DI PAOLO'S RESTAURANT

WINE & DINE

3 COURSE DINNER SPECIALS

SOUP OR SALAD

CHOOSE ONE



- BLT WEDGE SALAD
- ROMAINE CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- MIXED GREEN TOSSED SALAD
- ITALIAN WEDDING SOUP
- PASTA FAGIOLI SOUP

SHARE PLATES

CRISPY CALAMARI $12
Traditional style – fried with lemon
Spicy – fried crispy with roasted cherry tomatoes & hot peppers

FRIED BUFFALO MOZZARELLA (5) $12
Lightly breaded with Italian seasoned breadcrumbs, drizzled with balsamic reduction & sweet roasted peppers with pomodoro sauce for dipping

COLOSSAL OLD BAY SHRIMP COCKTAIL (6) $12
Large ice cold shrimp with house cocktail sauce

PEI MUSSELS DIAVOLO $12
Spicy red with Italian long hots

BRUSCHETTA (8) $12
Over toasted Tuscan bread

TEQUILA CLAMS $12
Fresh midleneck clams sautéed with habanero peppers, tequila, garlic & cilantro

STUFFED ITALIAN LONG HOTS (3) $12
Sweet Italian sausage, gruyere, fontina & cheddar cheese topped with shaved Parmigiano-Reggiano & wrapped with crispy prosciutto



ENTRÉES

CHOOSE ONE

BAKED GNOCCHI SORRENTO AND MEATBALLS $27
Baked with mozzarella cheese & basil in pomodoro sauce

BURRATA CHEESE RAVIOLI & MEATBALLS $27
With pomodoro sauce

EGGPLANT OR CHICKEN PARMIGIANA WITH SPAGHETTI $27
Pan fried with mozzarella & parmigiano cheeses

HOUSE MADE FETTUCCINE ALFREDO $27
With chicken or shrimp

PENNE ALLA VODKA $27
Sweet peas, crispy pancetta in a blush vodka sauce

LINGUINI ALLA VONGOLE $27
With midleneck clams in a garlic white wine sauce

LINGUINI & MUSSELS $27
Red spicy diavolo sauce

TORTOLLON BOSCIAOLA $27
Sausage medallions, peas, mushrooms, parmigiano reggiano cream sauce

CAVATELLI BOLOGNESE $27
Tossed with beef, pork & veal ragu topped with a scoop of house ricotta, Italian long hot, shaved parmigiano & basil

SPICY RIGATONI ALLA VODKA WITH SHRIMP $27

ROASTED SALMON & SHRIMP $30
In a lemon white wine sauce with garlic mashed potatoes & roasted vegetables

FLOUNDER FRANCESE & SHRIMP $30
Paired with garlic mashed potatoes & roasted vegetables

14 OZ. BONE IN STUFFED PORK CHOP $30
Paired with garlic mashed potatoes & [illegible]asted vegetables

CHICKEN MARSALA $30
Paired with garlic mashed potatoes & roasted vegetables

ASPARAGUS STUFFED GNOCCHI $30
White parmesan cream sauce & asparagus tips

VEAL PARMIGIANA & SPAGHETTI $35
Pan seared and baked with mozzarella cheese over pomodoro sauce

PAN SEARED BRANZINO WITH GARLIC SHRIMP $42
Lemon white wine caper sauce paired with garlic mashed potatoes & asparagus

ORANGE SIZE "ALL CRAB" CRABCAKE (8 OZ) $45
Paired with garlic mashed potatoes & roasted vegetables

14 OZ. PAN SEARED NY STRIP "PITTSBURGH STYLE" $49
Topped with a peppercorn cognac cream sauce with sweet onions & mushrooms

LOBSTER & SHRIMP FRADIAVOLO $45
Lobster, shrimp & mussels in a spicy pink sauce with a 6 oz. South African lobster tail & Italian long hots over linguini pasta

