



[winter 2024]

piccolini
(small plates)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	10
vongole e brodo sapelo clams, white wine or spicy pomodoro	10
polenta alla bolognese creamy polenta, bolognese, grana	10
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 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	13
antipasto misto daily selection of cured meats and cheeses	26

antipasti caldi

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
cozze alla ligure steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	17
scampi di gamberi gulf shrimp, garlic, white wine, mint, crushed pepper	15

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, pomodoro, bechamela	11.5/21
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	12/22
rigatoni con salsiccia , house sausage, spicy vodka sauce, pecorino	11.5/21
linguine con frutti di mare clam, mussel, shrimp, capers, arrabbiata sauce, white wine	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	12.5/22
tagliatelle ai funghi mushrooms, shallot, taleggio cream, white wine	12/22
gnocchi con crema al gorgonzola potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	12/22
mezzaluna e coste corte short rib stuffed pasta, mushrooms, braising jus, grana	12/22

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, eggplant, zucchini, onion, crushed tomato	25
cotoletta bone in veal chop, mushroom risotto, turffled-veal 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
costata corta brasata braised short rib, potato puree, braising jus, pinenut gremolata	34
pesce del giorno mkt fish, fingerling potato, cipollini, tomato, saffron-fennel cream	mkt

contorni

spinaci wilted spinach & cherry tomatoes	7	risotto creamy risotto	9
funghi saltati sauteed mushrooms	8		
verdure stufate eggplant, zucchini, crushed tomato	8		

gift certificates & to go food available
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dipaolorestaurant.com

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