



[Winter 2019]

piccolini
(small plates)

olive miste mixed olives, marcona almonds	5
bruschetta chef's daily bruschetta	9
vongole e brodo sapelo clams, white wine or spicy pomodoro	9
antipasto leggero half portion of our daily antipasto misto	13
polenta creamy polenta, bolognese, grana	10
arancini del giorno carnaroli rice, panko, pomodoro, grana	9

antipasti freddi e insalate

mista e ceasar mixed baby greens or traditional ceasar	9
insalata caprese tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	11
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot vinaigrette	11
cuneo di iceberg iceberg lettuce, nuneske's bacon, tomato, scallion, creamy gorgonzola dressing	12
antipasto misto daily selection of cured meats and cheeses	23

antipasti caldi

pizza con quattro formaggi housemade mozzarella, fontina, asiago, tallegio, crushed tomatoes add prosciutto	15 17
pizza con salsiccia house sausage, mushrooms, pomodoro, mozzarella, pecorino	15
pizza margherita housemade mozzarella, asiago, pomodoro, tomatoes, basil	14
cozze alla ligure steamed p.e.i. mussels, zucchini, roasted tomatoes, white wine-pesto broth	14
scampi di gamberi gulf shrimp, garlic, white wine, mint, red chiles	14

primi piatti

all pastas are available in half portions

lasagne alla bolognese traditional bolognese, pomodoro, bechamela	9/16
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	9/16
anatra lasagna duck confit, mushroom-tomato ragu, bechamela	12.5/23
linguine con frutti di mare sapelo clam, mussel, shrimp, white wine, putanesca sauce	12/22
tajarin alla carbonara tajarin, pecorino romano, pancetta, egg, black pepper	9.5/17
corzetti con pollo corzetti, roast chicken, pancetta, sun dry tomato, arugula pesto, lemon oil	11.5/21
linguine alla vongole sapelo clams, white wine, nduja, pomodoro	11/20
mezzaluna di patate yukon potato, sauerkraut, speck, butter emulsion	11/20
rigatoni con salsiccia rigatoni, sausage, vodka, pomodoro, cream, crushed pepper	11/20
tagliatelle con verdure tagliatelle, asparagus, cherry tomato, tarragon cream, grana	10/18

secondi piatti

pollo arrosto gorgonzola & spinach-stuffed chicken, eggplant, zucchini, crushed tomato	22
pesce di mercato mkt fish, roasted fennel, baby potato, lemon caper vinaigrette	mkt
*cotoletta bone in veal chop, "cabbage carbonara", pancetta, cream	35
vitello al parmigiano veal scallopini, bread crumbs, pomodoro, grana, arugula salad	26
costolette braised short rib, celery root-potato puree, braising jus, horseradish gremolata	28
*filetto di maiale pork tenderloin, parsnip, cipollini, carrot, potato, cider reduction	23
*cape sante scallops, corn-polenta, swiss chard, pancetta, charred tomato vinaigrette	mkt

contorni

spinaci | wilted spinach & grape tomatoes 7 **risotto** | creamy risotto 8

verdure in umido | eggplant, zucchini, crushed tomato 7

funghi | sauteed mushrooms 8 **"carbonara" cavolo** | cabbage, pancetta, cream 8

gift certificates & to go food available substitutions limited split entree charge \$2.00 *
770.587.1051 parties of eight or larger 18% gratuity added
dipaolorestaurant.com *consuming raw or undercooked items may increase the chance of foodborne illness