CHEF'S HOMEMADE LOBSTER & MASCARPONE STUFFED RAVIOLI $45
Chunks of lobster topped with chunks of colossal crabmeat in a lobster cream sauce

7 OZ. CENTER CUT FILET GORGONZOLA $49
Gorgonzola cream sauce with portobello mushrooms and garlic mashed potatoes & asparagus

14 OZ. CENTER CUT RIBEYE STEAK $49
Topped with portobello mushrooms & sweet vidalia onions paired with garlic mashed potatoes & asparagus

ALL CRAB STUFFED FLOUNDER $59
Loaded with crabmeat & topped with chunks of colossal crabmeat paired with garlic mashed potatoes & asparagus

16 OZ. VEAL CHOP PARMIGIANO $59
Lightly breaded & pan fried, baked with smoked mozzarella cheese over pomodoro basil sauce with a side of ricotta gnocchi

16 OZ. VEAL CHOP FRADIAVOLO $59
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

DESSERTS

CHOOSE ONE

- CHOCOLATE TEMPTATION CAKE
- NY CHEESECAKE WITH STRAWBERRY SAUCE
- LIMONCELLO MASCARPONE CAKE
- CRÈME BRULEE WITH BERRIES
- CANNOLI
- TWO SCOOPS OF GELATO
- TIRAMISU
- ITALIAN RUM CAKE



DI PAOLO'S

COCKTAILS $9

PUMPKIN PIE'TINI
Whipped vodka – RumChata – pumpkin spice liqueur – ground cinnamon

LEMON DROP MARTINI
Citrus vodka – Limoncello – ginger beer – lemon juice – splash club soda

CARAMEL APPLE'TINI
Caramel vodka – apple pucker – melon liqueur – caramel drizzle

KEY LIME PIE MARTINI
Whipped vodka – Licor 43 – Bailey's lime juice

BANANA CREAM PIE MARTINI
Whipped vodka – banana liqueur – Irish cream – banana puree

PEAR'TINI
Absolut Pear vodka – lemon lime – white cranberry juice – lime

AUTUMN SANGRIA
Pinot Grigio – peach schnapps – orange juice – cranberry juice

CARAMEL APPLE SANGRIA
Moscato d'Asti – apple pucker – butterscotch schnapps – cranberry juice

AUTUMN RUM PUNCH
Apple cider – orange juice – Moscato d'Asti – sliced orange – apple cinnamon stick

CARAMEL APPLE MULE
Caramel vodka – red apple schnapps – ginger beer

PUMPKIN SPICE WHITE RUSSIAN
Premium vodka – pumpkin spice liqueur – coffee liqueur – splash of Bailey's – cream

AMALFI LEMON DROP
Vodka – limoncello – lemon sugar rim

SICILIAN SUNSET
Blood orange vodka – Aperol – fresh citrus

TIRAMISU MARTINI
Vanilla vodka – espresso – coffee liqueur – amaretto

CANNOLI MARTINI
Vanilla vodka – amaretto cream – chocolate

LIMONCELLO SPRITZ
Limoncello – prosecco – soda

TUSCAN MARGARITA
Tequila – amaretto – orange liqueur – lime

BELLINI
Prosecco – peach

AMARETTO SOUR
Amaretto – lemon – simple syrup

SORRENTO MULE
Vodka – limoncello – ginger beer – lime

POSITANO PALOMA
Tequila – Aperol – grapefruit – lime – soda



WINE ON SPECIAL
FROM DI PAOLO'S CELLAR

PINOT GRIGIO	$7 GLASS / $15 BOTTLE
BORDEAUX	$7 GLASS / $20 BOTTLE
RIESLING	$7 GLASS / $20 BOTTLE
PINOT NOIR	$7 GLASS / $24 BOTTLE
CABERNET	$7 GLASS / $25 BOTTLE
CHARDONNAY	$7 GLASS / $24 BOTTLE
SANGIOVESE	$7 GLASS / $20 BOTTLE