



[winter 2023]

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, grana	10
antipasto leggero half portion of our daily antipasto misto	13

antipasti freddi e insalate

insalata mista local mixed greens, foccacia crouton, grana, balsamic vinaigrette	10
insalata ceasar romaine hearts, foccacia crouton, shaved grana, ceasar dressing	11
insalata caprese tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	13
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	13
insalata gemme di lattuga little gem, cherry tomato, radish, crispy grana, creamy lemon vinaigrette	14
antipasto misto daily selection of cured meats and cheeses	24

antipasti caldi

pizza con quattro formaggi housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	17
	add prosciutto 2
pizza con carne salame, house sausage, pomodoro, calabrian pepper, mozzarella, pecorino	17
pizza margherita housemade mozzarella, asiago, pomodoro, tomatoes, basil	16
cozze alla ligure steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	15
scampi di gamberi gulf shrimp, garlic, white wine, mint, red chiles	14

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, pomodoro, bechamela	10/18
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	10.5/19
rigatoni con salsiccia sausage, cannellini bean, tomato ragu, pecorino	11/20
linguine con frutti di mare clam, mussel, shrimp, white wine, calabrian pomodoro	13.5/25
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper	10.5/19
linguine alle vongole sapelo clams, white wine, maitre d' butter, crushed pepper	11/20
tagliatelle con polpette di vitello veal meatballs, pomodoro, fresh ricotta	12/22
gnocchi con crema potato gnocchi, mushrooms, peas, cream, grana, truffle oil	11.5/21
mezzaluna di costine short rib stuffed pasta, mushrooms, braising jus, shaved cheese	13 /24

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, pearl onions, hericot vert, chicken demi	23
cotoletta bone in veal chop, creamed spinach, mushroom-veal demi glace	47
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	28
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	35
risotto ai funghi carnaroli rice, mushrooms, truffle oil, grana padano	22
costolette short rib, gorgonzola risotto, braising jus, pine nut gremolata, horseradish	32
pesce del giorno mkt fish, whipped yukon potato, confit garlic, olive, cherry tomato	mkt

contorni

spinaci wilted spinach & cherry tomatoes 7	risotto creamy risotto 9
funghi saltati sauteed mushrooms 8	crema di spinaci creamed spinach 9

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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