz Center Cut NY Strip Au Poivre
Topped with Baby Portobello Mushrooms
& Cognac Peppercorn Cream Sauce
paired with Whipped Mashed Potatoes
& Roasted Asparagus

Roasted Garlic & Rosemary
Crusted Prime Rib Au Jus
Creamy Horseradish Sauce on side
paired with Whipped Mashed Potatoes
& Roasted Asparagus

Chicken Marsala
with Mixed Wild Mushrooms
paired with Whipped Mashed Potatoes
& Roasted Asparagus

Chicken or Eggplant Parmigiana
with a side of Spaghetti

Shrimp Risotto
Mixed Wild Mushrooms
& Asparagus Tips

Linguini & Clams
White Wine & Roasted
Garlic Clam Sauce

Burrata Cheese Ravioli
with Pomodoro Sauce & Meatballs

Spinach & Cheese Ravioli
Roasted Garlic Cream Sauce
& Sundried Tomato

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

Linguini & Shrimp Scampi
White Wine Sauce &
Cracked Black Pepper

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

Baked Gnocchi Sorrento
Baked with Basil & Mozzarella Cheese

DOLCE - CHOOSE ONE

Chocolate Temptation Cake - NY Cheesecake with Strawberry Sauce
Limuncello Marscapone Cake - Creme Brulee with Berries
Italian Rum Cake - Tiramisu
Twice Baked Sicilian Cannoli - 2 Scoops Gelato