

MAINS

MUSHROOM RISOTTO	\$23
<i>Arborio rice, wild cremini, oyster, portobello, and porcini mushrooms, black truffle paste, white wine, parmesan.</i>	
Add Braised Short Rib (6 oz) – \$14	
VEAL SCALLOPINI	\$32
<i>4 oz veal scallopini, marsala wine, mixed mushrooms, spaghetti with garlic oil sauce.</i>	
SEAFOOD RISOTTO	\$33
<i>Arborio rice, black tiger shrimp, scallops, mussels, clams, calamari, charred tomatoes, white wine, squid ink.</i>	
CHICKEN PARMESAN	\$32
<i>8-10 oz breaded chicken cutlet, fior di latte, parmesan, linguine with spicy tomato sauce.</i>	
SEARED SALMON (8 oz)	\$32
<i>Seared salmon, pistachio pesto, roasted pepper risotto.</i>	
CHICKEN SUPREME (10 oz)	\$36
<i>Stuffed with goat cheese and roasted peppers, parmesan mashed potatoes, seasonal vegetables.</i>	
RIB STEAK	\$52
<i>14 oz grilled bone-in ribeye, seasonal vegetables, fried polenta, demi-glace.</i>	
BRAISED SHORT RIB	\$38
<i>6 oz oven-braised short rib, parmesan mashed potatoes, asparagus, rapini.</i>	
NEW YORK STRIPLOIN	\$46
<i>10 oz grilled striploin, seasonal vegetables, parmesan mashed potatoes, demi-glace.</i>	
RACK OF LAMB	\$42
<i>Three grilled lamb chops, rapini, fried polenta, asparagus, port wine sauce.</i>	

DESSERT

TIRAMISU	\$10
<i>Classic tiramisu made with locally roasted coffee.</i>	
PANNA COTTA	\$10
<i>House-made vanilla custard (Chef's choice of flavors).</i>	
CANNOLI	\$10
<i>Ricotta-filled pastry (Chef's choice of flavors).</i>	
GELATO	\$10
<i>Ask your server for available flavors.</i>	
CRÈME BRÛLÉE	\$10



DIVINO
PIZZERIA & BAR





STARTERS

OLIVE MIX	\$8
Marinated mixed olives served warm.	
BEEF CARPACCIO	\$18
Hand-cut raw beef tenderloin, lemon juice, pickled bell peppers, cannellini beans, shaved Parmigiano Reggiano, truffle oil.	
BRUSCHETTA	\$15
House-made focaccia bread, olive oil, marinated tomatoes.	
GRILLED SHRIMP	\$18
Spicy grilled shrimp served with organic sprouts and Italian bomba.	
CALAMARI FRITTI	\$19
Crispy fried calamari, spicy horseradish aioli.	
FRIED FRENCHED CHICKEN WINGS	\$18
Choice of Garlic Parmesan or Italian Bomba.	
EGGPLANT PARMESAN	\$17
Fried eggplant, cheese blend, San Marzano tomatoes, basil, parmesan.	
FRIED POLENTA	\$9
Polenta, herbs, parmesan, tomato sauce.	
ARANCINI FORMAGGI	\$14
Traditional Italian risotto balls stuffed with green peas, Grana Padano, asiago, smoked provolone, and fior di latte.	
LAMB ARANCINI	\$18
Risotto balls stuffed with braised lamb, fior di latte, tomato sauce, mushrooms, and jalapeños.	
MEATBALLS	\$19
Traditional Italian meatballs, house-made spicy tomato sauce, crostini.	
ZUPPA DI VONGOLE	\$23
Fresh clams, cherry tomatoes, white wine tomato sauce, crostini.	
SAUTÉED RAPINI	\$14
Sautéed rapini, Italian spices, shaved pecorino.	
SPICY MUSSELS	\$21
P.E.I. mussels in a white wine tomato broth, served with crostini.	
GARLIC CHEESE BREAD	\$13
Mozzarella cheese, Grana Padano, garlic, tomato dip.	

DIVINO PLATTERS

SALUMI & FORMAGGI BOARD	\$29
Chef's choice of 3 cured meats and 2 cheeses, olives, pickles, and condiments.	
SEAFOOD PLATTER	\$49
Grilled shrimp, calamari fritti, arancini formaggi, olives, pickles, and condiments.	
MEAT LOVER PLATTER	\$100
14 oz ribeye steak, rack of lamb, fried polenta, sautéed vegetables.	
SURF & TURF PLATTER	\$120
Grilled shrimp, calamari fritti, 14 oz ribeye steak, fried polenta, sautéed vegetables.	

