



[Spring 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, bolognese, grana	10

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
panzanella foccacia, tomato, cucumber, red onion, kalamata olive, arugula, herb vinaigrette	11
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, castelvetro olive, 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 pomodoro potato-asiago gnocchi, roma tomato, olive oil, basil	10/19
linguine con frutti di mare sapelo clam, mussel, shrimp, white wine, basil pesto	12/22
tajarin alla carbonara tajarin, pecorino romano, pancetta, egg, black pepper	9.5/17
tagliatelle con vitello bolognese tagliatelle, veal bolognese, fresh tomato, grana	10.5/19
linguine alla vongole sapelo clams, white wine, crushed red pepper, maitre d'butter	11/20
mezzaluna di formaggio goat cheese, spinach pasta, tomato, mushroom, herbed broth	11/20
rigatoni con salsiccia rigatoni, sausage, fennel, onion, garlic, crushed tomato, balsamic	11/20
pappardelle con coniglio pappardelle, braised rabbit, castelvetro olive, grana	11.5/21

secondi piatti

pollo arrosto gorgonzola & spinach-stuffed chicken, zucchini, cherry tomatoes, saffron citronette	22
ippoglosso halibut, asparagus, heirloom cherry tomato, arugula, green goddess dressing	mkt
cotoletta bone in veal chop, creamed spinach, mushrooms, demi glace	35
vitello al parmigiano veal scallopini, bread crumbs, pomodoro, parmesan, arugula salad	26
maiale osso bucco pork osso bucco, celery root puree, apple, horseradish, braising jus	26
gamberetti e polenta gulf shrimp, house sausage, roasted peppers, pomodoro, polenta	22
risotto alla primavera carnaroli, fennel, zucchini, asparagus, tomato, olive, tarragon, lemon oil	23

contorni

spinaci wilted spinach & grape tomatoes 7	risotto creamy risotto 8
crema di spinaci creamed spinach 7	
asparago asparagus 8	

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substitutions limited
consuming raw or undercooked items may increase the chance of foodborne illness

split entree charge \$2.00 *
parties of eight or larger 18% gratuity added