

DIVINO

RESTAURANT & BAR



TRUFFLE PARM FRIES	\$14
<i>Fresh-cut fries with parmesan, garlic seasoning, and truffle.</i>	
BRUSCHETTA	\$16
<i>House-made focaccia bread, marinated tomatoes, olive oil.</i>	
SAUTÉED BROCCOLINI	\$15
<i>Broccolini, preserved red chilies, pecorino.</i>	
BEEF CARPACCIO	\$22
<i>Paper-thin raw beef tenderloin, pickled vegetables, arugula, shaved parmigiano reggiano, truffle oil.</i>	
DIVINO CLASSIC BITES	\$18
<i>Crispy rice balls stuffed with asparagus, grana padano, asiago, smoked provolone, fior di Latte.</i>	
CRAB CAKES	\$23
<i>House-made fried crab cakes, horseradish mayo, arugula.</i>	
DIVINO WINGS	\$20
<i>Garlic parmesan, or Italian bomba.</i>	
CALAMARI FRITTI	\$21
<i>Crispy fried calamari, horseradish aioli.</i>	
GRILLED SHRIMP	\$23
<i>Spicy grilled shrimp, organic sprouts, house-made spicy bomba.</i>	
SPICY MUSSELS	\$22
<i>P.E.I. mussels in a white wine tomato broth, served with crostini.</i>	

CAESAR \$18
Romaine hearts, crispy prosciutto, shaved parmesan, herbed croutons, house-made Caesar dressing.

ARUGULA \$18
Arugula, fig, lemon vinaigrette, blue cheese, candied walnuts.

BURRATA \$24
Burrata DOP, heirloom tomatoes, olive oil, basil, balsamic reduction

KALE \$18
Tuscan kale, cannellini beans, blackberry currants, champagne vinaigrette, green apple, goat cheese, almonds.

Additional Salad Toppings:

Prosciutto di Parma DOP – \$6 | Buffalo Mozzarella – \$7 |
Grilled Chicken – \$5 | Grilled Shrimp – \$10

MARGHERITA <i>Crushed San Marzano tomatoes, basil, fior di latte, parmigiano Reggiano</i>	\$23
PEPPERONI <i>Vodka rose sauce, Fior di Latte, basil, Ezzo pepperoni.</i>	\$24
TRUFFLE <i>Crushed San Marzano tomatoes, Fior di Latte, Manchego, pecorino, parmesan, black truffle.</i>	\$27
TANDOORI CHICKEN <i>Crushed San Marzano tomatoes, Fior di Latte, tandoori chicken, roasted red pepper, red onion, jalapeño, cilantro yogurt drizzle.</i>	\$25
TUSCAN FIG <i>Mascarpone, Asiago, fresh figs, prosciutto di Parma DOP, pistachio crumble, organic honey.</i>	\$28
VEAL <i>Cremini mushroom, Asiago, pecorino, grilled veal, black truffle oil, coriander cress.</i>	\$28
MEAT LOVER <i>Crushed San Marzano tomatoes, basil, garlic, oregano, caramelized onion, Fior di Latte, Ezzo pepperoni, ham, bacon, 'Nduja sausage.</i>	\$25
MASCARPONE <i>Mascarpone, Manchego, parmesan, prosciutto di Parma DOP, arugula, preserved chilies.</i>	\$28
MUSHROOM PIZZA <i>Cremini, Oyster, Portobello mushrooms, roasted garlic, fior di latte, truffle oil</i>	\$25
Add Toppings: Prosciutto di Parma DOP – \$6 Arugula – \$3 Buffalo Mozzarella – \$7 Grilled Chicken – \$5 Shrimp – \$10	

CLASSIC	\$26
<i>Cheese blend, oregano, Parmigiano Reggiano, finished with tomato salsa.</i>	
MEAT LOVER	\$32
<i>Cheese blend, Ezzo pepperoni, Italian sausage, 'Nduja sausage, tomato salsa, creamy garlic dip.</i>	
VEGGIE DELIGHT	\$32
<i>Cheese blend, zucchini, oregano, olives, cherry tomatoes, arugula, preserved red chili, whipped ricotta, balsamic glaze.</i>	
TANDOORI CHICKEN	\$32
<i>Cheese blend, tandoori chicken, red onion, roasted pepper, jalapeño, tomato salsa, cilantro yogurt drizzle.</i>	
House Made Dipping Sauces:	
Garlic Mayo \$3.00 Jalapeño Mayo \$3.00 Italian Bomba \$3.00 Horseradish Aioli Creamy Caesar \$3.00	