KIDS MENU

10" CHEESE PIZZA	\$15
San Marzano tomato sauce, cheese blend, parmesan.	
Add Pepperoni – \$3	
BUTTER CHEESE	\$15
Penne pasta, butter, Parmigiano Reggiano.	
TRADITIONAL SPAGHETTI	\$15
House-made spaghetti, San Marzano tomato sauce, parmesan.	
CREAM SAUCE	\$15
House-made casarecce pasta, cream sauce, parmesan.	
Add Chicken – \$3	

SALADS

CAESAR	\$15
Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.	
GOAT CHEESE GARDEN	\$18
Arugula, lemon champagne dressing, roasted peppers, red onion, mushrooms, goat cheese.	
BURRATA	\$21
Burrata D.O.P., vine tomatoes, olive oil, basil, balsamic reduction.	
TUSCAN SUNSET SALAD	\$23
Spring mix, balsamic dressing, grilled chicken, sun-dried tomatoes, red onion, goat cheese.	
Additional Salad Toppings:	
Grilled chicken – \$6 Grilled shrimp – \$8	

SIGNATURE PIZZAS

MARGHERITA	\$19
The classic Neapolitan: crushed San Marzano tomatoes, fresh basil, fior di latte.	
PEPPERONI	\$21
Vodka rosé sauce, fior di latte, basil, Ezzo pepperoni.	
BEEF PEPPERONI	\$22
San Marzano tomatoes, fior di latte, beef pepperoni.	
TRUFFLE CHEESE	\$24
San Marzano tomatoes, fior di latte, Manchego, pecorino, parmesan, black truffle paste.	
VEGETARIAN	\$22
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, zucchini, roasted bell pepper, red onion, jalapeño.	
MASCARPONE	\$25
Mascarpone, Manchego, parmesan, prosciutto di Parma D.O.P., arugula, preserved chilies.	
IBERICO SALAMI	\$24
San Marzano tomatoes, Iberico sopressata, fior di latte, black olives, oregano, Maldon salt.	
TANDOORI CHICKEN	\$23
San Marzano tomatoes, fior di latte, tandoori chicken, pickled red onion, jalapeño, coriander cress.	
VEAL	\$26
Cremini mushrooms, asiago, pecorino, grilled veal, black truffle oil, coriander cress.	
DUCK CONFIT	\$23
Fior di latte, duck confit, confit pears, rosemary, pistachio.	
SPICY SAUSAGE	\$22
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, rapini, house sausage, preserved green chilies.	
MEAT LOVER	\$24
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, Ezzo pepperoni, house sausage, 'nduja sausage, coriander cress.	
MUSHROOM	\$22
Cremini, oyster, and portobello mushrooms, roasted garlic, fior di latte, truffle oil.	
SMOKED SALMON	\$24
House-smoked salmon, mascarpone cheese, red onion, capers, olives, jalapeño, basil oil.	
ISLAND	\$23
San Marzano tomatoes, basil, garlic, oregano, fior di latte, 'nduja sausage, smoked bacon, pineapple, jalapeño.	
Additional Za Toppings:	
Prosciutto di Parma D.O.P. – \$6 Arugula – \$3 Buffalo mozzarella – \$5	
Grilled chicken – \$5 Duck confit – \$5 Ezzo pepperoni – \$5	
House Made Dipping Sauces:	
Garlic Mayo \$3.00 Jalapeño Mayo \$3.00 Italian Bomba \$3.00	
Horseradish Aioli Creamy Ceasar \$3.00	

DETROIT PIZZA

CHEESE	\$23
San Marzano tomatoes, oregano, cheese blend, Parmigiano Reggiano.	
MEAT LOVER	\$28
San Marzano tomatoes, Ezzo pepperoni, house sausage, 'nduja sausage, cheese blend.	
VEGGIE SUPREME	\$26
Cheese blend, roasted peppers, mushrooms, olives, mountain oregano.	
House Made Dipping Sauces:	
Garlic Mayo \$3.00 Jalapeño Mayo \$3.00 Italian Bomba \$3.00	
Horseradish Aioli Creamy Ceasar \$3.00	
PASTA	
PASTA ALLA GRICIA	\$23
House-made spaghetti, guanciale, house sausage, black pepper, black truffle, pecorino D.O.P.	
PISTACHIO PESTO	\$26
House-made linguine, salmon, pistachio pesto cream, Parmigiano Reggiano.	
CHICKEN ALLA VODKA	\$25
House-made Tagliatelle, grilled chicken, sun-dried tomatoes, parmesan, spinach, provolone, rosé sauce.	
SEAFOOD LINGUINE	\$29
House-made linguine, black tiger shrimp, clams, scallops, calamari, mussels, white wine, spicy tomato sauce.	
LAMB RAGÙ	\$24
House-made Tagliatelle, braised lamb, mint, pecorino D.O.P.	
GAMBERI AL COGNAC	\$26
House-made Casarecce pasta, tiger shrimp, mushrooms, mascarpone, cognac rosé sauce.	
TRUFFLE MAC & CHEESE	\$25
Four-cheese mac and cheese, breadcrumb crust. Add Smoked Ham – \$2	
DUCK CARBONARA	\$24
House-made Spaghetti, bacon, duck confit, egg yolk, parmesan, truffle oil.	
MUSHROOM MAFALDA	\$24
House-made Mafalda pasta, cremini, oyster, and portobello mushrooms, cream sauce.	
SPAGHETTI ALLA NORMA	\$22
House-made Spaghetti, fried eggplant, San Marzano tomatoes, fior di latte, ricotta salata.	
BRAISED BEEF RAVIOLI	\$27
House-made Ravioli stuffed with braised beef, porcini cream sauce, Parmigiano Reggiano.	
MUSHROOM RAVIOLI	\$25
House-made Ravioli stuffed with wild mushrooms, black truffle butter sauce, white truffle oil, Parmigiano Reggiano, chives.	
Gluten Free Options Available \$4.00	
Red lentil and brown rice penne	
Chick peas and brown rice penne	