



[summer 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	12
<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 di anguria</b>   watermelon, kalamata olive, feta, arugula, mint, balsamic reduction, olive oil	12
<b>antipasto misto</b>   daily selection of cured meats and cheeses	26

**antipasti caldi**

<b>cozze alla ligure</b>   steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	18
<b>scampi di gamberi</b>   gulf shrimp, garlic, white wine, mint, crushed pepper	15
<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

**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>gnocchi con crema al gorgonzola</b>   potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	12/22
<b>mezzaluna ai quattro formagi</b>   ricotta, mozzarella, asiago, tomato sauce, basil, grana	11.5/21
<b>tagliatelle con vitello</b>   veal "bolognese", fresh tomato, grana padano	12.50/23

**secondi piatti**

<b>pollo arrosto</b>   gorgonzola & spinach stuffed chicken, spinach, cherry tomato, lemon caper sauce	25
<b>cotoletta</b>   bone in veal chop, asparagus 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, polenta, braising jus, pinenut gremolata	34
<b>pesce del giorno</b>   mkt fish, asparagus, fresh tomato vinaigrette	mkt

**contorni**

<b>spinaci</b>   wilted spinach & cherry tomatoes 7	<b>risotto</b>   creamy risotto 9
<b>funghi saltati</b>   sauteed mushrooms 8	<b>asparago</b>   asparagus 8

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substitutions limited

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