



[spring 2017]

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, mushroom fricassee, truffle	10

antipasti freddi e insalate

mista e ceasar mixed local 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
insalata di anguria watermelon, kalamata olives, mint, arugula, ricotta salata, balsamic	9
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 spicy sausage, pomodoro, roasted peppers, mozzarella, pecorino, arugula	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
mezzaluna di formaggio di capra tomato pasta, goat cheese, tomato, shallot, garlic herbs	11.5/21
linguine con frutti di mare sapelo clam, mussel, shrimp, white wine, saffron, garlic butter	12/22
tajarin alla carbonara tajarin, pecorino romano, pancetta, egg, black pepper	9.5/17
pappardelle con coniglio pappardelle, rabbit, castelvetro olive, braising jus, parmesan	11.5/21
linguine alla vongole sapelo clams, white wine, crushed red pepper, pesto	11/20
tagliatelle con ragu del fungo tagliatelle, mushroom, shallot, garlic, white wine, stock, tomato	11/20
penne con salsiccia penne, sausage, roasted pepper, tomato, pecorino	10.5/19
gnocchi con pomodoro potato-parmesan gnocchi, cherry tomato, extra virgin oil, basil	10.5/19

secondi piatti

branzino branzino, haricot vert, almond, caper, lemon vinaigrette	27
pollo arrosto gorgonzola & spinach-stuffed chicken, sunburst squash, zucchini, tomato, caper	22
pesce del giorno market fish, fregola, english pea, feta, pea shoot, parsley	mkt
cotoletta bone in veal chop, cabbage "carbonara", cream, grana, nueske's bacon, chive	35
vitello all parmigiana veal scallopini, foccacia breadcrumb, pomodoro, parmesan, arugula salad	26
osso bucco di maiale pork osso bucco, ricotta-pea risotto, braising jus, pine nut gremolata	24
gamberetti e limone risotto carnaroli rice, royal red shrimp, mascarpone, lemon, lemon oil	22

contorni

spinaci wilted spinach & grape tomatoes 7	risotto creamy risotto 7
fagioli verdi haricot vert, almonds 7	funghi sauteed mushrooms 8
zucca primavera spring squash 7	

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split entree charge \$2.00 *
parties of eight or larger 18% gratuity added
consuming raw or undercooked items may increase the chance of foodborne illness