Di Paolo's

RESTAURANT



Lunch

DAILY 11AM - 3PM

Di Paolo's Cocktails

$9

PUMPKIN PIE'TINI
WHIPPED VODKA – RUM CHATA –
PUMPKIN SPICE LIQUEUR – GROUND CINNAMON

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

ADD FLAVOR: STRAWBERRY – RASPBERRY –
BLUEBERRY – MANGO – PEACH

CARAMEL APPLE'TINI
CARAMEL VODKA – APPLE PUCKER –
MELON LIQUEUR – CARAMEL DRIZZLE

KEY LIME PIE MARTINI
WHIPPED VODKA – LICOR 43 – BAILEYS 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



Di Paolo's Cocktails

$9

PUMPKIN SPICE WHITE RUSSIAN
PREMIUM VODKA – PUMPKIN SPICE LIQUEUR – COFFEE LIQUEUR – SPLASH OF BAILEYS – 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	CABERNET	$7 GLASS / $25 BOTTLE
BORDEAUX	$7 GLASS / $20 BOTTLE	CHARDONNAY	$7 GLASS / $24 BOTTLE
REISLING	$7 GLASS / $20 BOTTLE	SANGIOVESE	$7 GLASS / $20 BOTTLE
PINOT NOIR	$7 GLASS / $24 BOTTLE		

A 2.5% CONVENIENCE FEE APPLIES TO ALL PAYMENTS MADE WITH A CREDIT CARD.
A FEE DOES NOT APPLY TO PAYMENTS MADE WITH A DEBIT CARD.

SHARE PLATES

BURRATA & PROSCIUTTO 12
ARUGULA, TOMATOES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC

MELANZANE ALLA PARMIGIANA 12
EGGPLANT, MOZZARELLA, PARMIGIANO, TOMATO SAUCE, DRIZZLED IN PESTO

CALAMARI 12
TRADITIONAL STYLE - FRIED WITH LEMON OR 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 MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO

STUFFED ITALIAN LONG HOTS (3) 12
SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO



MINIATURE CRABCAKES (2) 29
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

SALADS



BLT WEDGE 19
WITH FILET MEDALLIONS, GRILLED SHRIMP, CHERRY TOMATOES, CRISPY BACON, RED ONION, CRUMBLED GORGONZOLA & HOUSE BLEU CHEESE DRESSING

CITRUS GRILLED SALMON 19
MIXED GREENS, AVOCADO, FRESH ORANGES & GRILLED PINEAPPLE IN MANGO VINAIGRETTE DRESSING

CAESAR SALAD 15
CHICKEN OR SHRIMP

SOUPS



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

ITALIAN WEDDING 10

PASTA FAGIOLI 10

PIZZAS FOR TWO



MARGHERITA 18
FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & BASIL

BIANCO 18
BIANCO WHITE, GARLIC, EXTRA VIRGIN OLIVE OIL, MOZZARELLA CHEESE, SLICED TOMATO, GARLIC, SPINACH & RICOTTA

GODFATHER 18
RED, MOZZARELLA CHEESE, SAUSAGE, PEPPERONI, MUSHROOMS, ITALIAN HOT & SWEET PEPPERS

HANDHELDS

SERVED WITH MIXED GREEN TOSSED SALAD OR SHOESTRING FRIES

CRABCAKE SANDWICH (8 OZ) 34
ONE-HALF POUND ALL JUMBO LUMP CRABCAKE WITH BIBB LETTUCE, TOMATO & RED ONION ON A SOFT BRIOCHE BUN

