



[autumn 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, mushrooms, veal demi, truffle oil	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 linda mixed greens, salame, tomato, olive, artichoke, mozzarella, herb vinaigrette	13
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 salsiccia house sausage, sun dried tomato, 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
gnocchi con gorgonzola potato gnocchi, gorgonzola, pecorino, cream, truffle oil	10/20
linguine con frutti di mare sapelo clam, mussel, shrimp, white wine, garlic, crushed tomato	12/22
tajarin alla carbonara tajarin, pecorino romano, pancetta, egg, black pepper	9.5/17
tagliatelle con pollo affumicato tagliatelle, smoked chicken, pancetta, sun dried tomato, pesto	10.5/19
linguine alla vongole sapelo clams, white wine, crushed red pepper, maitre d'butter	11/20
rigatoni con salsiccia rigatoni, sausage, fennel, onion, white wine, tomato-cream	10.5/19
anatra lasagna duck confit, mushrooms, crushed tomato, bechamela	12.5/23

secondi piatti

cape sante seared scallop, stewed white beans, tomato, chorizo, truffle oil	23
pollo arrosto gorgonzola & spinach-stuffed chicken, squash, eggplant, red pepper, tomato	22
pesce del giorno mkt fish, confit potato, haricot vert, chicken demi	mkt
cotoletta bone in veal chop, roasted sunchoke, green olive, veal demi glace	35
vitello valdostano veal scallopini, prosciutto, fontina, rapini, cherry tomato	26
stinco d'agnello braised lamb shank, saffron risotto, pinenut gremolata, brasising jus	28
gamberetti e polenta shrimp, roasted peppers, sausage, pomodoro, creamy polenta	24

contorni

spinaci wilted spinach & grape tomatoes 7	risotto creamy risotto 8
verdure stufate stewed vegetables 7	rapini rapini 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