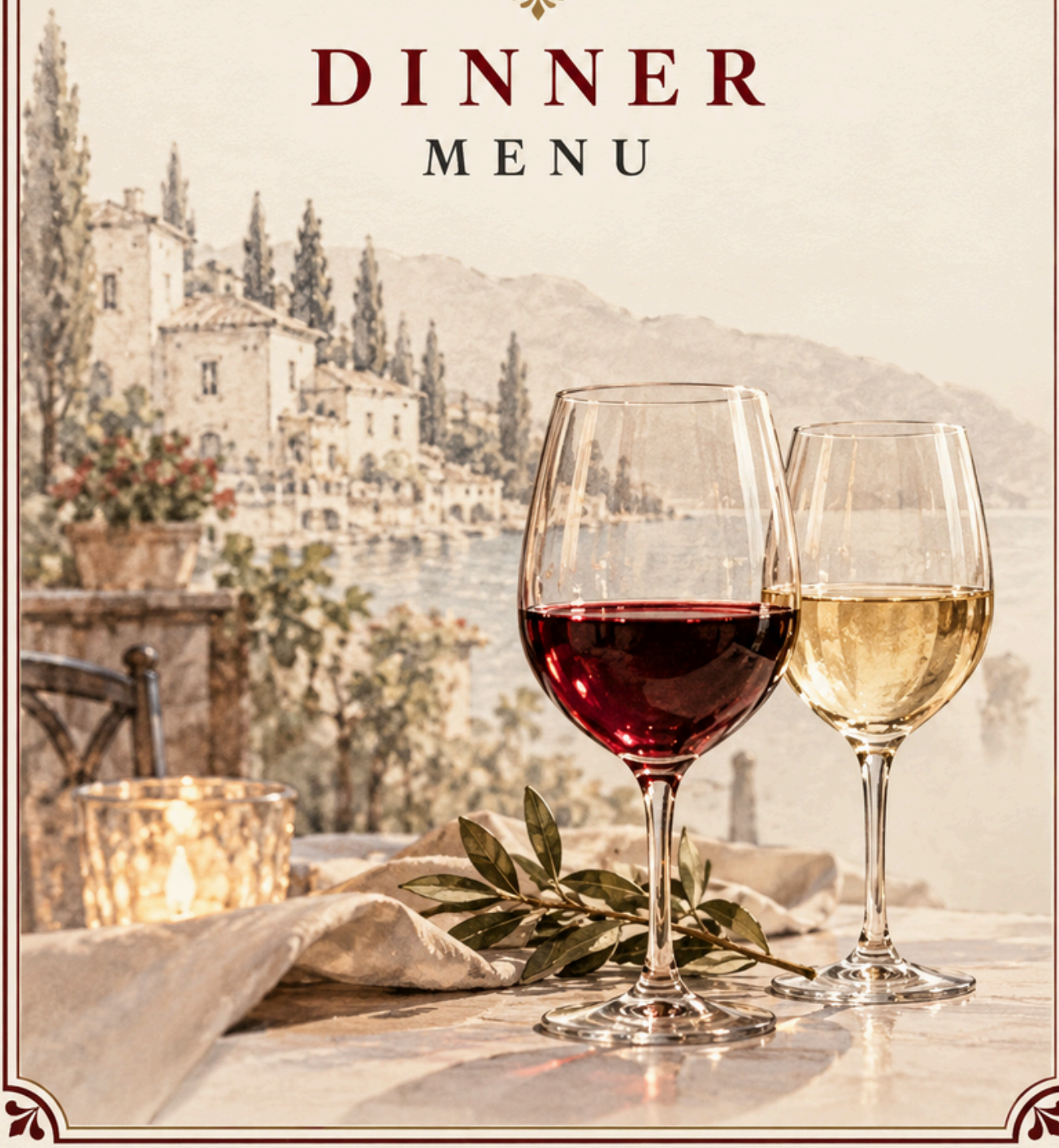
DiPaolo's

DINNER
MENU



PRIMI

BURRATA & PROSCIUTTO 17
ARUGULA, TOMATOES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC

MELANZANE ALLA PARMIGIANA 15
EGGPLANT, MOZZARELLA, PARMIGIANO, TOMATO SAUCE, DRIZZLED IN PESTO

CALAMARI 17
TRADITIONAL STYLE – FRIED WITH LEMON OR SPICY – FRIED CRISPY WITH ROASTED CHERRY TOMATOES & HOT PEPPERS

FRIED BUFFALO MOZZARELLA (5) 17
LIGHTLY BREADED WITH ITALIAN SEASONED BREADCRUMBS, DRIZZLED WITH BALSAMIC REDUCTION & SWEET ROASTED PEPPERS WITH POMODORO SAUCE FOR DIPPING

COLOSSAL OLD BAY SHRIMP COCKTAIL (6) 15
LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE

PEI MUSSELS DIAVOLO 15
SPICY RED WITH ITALIAN LONG HOTS

BRUSCHETTA (8) 15
OVER TOASTED TUSCAN BREAD

TEQUILA CLAMS 17
FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO

STUFFED ITALIAN LONG HOTS (3) 17
SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO

MINIATURE CRABCAKES (2) 32
ALL CRAB – NO FILLER, WHITE CRAB SAUCE & A SIDE OF ROASTED ASPARAGUS

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

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



ALL DINNER ENTREES
COME WITH HOUSE ANTIPASTA, CRUSTY ITALIAN BREAD, HOMEMADE TOMATO PIE AND CHOICE OF A SOUP OR SALAD
BLT WEDGE, MIXED GREEN TOSSED, CAESAR SALAD, STRAWBERRY SPINACH SALAD, ITALIAN WEDDING SOUP OR PASTA FAGIOLI

