



[autumn 2024]

piccolini

(small plates)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	mkt
vongole e brodo sapelo clams, white wine or spicy pomodoro	10
polenta alla bolognese creamy polenta, bolognese, grana	12
antipasto leggero half portion of our daily antipasto misto	14

antipasti freddi e insalate

insalata mista local mixed greens, foccacia crouton, grana, balsamic vinaigrette	10
insalata caesar romaine hearts, foccacia crouton, shaved grana, caesar dressing	12
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
piccola lattuga gemma little gem lettuce, gorgonzola dressing, cherry tomato, bacon, radish	15
antipasto misto daily selection of cured meats and cheeses	26

antipasti caldi

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

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, pomodoro, bechamela	12/22
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	12.5/23
rigatoni con salsiccia house sausage, spicy vodka sauce, pecorino	12/22
linguine con frutti di mare clam, mussel, shrimp, white wine, saffron-fennel cream	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	11.5/21
linguine alle vongole sapelo clams, white wine, maitre d' butter, parsley	12/22
gnocchi con crema al gorgonzola potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	12/22
zucca mezzaluna roasted butternut squash, brown butter, toasted pecans	11.5/21
tagliatelle con polpette di vitello veal meatballs, pomodoro, fresh ricotta	12.50/23

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, broccolini, cherry tomato, lemon caper sauce	25
cotoletta bone in veal chop, creamed spinach, mushroom demi glace	50
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	29
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	30
risotto ai funghi carnaroli rice, mushrooms, truffle oil, grana padano	23
stinco di agnello braised lamb shank, saffron risotto, braising jus, pinenut gremolata	42
pesce del giorno mkt fish, corn-mascarpone risotto, , crispy prosciutto, pepper coulis	mkt

contorni

spinaci | wilted spinach & cherry tomatoes 7 **risotto** | creamy risotto 9

funghi saltati | sauteed mushrooms 8

broccolini | broccolini, cherry tomato, shallot 8

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770.587.1051 parties of eight or larger 20% gratuity added
dipaolorestaurant.com *consuming raw or undercooked items may increase the chance of foodborne illness