



[Autumn 2018]

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, mushrooms, demi glace, truffle oil	10
peperoni piquillo braised lamb, fontina, braising jus	8

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
insalata di rucola arugula, bresaola, gran padano, olive oil, lemon, sea salt	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 di carne house sausage, pancetta, salami, 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
tagliatelle con zucca tagliatelle, butternut squash, onion, pancetta, brown butter, grana	10.5/19
linguine con frutti di mare sapelo clam, mussel, shrimp, white wine, saffron citronette	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
formaggio mezzaluna fresh ricotta, fontina, mozzarella, pecorino, tomato, olive oil, basil	11/20
rigatoni con salsiccia rigatoni, sausage, vodka, pomodoro, cream, crushed pepper	11/20

secondi piatti

pollo arrosto gorgonzola & spinach-stuffed chicken, eggplant caponata, pine nut	22
branzino branzino, caul fat, roasted fennel, baby potato, lemon caper sauce	26
cotoletta bone in veal chop, "cabbage carbonara", pancetta, cream	35
vitello marsala veal scallopini, mushroom, maitre d' butter, marsala, cream, tagliatelle	26
stinco d'agnello braised lamb shank, saffron risotto, braising jus, pine nut gremolata	30
filetto di maiale pork tenderloin, butternut squash, cipollini, carrot, potato, cider reduction	23
cape sante scallops, corn-polenta, swiss chard, pancetta, charred tomato vinaigrette	24

contorni

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

caponata di melanzane | eggplant, currants, pine nut 7

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

gift certificates & to go food available
770.587.1051
dipaolorestaurant.com

substitutions limited

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