TOASTED MEATBALL OR CHICKEN PARMIGIANO HERO 17
MELTED PROVOLONE & SAUCE

"OLD SCHOOL" CHEESESTEAK SANDWICH 21
COOPER SHARP AMERICAN CHEESE, DICED FRIED ONIONS, HOT CHERRY PEPPERS ON SIDE

CHICKEN CUTLET ITALIANO OR ROASTED PORCHETTA 18
BROCCOLI RABE, ROASTED SWEET PEPPERS & AGED PROVOLONE

HOMEMADE SMASH BBQ BACON CHEDDAR BURGER 18
BBQ SAUCE, AGED CHEDDAR, THICK APPLEWOOD BACON, BIBB LETTUCE, RED ONION & SLICED TOMATO

HOMEMADE SMASH AMERICAN BURGER 18
COOPER SHARP CHEESE, BIBB LETTUCE, SLICED TOMATO & RED ONION



3 COURSE LUNCH

WITH SOUP OR SALAD & DESSERT

BAKED GNOCCHI SORRENTO & MEATBALLS 22
BAKED WITH MOZZARELLA CHEESE & BASIL
IN POMODORO SAUCE

BURRATA CHEESE RAVIOLI & MEATBALLS 22
WITH POMODORO SAUCE

EGGPLANT OR CHICKEN PARMIGIANA 22
PAN FRIED WITH MOZZARELLA &
PARMIGIANO CHEESES

FETTUCCINE ALFREDO 22
WITH CHICKEN OR SHRIMP

PENNE ALLA VODKA 22
SWEET PEAS, CRISPY PANCETTA
IN A BLUSH VODKA SAUCE

LINGUINI ALLA VONGOLE 22
WITH MIDLLENECK CLAMS IN A
GARLIC WHITE WINE SAUCE

CAVATELLI BOLOGNESE 22
TOSSED WITH BEEF, PORK & VEAL RAGÙ
TOPPED WITH A SCOOP OF HOUSE RICOTTA,
ITALIAN LONG HOT, SHAVED PARMIGIANO & BASIL

SPICY RIGATONI ALLA VODKA WITH SHRIMP 22

ROASTED SALMON & SHRIMP 25
IN A LEMON WHITE WINE SAUCE WITH GARLIC
MASHED POTATOES & ROASTED ASPARAGUS

FLOUNDER FRANCESE & SHRIMP 25
PAIRED WITH GARLIC MASHED POTATOES &
ROASTED ASPARAGUS

14 OZ. BONE IN STUFFED PORK CHOP 25
PAIRED WITH GARLIC MASHED POTATOES &
ROASTED ASPARAGUS



3 COURSE LUNCH

WITH SOUP OR SALAD & DESSERT



CHICKEN MARSALA 25
PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

VEAL CUTLET PARMIGIANA WITH SPAGHETTI 29

PAN SEARED BRONZINO WITH GARLIC SHRIMP 42
LEMON WHITE WINE CAPER SAUCE PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

SINGLE CRABCAKE (8 OZ) 45
PAIRED GARLIC MASHED POTATOES & ROASTED ASPARAGUS

HOUSE MADE LOBSTER & MASCARPONE STUFFED RAVIOLI 45
TOPPED WITH COLOSSAL CRABMEAT IN A LOBSTER BLUSH SAUCE

LINGUINI ALLA PESCATORE 45
WITH SHRIMP, SCALLOPS & CRABMEAT



14 OZ. PAN SEARED NY STRIP AU POIVRE "PITTSBURGH STYLE" 49
TOPPED WITH PEPPERCORN COGNAC CREAM SAUCE WITH SWEET ONIONS & MUSHROOMS

14 OZ. RIB EYE STEAK 49
TOPPED WITH BABY PORTOBELLO MUSHROOMS & SWEET VIDALIA ONIONS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

7 OZ. FILET GORGONZOLA 49
GORGONZOLA CREAM SAUCE WITH BABY PORTOBELLO MUSHROOMS PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS

ALL CRAB STUFFED FLOUNDER 59
LOADED WITH CRABMEAT & TOPPED WITH CHUNKS OF COLOSSAL CRABMEAT PAIRED WITH GARLIC MASHED POTATOES & ROASTED ASPARAGUS