

FALL 2026



Ilio
Di Paolo's

Est. 1965

2026 RESTAURANT WEEK

Wednesday, October 14 - Sunday, October 18

Featured Appetizer:

CLAMS CASINO \$12.99

Clam shells stuffed with Bell Pepper, Onion, Chopped Clams & Bacon topped with Herb Breadcrumbs, Herb Butter & Hot Honey

SPECIALIZED THREE COURSE MENU

Choice of One Entrée:

Includes Choice of Soup or Dinner Salad & Choice of Dessert

VEAL SALTIMBOCCA

Thin-cut Veal Cutlet dredged in Flour & Sauteed with Melted Fontina Cheese, Crispy Prosciutto & Sage served on a bed of our Bordelaise Sauce, accompanied by Rosemary Red Potatoes & Seasonal Vegetables or Pasta

\$30

FILETTO ALLA TOSCANA

6 oz. Filet Tuscan seasoned & grilled to temperature served with Sauteed Broccolini & Garlic Mashed Potatoes

\$40

LOBSTER SCALLOP RISOTTO

*Creamy Lobster Stock Risotto with Fresh Tarragon topped with Jumbo Scallops, Lobster Meat, Charred Broccoli & White Wine Cream Sauce
Garnish with Fresh Chives*

\$50

Dessert:

Mini Cannoli or Gelato of the Day

WINE SELECTIONS

FREIXENET, ITALIAN ROSÉ

Fresh red berries complemented by subtle, elegant notes of white flowers and crisp apples.

GLASS - \$9 ♦ BOTTLE - \$35

MICHELE CHIARLO, BARBERA D'ASTI

Fresh, mature red and dark fruits like cherry, red currant, blackberry, and plum, alongside subtle violet and herbal hints.

GLASS - \$12 ♦ BOTTLE - \$45

FEATURED COCKTAILS

CARAMEL APPLE MARTINI \$13

Crisp Apple Cider and Caramel Vodka with Rich Butterscotch & a Bright Touch of Lemon

SPICED PEAR MARGARITA \$13

Lush Pear, Lime & Silver Tequila layered with Warm Brown Sugar & a Rosemary Sprig

VELVET PUMPKIN MARTINI \$14

Fall into Autumn with this Silky, Slightly Spicy marriage of Vanilla Vodka, Maple, Creme & Housemade Pumpkin Puree

APPLE CIDER MULE \$14

Tito's with Splashes of Apple Cider, Ginger Beer & House made Cinnamon Syrup topped with Apple Pie Spice & Fresh Rosemary Sprig



Thank You For Supporting Your Local WNY Restaurants!