



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

winter 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	13
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	14
insalata di barbabietole roasted beets, carrot, arugula, whipped goat cheese, pecan, gooseberry vinaigrette	15
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, red onion, 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	12.5/23
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	12.5/23
rigatoni con salsiccia house sausage, fennel-tomato ragu, balsamic, pecorino	13.5/25
linguine con frutti di mare clam, mussel, shrimp, white wine, sherry cream	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	12/22
linguine alle vongole sapelo clams, crushed tomato, garlic, red fresno chili	12/22
gnocchi con crema al gorgonzola potato gnocchi, gorgonzola, goat cheese, asiago, truffle oil	12.5/23
tortellini ai quattro formaggi four cheese tortellini, sauce aurora, micro basil, parmesan	14/26
anatra lasagna duck confit, mushroom, crushed tomato, bechamel	15/28
tagliatelle con funghi mushroom, maitre d' butter, roasted garlic-goat cheese cream, chive	14/26

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, eggplant, zucchini, crushed tomato	28
cotoletta bone in veal chop, creamed spinach, mushroom-demi glace	52
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	30
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	32
risotto ai funghi carnaroli rice, mushrooms, grana padano, truffle oil	24
maiale alla valdostano pork tenderloin, prosciutto, fontina, rapini, garlic, shallot, lemon	26
pesce del giorno mkt fish, corn-mascarpone risotto, crispy prosciutto, pepper coulis	mkt

contorni

spinaci | wilted spinach & cherry tomatoes 7

risotto | creamy risotto 9

funghi | mixed mushrooms 8

spinaci | creamed spinach 10

verdure stufate | eggplant, zucchini, crushed tomato 9

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.

follow us on IG & FB @dipaolo_restaurant

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

[reds]

[whites]

angelina [pinot noir] '22, california
straight shooter [pinot noir] '22, willamette valley
schug [pinot noir] '22, sonoma
duckhorn 'migration' [pinot noir] '21, sonoma coast
jean-jacques [pinot noir] '22, bourgogne
alexana [pinot noir] '22, willamette valley
elk cove [pinot noir] '22, willamette valley
cristom [pinot noir] '22, mt. jefferson cuvee, willamette valley
bava 'libera' [barbera d'asti] '22, piedmont
pio cesare [barbera d'alba] '22, piedmont
bruno giacosa [dolcetto d'alba] '21, piedmont
bliss family vineyards [merlot] '21, california
hunt & harvest [merlot] '16, rutherford, napa
piattelli [malbec] '22, argentina

avignonesi [vino nobile] '19, tuscany
fabrizio pratesi 'locorosso' [super tuscan] '20, tuscany
brancaia [super tuscan] '21, tuscany
grattamacco rosso [super tuscan] '22, bolgheri
ducarosso [chianti riserva] '16, tuscany
pasqua 'passione sentimento' [merlot/corvina] '21, veneto
bindi sergardila 'la boncia' [chianti] '22, tuscany
querceto [sangiovese/merlot/cab] '22, tuscany
lagone [melot / cabernet / cabernet franc] '21, tuscany
ciacci piccolomini [rosso di montalcino] '22, tuscany
alfredosa 'd.n.a' [sangiovese, sagrantino] '17, umbria
valle reale [montepulciano d abruzzo] '22, abruzzo
chateau de parenchere [cabernet/ merlot] '19, bordeaux
cantine del notalo 'l'atto' [aglianico] '21, basilicata, italy

damianlano [nebbiolo] '23, lange, piedmont
de forville [nebbiolo] '22, piedmont
cantina massara [barolo] '19, piedmont
g.d. vajra [barolo] '20, piedmont
bruna grimaldi [barolo] '20, piedmont
luigi giordano [barbaresco] '20, piedmont
faustino v riserva [rioja] '17, spain
l'ecole [syrah/ grenache] '20, columbia valley
rebellious [zinfandel/cabernet/ merlot blend] '20, napa
mettler family 'copacetic' [zinfandel blend] '20, lodi
klinker brick [zinfandel] '20, lodi
ridge [zinfandel] '21, paso robles
orion masseria li veli [primitivo] '21, puglia

skyfall [cabernet/syrah/merlot] '21, columbia valley
donati [claret] '20, central coast
scattered peaks [cabernet sauvignon] '21, napa
lang & reed [cabernet franc] '22, north coast
martin ray [cabernet savignon] '22, napa
baby blue [cabernet/ merlot/ malbec] '21, sonoma
faust [cabernet sauvignon] '22, napa
sant' antonio [valpolicella ripasso superiore] '20, veneto
zenato 'ripassa' [valpolicella ripasso superiore] '19, veneto
corte rugolin 'crosara de le strie' [amarone classico] '16, veneto

