



[Spring 2023]

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	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	14
antipasto misto daily selection of cured meats and cheeses	25

antipasti caldi

pizza con quattro formaggi housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	17
	add prosciutto 2
pizza alla salsiccia house sausage, ramps, olive, pomodoro, mozzarella, pecorino	18
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

lasagna alla bolognese traditional bolognese, pomodoro, bechamela	11/20
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	11/20
rigatoni con salsiccia rigatoni, house sausage, sweet pepper ragu, pecorino	11.5/21
linguine con frutti di mare clam, mussel, shrimp, fennel, white wine, saffron cream	14/26
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper	11/20
linguine alle vongole sapelo clams, calabrian pomodoro, white wine	11.5/21
tagliatelle di coniglio braised rabbit, castelvetro olive, pappardelle, brasing jus, grana	12.5/23
gnocchi ai pesto di rucola potato gnocchi, bacon, heirloom cherry tomato, arugula pesto	12/22
mezzaluna ai quattro formagi ricotta, mozzarella, asiago, fontina, tomato sauce, grana	11/20

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, tagliatelle, spinach, caper sauce	24
cotoletta bone in veal chop, asparagus risotto, mushroom-veal demi glace	49
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	28
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	27
risotto ai funghi carnaroli rice, mushrooms, truffle oil, grana padano	23
stinco d'agnello lamb shank, pea-saffron risotto, braising jus, pine nut gremolata	38
pesce del giorno mkt fish, asparagus, cherry tomato, ramps, green goddess sauce	mkt

contorni

spinaci wilted spinach & cherry tomatoes 7	risotto creamy risotto 9
funghi saltati sauteed mushrooms 8	risotto all milanese saffron, pea risotto 10
asparago asparagus 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