GRILLED SHRIMP / FISH TACOS	\$24
<i>Avocado, pineapple-jalapeno salsa, cabbage slaw, flour tortillas, coriander.</i>	
DIVINO WAGYU BURGER	\$28
<i>6oz Wagyu patty, aged cheddar, caramelized onions, mushrooms, bacon, tomatoes, arugula, secret sauce, brioche bun & fries.</i>	
CHICKEN PARM SANDWICH	\$23
<i>Crispy fried chicken, crushed San Marzano tomatoes, mozzarella, parmesan, house-made bun & fries.</i>	
STEAK SANDWICH	\$28
<i>6oz sirloin steak, caramelized onions, mushrooms, provolone, arugula, garlic mayo, & fries.</i>	
Add Blue Cheese – \$3	

PISTACHIO PESTO	\$28
<i>House-made linguine, tiger shrimp, pistachio pesto cream sauce, Parmigiano Reggiano.</i>	
TANDOORI CHICKEN	\$27
<i>House-made tagliatelle, tandoori chicken, sun-dried tomatoes, parmesan, kale, vodka rose sauce</i>	
PASTA ALLA GRICIA	\$26
<i>House-made gnocchi, guanciale, black pepper, pecorino DOP.</i>	
SALMON AL COGNAC	\$28
<i>House-made Mafalda pasta, salmon, asparagus, mascarpone, cognac rose sauce, chives.</i>	
DUCK CARBONARA	\$27
<i>House-made spaghetti, duck confit, bacon, egg yolk, Parmigiano Reggiano.</i>	
SEAFOOD LINGUINE	\$34
<i>House-made linguine, black tiger shrimp, scallops, calamari, mussels, white wine, spicy tomato sauce.</i>	
MUSHROOM MAFALDA	\$28
<i>House-made Mafalda pasta, cremini, oyster, shiitake mushrooms, Parmigiano Reggiano, cream sauce, truffle oil.</i>	
BRAISED SHORT RIB RAVIOLI	\$30
<i>House-made ravioli, braised beef short rib, porcini cream sauce, shaved Parmigiano Reggiano, chives.</i>	
CRAB TAGLIATELLE	\$34
<i>House-made tagliatelle, guanciale, asparagus, crab meat, egg yolk, Parmigiano Reggiano, truffle oil.</i>	
Gluten Free Options Available \$4.00	
Red lentil and brown rice penne	
Chick peas and brown rice penne	

PESTO SALMON	\$42
<i>8oz seared salmon, chimichurri, heirloom tomato-fennel salad, dill, roasted pepper risotto.</i>	
CHICKEN SUPREME	\$42
<i>8oz chicken supreme stuffed with goat cheese and roasted peppers, broccolini, roasted beets, parmesan mashed potatoes or truffle fries.</i>	
RACK OF LAMB	\$48
<i>Grilled lamb chops, broccolini, red wine demi glace, parmesan mashed potatoes or truffle fries,</i>	
14OZ RIB STEAK	\$58
<i>Bone-in rib steak, broccolini, demi glace with parmesan mashed potatoes or truffle fries.</i>	
NEW YORK STRIPLOIN	\$52
<i>10oz grilled striploin, broccolini, mushroom cream sauce with parmesan mashed potatoes or truffle fries.</i>	
BROWN BUTTER LOBSTER RISOTTO	\$60
<i>Arborio rice, asparagus, brown butter lobster, charred cherry tomatoes, truffle oil.</i>	

MEAT & CHEESE PLATTER	\$45
<i>Chef's choice of 3 cured meats and 2 cheeses, olives, pickles, condiments.</i>	
SEAFOOD PLATTER	\$75
<i>Grilled shrimp, fried calamari, crab cakes, olives, truffle fries, broccolini.</i>	
SURF & TURF PLATTER	\$180
<i>Lamb chops, 14oz rib eye, grilled shrimp, crab cakes, truffle fries, broccolini.</i>	

TIRAMISU	\$13
<i>Rich tiramisu made with locally roasted coffee beans.</i>	
DIVINO CHOCOLATE BROWNIE	\$13
<i>Rich chocolate brownie with gelato on top.</i>	
CANNOLI	\$12
<i>Ricotta filling with chef's choice flavors.</i>	
GELATO	\$13
<i>Ask your server for available flavors.</i>	
CRÈME BRÛLÉE	\$14