



* Additions to our dinner menu.

ZUPPE

- Minestrone della Mamma* 16.00
Fresh mixed vegetables in family style hearty soup
- * *Zuppa di Legumi e Calamari* 17.00
Cannellini, borlotti, chick-peas, lentils and faro beans soup, served with grilled baby calamari

ANTIPASTI

- Grigliata di Verdure* 16.00
Grilled fresh julienne vegetables tossed in a light lemon dressing
- * *Insalata di Bietole con Burrata* 18.00
Beet salad with burrata, baby spinach cucumbers and pistachio in a light balsamic vinaigrette dressing
- * *Crespelle* 18.00
Baked pasta filled with spinach and ricotta in a light carrot sauce
- Insalata di Mare* 18.00
Shrimp, clams, calamari & roasted peppers tossed with extra virgin oil and lemon garnished with fresh greens
- * *Cappesante* 19.00
Pan seared scallops served on a bed of wild mushrooms
- Carpaccio di Bue* 18.00
Sliced raw marinated beef topped with fresh arugula and shaved parmesan
- Crostino di Prosciutto* 18.00
Toasted bread capped with prosciutto and melted mozzarella sprinkled with fresh sage

PIZZE

- Margherita* 16.00
Fresh light tomato sauce with basil and mozzarella
- Siciliana* 17.00
Zesty sauce of tomatoes and anchovies topped with olives, capers & mozzarella
- Ortolana* 18.00
Fresh tomato sauce topped with grilled seasonal vegetables and mozzarella
- Capricciosa* 19.00
Tomato sauce with artichokes, mushrooms and ham, topped with fresh mozzarella
- Prosciutto* 18.00
Tomato sauce with prosciutto and mozzarella
- Funghi* 18.00
Fresh mushrooms over tomato sauce topped with mozzarella

PRIMI

- * *Spaghetti con Bietole e Scampi* 26.00
Spaghetti with beet pesto, arugula and fresh scampi
- * *Orecchiette con Broccoli e Calamari* 26.00
Orecchiette with broccoli and fresh Mediterranean calamari
- Tagliatelle alla Pescatrice* 27.00
Tagliatelle with monk fish ragu, pine nuts, fresh dill & cherry tomatoes
- Linguine ai Frutti di Mare* 28.00
Linguini with a zesty tomato sauce with fresh clams, mussels, calamari and shrimp
- Ravioli di Zucchini* 27.00
Freshly prepared pasta filled with ricotta cheese and spinach topped with fresh zucchini sauce
- Gnocchi al Pomodoro* 26.00
Fluffy potato dumplings with tomato and basil sauce
- Rigatoni al Ragù* 26.00
Finely diced chicken, mixed puréed vegetables and tomatoes
- Fusilli* 26.00
Fusilli pasta tossed with a light ragu sauce of veal and beef

RISOTTI

- Risotto all'Ortolana* 28.00
Non dairy with seasonal vegetables
- Risotto ai Porcini* 29.00
Traditional risotto with porcini mushrooms

DAL FORNO E DALL GRIGLA

- Pollo Fantastico* 35.00
Boneless whole chicken roasted with herbs and balsamic sauce
- Petto di Pollo* 34.00
Grilled boneless breast of chicken served with tomato, caper and olives
- Medaglioni di Vitello* 41.00
Veal medallion with choice of porcini or light lemon sauce
- * *Pesce Bianco Mare* 34.00
Baked white fish surrounded by clams, calamari and shrimps moistened with wine sauce
- * *Tagliata di Carne* MP
Sliced prime rib-eye steak

SIGNATURE DIVINO COCKTAILS

VESPA

Rye, Thyme, Pomegranate

BLACK MOUNTAIN

Champagne, Blueberry, Hibiscus Flowers

MOONLIGHT

Gin, Small Batch Tonic, Grapefruit, Coconut

DARK AND STORMY

Bourbon, Averna, Barrel Aged Bitters

BICYCLE RIDE IN THE ALPS

Vodka, St. Germaine, Berries

CLASSIC COCKTAILS

Classic Martini

Vodka or Gin, Dry Vermouth

Negroni

Gin, Campari, Sweet Vermouth

Old Fashioned

Bourbon, Bitters, Simple Syrup, Maraschino Cherry

Manhattan

Bourbon, Sweet Vermouth, Bitters

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice, Lime Slice

Mojito

White Rum, Mint, Spirits, Lime Juice

Margarita

Tequila, Cointreau, Lime Juice

*Ask for our Special
Wine by the Glass
White and Red*

