



[autumn 2022]

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 di linda mixed greens, tomato, kalamata, artichoke, salami, mozzarella, herbed vinaigrette	15
antipasto misto daily selection of cured meats and cheeses	24

antipasti caldi

pizza con quattro formaggi housemade mozzarella, fontina, asiago, tallegio, crushed tomatoes	17
	add prosciutto 2
pizza con salame e peperoni salame, sweet and spicy pepper, pomodoro, 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

lasagne 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, vodka, spicy pomodoro, cream, pecorino	11/20
linguine con frutti di mare clam, mussel, shrimp, white wine, pomodoro, pesto	13.5/25
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper	10.5/19
linguine alla vongole sapelo clams, white wine, maitre d' butter, crushed pepper	11/20
tagliatelle ai funghi mushrooms, roasted garlic-goat cheese cream, chive	12/22
gnocchi con crema di gorgonzola potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	11.5/21
mezzaluna ai quattro formagi celery root puree, balsamic brown butter, pecans, grana	11 /20
anatra lasagna duck confit, mushrooms, crushed tomato, bechamela, grana	13 /24

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, eggplant, zucchini, crushed tomato	23
cotoletta bone in veal chop, creamed spinach, mushroom-veal demi glace	47
vitello al parmigiano breaded veal, pomodoro, grana padano, arugula salad, lemon	28
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	26
stinco di agnello braised lamb shank, saffron risotto, braising jus, pinenut gremolata	35
risotto ai funghi carnaroli rice, mushrooms, truffle oil, grana padano	22
pesce del giorno mkt fish, corn-mascarpone risotto, red pepper coulis, crispy prosciutto	mkt

contorni

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

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 dipaolorestaurant.com *consuming raw or undercooked items may increase the chance of foodborne illness