



Small plates (Piccolini)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	mkt
vongole e brodo sapelo clams, white wine or spicy pomodoro	10
polenta alla bolognese creamy polenta, bolognese, grana	12
antipasto leggero half portion of our daily antipasto misto	15

summer 2026

antipasti freddi e insalate

insalata mista local mixed greens, foccacia crouton, grana, balsamic vinaigrette	11
insalata caesar romaine hearts, foccacia crouton, shaved grana, caesar dressing	14
insalata caprese tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	14
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	15
insalata al gorgonzola little gem lettuce, cherry tomato, bacon, scallion, gorgonzola dressing	16
antipasto misto daily selection of cured meats and cheeses	28

antipasti caldi

cozze alla ligure steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	18
scampi di gamberi gulf shrimp, maitre d' butter, white wine, mint, crushed pepper	15
pizza con quattro formaggi housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	19
	add prosciutto 3
pizza con salsiccia sausage, olive, mozzarella, pomodoro, pecorino, calabrian chili, fennel pollen	20
pizza margherita housemade mozzarella, asiago, pomodoro, tomato, basil	18

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, ricotta, pomodoro, bechamela	13/24
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	14/25
penne con salsiccia house sausage, fennel-tomato ragu, balsamic, ricotta salata	14/25
linguine con frutti di mare clam, mussel, shrimp, white wine, roasted red pepper cream	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	13/23
linguine alle vongole sapelo clams, soffrito, white wine	13/23
gnocchi al gorgonzola potato gnocchi, gorgonzola cream, truffle oil	14.5/26
tortellini al formaggio goat cheese, tomato, olive, white wine, shallot, butter, lemon-gremolata	14/26
tagliatelle con pollo roasted chicken, bacon, sun dried tomato, pesto	14/26

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, zucchini, tomato, olive, white wine, maitre d' butter	28
cotoletta bone in veal chop, creamed spinach, mushroom-demi glace	52
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	32
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	32
risotto ai funghi carnaroli rice, mushrooms, grana padano, truffle oil	25
ossobuco di maiale braised pork, creamy polenta, braising jus, gremolata	30
pesce del giorno mkt fish, asparagus, fresh tomato vinaigrette	mkt

contorni

spinaci | wilted spinach & cherry tomatoes 8

risotto | creamy risotto 10

funghi | mixed mushrooms 10

spinaci | creamed spinach 10

asparago | jumbo asparagus 10

We kindly ask for your understanding that substitutions are limited.
Gift Certificates available

A \$2.00 charge applies to shared entrées.
A 20% gratuity will be added to parties of six or more.

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Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.