



[autumn 2023]

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

|  |    |
|--|----|
| <b>olive miste</b>   mixed olives, marcona almonds                   | 6  |
| <b>bruschetta</b>   chef's daily bruschetta                          | 10 |
| <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**

|  |    |
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| <b>insalata mista</b>   local mixed greens, foccacia crouton, grana, balsamic vinaigrette                                  | 10 |
| <b>insalata ceasar</b>   romaine hearts, foccacia crouton, shaved grana, ceasar dressing                                   | 11 |
| <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 di rucola</b>   arugula, bresaola, parmesan, olive oil, lemon, sea salt  | 11 |
| <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>   bacon, salame, pomodoro, mozzarella, grana, calabrian chile                   | 18               |
| <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  | 11/20   |
| <b>pappardelle con sugo di carne</b>   black pepper pappardelle, traditional bolognese                                  | 11.5/21 |
| <b>rigatoni con salsiccia</b>   rigatoni, house sausage, fennel, ragu, balsamic, pecorino                               | 11.5/21 |
| <b>linguine con frutti di mare</b>   clam, mussel, shrimp, fennel, white wine, saffron cream                            | 15/28   |
| <b>tajarin alla carbonara</b>   pecorino, bacon, cream, egg, black pepper, chive  | 11/20   |
| <b>linguine alle vongole</b>   sapelo clams, white wine, spicy pomodoro   | 12.5/22 |
| <b>tagliatelle con polpette di vitello</b>   veal meatballs, pomodoro, fresh ricotta                                    | 11/20   |
| <b>gnocchi con crema al gorgonzola</b>   potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil                   | 12/22   |
| <b>mezzaluna al formaggia di capra</b>   spinach pasta, goat cheese, tomato, shallot, vegetable stock, maitre d' butter | 11/20   |

**secondi piatti**

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|--|-----|
| <b>pollo arrosto</b>   gorgonzola & spinach stuffed chicken, eggplant, zucchini, onion, crushed tomato | 25  |
| <b>cotoletta</b>   bone in veal chop, creamed spinach, mushroom-veal demi glace                        | 49  |
| <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>stinco d'agnello</b>   lamb shank, pea-saffron risotto, braising jus, pine nut gremolata            | 38  |
| <b>pesce del giorno</b>   mkt fish, corn-mascarpone risotto, pepper coulis, crispy prosciutto          | mkt |

**contorni**

|   |   |   |    |
|---|---|---|----|
| <b>spinaci</b>   wilted spinach & cherry tomatoes           | 7 | <b>risotto</b>   creamy risotto           | 9  |
| <b>funghi saltati</b>   sauteed mushrooms                   | 8 | <b>crema di spinaci</b>   creamed spinach | 10 |
| <b>verdure stufate</b>   eggplant, zucchini, crushed tomato | 8 |   |    |

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 770.587.1051      parties of eight or larger 18% gratuity added  
 dipaolorestaurant.com      \*consuming raw or undercooked items may increase the chance of foodborne illness