



[Summer 2020]

piccolini

(small plates)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	9
vongole e brodo sapelo clams, white wine or spicy pomodoro	9
polenta alla bolognese creamy polenta, bolognese	10
antipasto leggero half portion of our daily antipasto misto	13

antipasti freddi e insalate

mista e ceasar mixed baby greens or traditional ceasar	10
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	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	16 2
pizza salsiccia sausage, nicoise olive, asiago, burrata, pomodoro	16
pizza margherita housemade mozzarella, asiago, pomodoro, tomatoes, basil	15
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	9.5/17
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	9.5/17
tagliatelle al ragu di maiale tagliatelle, braised pork, burrata, balsamic braising jus	11/20
linguine con frutti di mare clam, mussel, shrimp, white wine, tomato, fennel, tarragon, butter	12/22
tajarin alla carbonara pecorino, pancetta, cream, egg, black pepper	10/18
mezzaluna di formaggio di capra spinach pasta, goat cheese, nicoise olive, tomato, broth	10.5/19
linguine alla vongole sapelo clams, white wine, spicy calabrian pomodoro	11/20
orecchiette con salsiccia sausage, rapini, garlic, pecorino, olive oil	11/20
gnocchi con pomodoro fresca potato gnocchi, crimini mushroom, peas, cream	10.5/19

secondi piatti

pesce del giorno mkt fish, couscous, tomato, cucumber, blackened vinaigrette, lemon crema	mkt
pollo arrosto gorgonzola & spinach-stuffed chicken, pearl onion, haricot vert, chicken demi	22
cotoletta bone in veal chop, cauliflower gratin, mushroom demi glace	38
vitello al parmigiano veal scallopini, bread crumbs, pomodoro, grana, arugula salad	26
gamberi con polenta gulf shrimp, sausage, roasted peppers, polenta	23
stinco di maile braised lamb shank, mushroom risotto, braising jus, pine nut gremolata	28
risotto ai funghi carnaroli rice, mushrooms, truffle oil, grana padano	22

contorni

spinaci wilted spinach & grape tomatoes 7	risotto creamy risotto 8
polenta creamy polenta 7	cavolfiore grantinato cauliflower gratin 7
cipolla perlata e fagiolo verde pearl onion & haricot vert 7	

gift certificates & to go food available
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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