MACARONI

PENNE ALLA VODKA 32
SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE

GNOCCHI POMODORO 32
MADE WITH POMODORO SAUCE AND MEATBALLS

CAVATELLI BOLOGNESE 32
TOSSED WITH BEEF, PORK & VEAL RAGÚ TOPPED WITH A SCOOP OF HOUSE RICOTTA, ITALIAN LONG HOT, SHAVED PARMIGIANO & BASIL

BURRATA CHEESE STUFFED RAVIOLI 32
WITH POMODORO SAUCE & MEATBALLS

SHRIMP SCAMPI 32
LINGUINI PASTA WITH WHITE WINE SAUCE & CRACKED BLACK PEPPER

LINGUINI ALLA VONGOLE 32
WITH MIDLENECK CLAMS IN A GARLIC WHITE WINE SAUCE

STACKED EGGPLANT PARMIGIANA 32
PAN FRIED CUTLETS WITH MOZZARELLA & PARMIGIANO CHEESES WITH SPAGHETTI

ASPARAGUS STUFFED GNOCCHI 35
ASPARAGUS STUFFED GNOCCHI STUFFED WITH ASPARAGUS & CHEESE, TOPPED WITH ASPARAGUS TIPS

HOUSE MADE LOBSTER & MASCARPONE STUFFED RAVIOLI 59
TOPPED WITH COLOSSAL CRABMEAT IN A LOBSTER BLUSH SAUCE

LINGUINI ALLA PESCATORE 59
CHUNKS OF JUMBO LUMP CRABMEAT, JUMBO SHRIMP & SCALLOPS IN A PINK SAUCE OVER LINGUINI PASTA

SEAFOOD FRADIAVOLO OVER LINGUINI 79
SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT & MUSSELS IN A SPICY PINK SAUCE WITH A 6 OZ. SOUTH AFRICAN LOBSTER TAIL & ITALIAN LONG HOTS

RISOTTO ASPARGI 39
CHICKEN & MUSHROOMS, PARMIGIANO REGGIANO CREAM SAUCE

RISOTTO FRUTTI DI MARE 69
MUSSELS, CLAMS, SHRIMP, SCALLOPS & CRABMEAT IN A WHITE WINE SAUCE



POLLO E VITELLO

CHICKEN CUTLET PARMIGIANA 32
PAN FRIED WITH MOZZARELLA & PARMIGIANO CHEESES WITH SPAGHETTI

CHICKEN MARSALA 39
IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ROASTED ASPARAGUS

VEAL MARSALA 49
IMPORTED ITALIAN MARSALA WINE WITH A TOUCH OF CREAM & WILD MUSHROOMS, SERVED WITH MASHED POTATOES & ROASTED ASPARAGUS

VEAL DI PAOLO 69
TENDER MILK-FED VEAL, LEMON WHITE WINE GARLIC SAUCE, SUNDRIED TOMATOES, LARGE SHRIMP, CHUNKS OF JUMBO LUMP CRAB, WITH MASHED POTATOES & ROASTED ASPARAGUS

VEAL CHOP PARMIGIANA 79
WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE WITH SIDE OF RICOTTA GNOCCHI

16 OZ. BONE IN STUFFED PORK CHOP 59
STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH PORT WINE REDUCTION SAUCE, WITH MASHED POTATOES & ROASTED ASPARAGUS



BISTECCA

20 OZ. CENTER CUT RIB EYE STEAK 69
TOPPED WITH PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

CENTER CUT FILET MIGNON
10 OZ. 75 / 7 OZ. 59
TOPPED WITH PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

DOMESTIC RACK OF LAMB 79
OVER BROCCOLI RABE & WHITE CANNELLINI BEANS

FILET GORGONZOLA
10 OZ. 89 / 7 OZ. 79
GORGONZOLA CREAM SAUCE WITH CRABMEAT, PORTOBELLO MUSHROOMS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

SURF & TURF 79
7 OZ. CENTER CUT FILET WITH PORTOBELLO MUSHROOMS WITH A 6 OZ. CRABCAKE OR 6 OZ. SOUTH AFRICAN LOBSTER TAIL PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

PESCE

CRABCAKE
SINGLE 55 / DOUBLE 79
ORANGE SIZE CRABCAKES ALL CRAB - TOPPED WITH A DELICATE WHITE CRAB SAUCE PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

KING NORWEGIAN SALMON 49
JUMBO SHRIMP, WHITE WINE LEMON CAPER SAUCE PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

ALL CRAB STUFFED FLOUNDER 79
LOADED WITH CRABMEAT & TOPPED WITH CHUNKS OF COLOSSAL CRABMEAT PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

6 OZ. STUFFED SOUTH AFRICAN LOBSTER TAIL 79
LOADED & BAKED WITH JUMBO LUMP CRABMEAT PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

PAN SEARED BRONZINO 55
WITH GARLIC SHRIMP LEMON WHITE WINE CAPER SAUCE PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS



Four Course Dinner for Two

CRUSTY ITALIAN BREAD & HOMEMADE TOMATO PIE
FOR TWO, SIGNATURE HOUSE ANTIPASTA FOR TWO,
CHOICE OF 2 SALADS, 2 SIDES OF YUKON GARLIC
MASHED POTATOES & ROASTED ASPARAGUS & 2 DESSERTS

38 OZ. TOMAHAWK
179

OR

3 LB. LOADED LOBSTER
199