[12]	48	carpena malvolti [prosecco] 'nv, veneto	[14]	58
[15]	60			
	79	pasqua [rose prosecco] '22, veneto	[14]	56
	60			
	68	jaquart [champagne] 'nv, france		115
	75			
	80	figuiera [rose] '22, provence	[12]	48
	95			
	58	enrico seafino [gavi] '22, piedmont	[14]	56
	75			
	72	stella rosa [moscato] '21, piedmont	[12]	48
[10]	40			
	70	dr. loosen bros [riesling] '22, germany	[11]	44
	42			
		weingut stadt krems [gruner vetliner] '23, austria	[13]	52
	56			
[12]	48	angelini [pinot grigio] '22, veneto	[10]	40
	60			
	79	laetare [pinot grigio] '21, friuli		56
[12]	48			
[13]	52	le salse [verdicchio di matelica] '21, marche, italy		42
	58			
	40	civitas [pecorino] '23, abruzzo	[14]	56
	44			
	60	argiolas costamolino [vermentino] '23, sardegna		56
	88			
[12]	48	licia [albarino] '23, spain	[15]	60
	56			
	48	bruno giacosa [arneis] '22, piedmont		82
		terra d'oro [chenin blanc/ viognier] '22, california		48
[17]	68			
	60	arnaldo-caprai grecante [grechetto] '20, umbria	[16]	64
	89			
	84	clos henri [sauvignon blanc] '22, marlborough	[12]	48
	120			
	82	matthias roblin [sancerre] '22, loire valley		95
	56			
	65	textbook 'the pey family' [sauvignon blanc] '23, napa		58
	54			
[15]	60	deloach [chardonnay] '22, california	[10]	40
	52			
	88	j vineyards [chardonnay] '22, california	[14]	56
	48			
		calling [chardonnay] '21, sonoma coast		60
[12]	48	de forville [chardonnay] '22, piedmont		56
[13]	52			
	88			
	72	avni 'lingus franca' [chardonnay] '22, willamette valley		72
[17]	68			
	85			
[24]	96			
[16]	64			
	72			
	120			

[reserve list]

gary farrell [chardonnay] 2021, russian river	120
—	
calera [pinot noir] 2021, central coast	100
kosta browne 'sta. tita hills' [pinot noir] 2021, central coast	260
damilano [barolo cannubi] 2017, piedmont	200
marchesi di barolo [barolo cannubi] 2014, piedmont	260
pio cesare [barolo] 2019, piedmont	190
paolo scavino [barolo] 2018, piedmont	160
castello di ama [chianti classico gran selezione] 2018, tuscany	150
camigliano [brunello di montalcino] 2018, tuscany	115
altesino [brunello di montalcino] 2018, tuscany	160
capanna [brunello di montalcino] 2018, tuscany	150
barbi [brunello di montalcino] 2018, tuscany	150
antinori tignanello [super tuscan] 2019, tuscany	290
prunotto [barbaresco] 2020, piedmont	105
pio cesare [barbaresco] 2019, piedmont	185
produttori [barbaresco] 2018, piedmont	115
domaine du vieux telegraphe 'telegramme' [chateaneuf-du-pape] 2021, rhone valley	130
orin swift 'papillon' cabernet sauvignon, cabernet franc, merlot, malbec, petit verdot [bordeaux style] 2022, napa	200
hewitt [cabernet sauvignon] 2017, rutherford	260
brandlin [cabernet sauvignon] 2018, mt. veeder	205
elyse 'holbrook mitchell' [cabernet sauvignon] 2020, napa valley	220
frank family [cabernet sauvignon] 2021, napa	130
peju [cabernet franc] 2021, napa	150
chateau beau-site [bordeaux] 2016, saint estephe	110
miner 'the oracle' [cabernet sauvignon/ franc/ merlot] 2016, napa	270
l'arco 'rubeo' [cab/cab franc amarone blend] 2017, veneto	160
tenuta sant'antonio [amarone della valpolicella] 2018, veneto	125
allegri [amarone della valpolicella classico] 2018, veneto	160

vini ristretti

[limited allocation wines]

spottswoode [cabernet savignon] '12, st.helena napa valley	360
The pact [cabernet savignon] '20, coombsville, napa valley	390

mezzo botiglie

[half bottles]

jacquart [champagne] 'nv france	60
martin ray [chardonnay] '22 sonoma coast	33
elk cove [pinot noir] '22 willamette valley	45
poliziano [vino nobile] '19 tuscany	52
contesa [montepulciano d' abruzzo] '19 abruzzo	35
long meadow ranch [cabernet sauvignon] '18 napa	60
hess [cabernet sauvignon] '19 napa	60
frank family vineyards [cabernet sauvignon] '19 napa	75

I DOLCI

torta di formaggio

tiramisu cheesecake, chocolate sauce, espresso gelato

13

budino di pane alla cannella

cinnamon bun bread pudding, cream cheese icing, cream cheese gelato

12

baklava con pera

walnut baklava, poached pear, stilton gelato

12

crostata di noci pecan

chocolate-pecan tart, chocolate gelato, chocolate sauce

14

affogato al caffè

gelato drizzled with fresh-brewed espresso,

chef's daily biscotti, whip cream

11

affogato al liquore

gelato drizzled with your choice of liqueur,

chef's daily biscotti, whip cream

(amaretto, baileys or kahlúa)

14

biscotti del giorno

a plate of homemade biscotti cookies

10

sorbetto e gelato

daily selection of sorbet & gelato

pastry chef christopher jennings