



[spring 2024]

**piccolini**  
**(small plates)**

<b>olive miste</b>   mixed olives, marcona almonds	6
<b>bruschetta</b>   chef's daily bruschetta	mkt
<b>vongole e brodo</b>   sapelo clams, white wine or spicy pomodoro	10
<b>polenta alla bolognese</b>   creamy polenta, bolognese, grana	10
<b>antipasto leggero</b>   half portion of our daily antipasto misto	14

**antipasti freddi e insalate**

<b>insalata mista</b>   local mixed greens, foccacia crouton, grana, balsamic vinaigrette	10
<b>insalata caesar</b>   romaine hearts, foccacia crouton, shaved grana, caesar dressing	12
<b>insalata caprese</b>   tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	13
<b>insalata con cuore di palma</b>   mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	13
<b>insalata gemme di lattuga</b>   little gem, cherry tomato, radish, crispy grana, creamy lemon vinaigrette	13
<b>antipasto misto</b>   daily selection of cured meats and cheeses	26

**antipasti caldi**

<b>pizza con quattro formaggi</b>   housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	18
	add prosciutto 3
<b>pizza di carne</b>   house sausage, salami, mozzarella, asiago, pomodoro, calabrian chili	19
<b>pizza margherita</b>   housemade mozzarella, asiago, pomodoro, tomatoes, basil	17
<b>cozze alla ligure</b>   steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	17
<b>scampi di gamberi</b>   gulf shrimp, garlic, white wine, mint, crushed pepper	15

**primi piatti**

**all pastas are available in half portions**

<b>lasagna alla bolognese</b>   traditional bolognese, pomodoro, bechamela	12/22
<b>pappardelle con sugo di carne</b>   black pepper pappardelle, traditional bolognese	12.5/23
<b>rigatoni con salsiccia</b>   house sausage, spicy vodka sauce, pecorino	12/22
<b>linguine con frutti di mare</b>   clam, mussel, shrimp, white wine, saffron-fennel cream	15/28
<b>tajarin alla carbonara</b>   pecorino, bacon, cream, egg, black pepper, chive	11.5/21
<b>linguine alle vongole</b>   sapelo clams, white wine, maitre d' butter, parsley	12/22
<b>tagliatelle di coniglio</b>   braised rabbit, castelvetro olive, tagliatelle, braising jus, grana	13.5/25
<b>gnocchi con crema al gorgonzola</b>   potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	12/22
<b>mezzaluna di formaggio di capra</b>   goat cheese, pecorino, shallot, tomato, maitre d' butter	11/20

**secondi piatti**

<b>pollo arrosto</b>   gorgonzola & spinach stuffed chicken, spinach, cherry tomato, lemon caper sauce	25
<b>cotoletta</b>   bone in veal chop, mushroom risotto, truffled-veal demi glace	50
<b>vitello alla parmigiana</b>   breaded veal, pomodoro, grana padano, arugula salad, lemon	29
<b>gamberi e polenta</b>   gulf shrimp, sausage, roasted peppers, creamy grana-polenta	30
<b>risotto ai funghi</b>   carnaroli rice, mushrooms, truffle oil, grana padano	23
<b>costata corta brasata</b>   braised short rib, potato puree, braising jus, pinenut gremolata	34
<b>pesce del giorno</b>   mkt fish, fingerling potato, cipollini, tomato, green goddess	mkt

**contorni**

<b>spinaci</b>   wilted spinach & cherry tomatoes 7	<b>risotto</b>   creamy risotto 9
<b>funghi saltati</b>   sauteed mushrooms 8	
<b>patata</b>   fingerling potato, cipollini, cherry tomato 8	

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split entree charge \$2.00 \*

parties of eight or larger 20% gratuity added

\*consuming raw or undercooked items may increase the chance of foodborne illness