

SECONDI PIATTI

SALTIMBOCCA ALLA ROMANA **24**
Veal topped with prosciutto & sage in a white wine sauce.

SCALOPPINE AI FUNGHI E CIPOLLE **23**
Veal with sautéed mushrooms and caramelized onions in a white wine beef sauce

INVOLTINI DI VITELLO **25**
Veal scaloppini rolled with prosciutto & provolone cheese in a white wine cream sauce.

CARRE D'AGNELLO
Rosemary and olive oil marinated grilled 1/2 rack of lamb **30**
Full rack of lamb **50**

FILETTO GORGONZOLA **36**
Beef tenderloin in a blue cheese cream sauce.

FILETTO PORTABELLO **36**
Beef tenderloin in a red wine Portobello sauce

POLLO ALL'ARANCIA **22**
Pan seared chicken breast in a fresh orange and triple sec honey sauce.

POLLO FARCITO **25**
Oven baked chicken breast stuffed with goat cheese and prosciutto ham

POLLO MARSALA **22**
Pan seared chicken breast with mushrooms in a Marsala wine sauce

PESCE/FISH

SALMONE AL FORNO **24**
Oven baked filet of salmon in a white wine garlic lemon sauce.

GAMBERONI ALL GRIGLIA **30**
Grilled marinated jumbo shrimp.

CATCH OF THE DAY **Market Price**



Entrée dishes are served with house salad, Potato and Chef's choice of seasonal vegetables. Substitution to Caesar Salad \$5.00. Refer to your wait staff for other substitution charges.

ANTIPASTI

BRUSCHETTA (4 pieces)	6
<i>Fresh local tomatoes tossed with olive oil and fresh herbs served over seasoned toasted bread</i>	
ANTIPASTO DIVINO	13
<i>A selection of cured meats, cheese and marinated vegetables.</i>	
CALAMARI ALLA GRIGLIA	13
<i>Garlic marinated grilled squid, drizzled with balsamic glaze</i>	
GAMBERI ARRABIATA	13
<i>Tiger Shrimp sautéed with garlic & white wine in a spicy tomato sauce</i>	
POLPETTE DIVINO	10
<i>Fresh home made meatballs, Nonna's recipe</i>	
MELANZANE SICILIANE	12
<i>Breaded eggplant rolled with ricotta cheese, parmesan and basil topped with tomato sauce.</i>	
PANZANELLA SALAD	10
<i>Tomato, bocconcini cheese, seasoned toasted bread, red pepper, onion, and cucumber tossed with fresh basil and olive oil</i>	
INSALATA DI CESARE	7
<i>Crisp romaine with parmesan cheese, garlic croutons and creamy dressing</i>	

ZUPPE/SOUPS

PASTA E FAGIOLI	9
<i>Traditional Italian bean soup.</i>	
MINISTRONE DELLA CASA	8
<i>Homemade vegetable soup.</i>	
SOUP OF THE DAY	8

PRIMI PIATTI

FETTUCCHINE DIVINO	20
<i>Artisan made egg noodle fettucine with smoked bacon and leeks in a garlic olive oil sauce.</i>	
MANICOTTI ALLA FIORENTINA	20
<i>Fresh pasta noodles rolled with ricotta cheese and spinach baked in a tomato sauce.</i>	
GNOCCHI BOLOGNESE	20
<i>Potato dumplings in a house made veal tomato sauce, Nonna's recipe</i>	
LINGUINE DI MARE	22
<i>Linguine with shrimps, scallops and squid in a white wine tomato sauce.</i>	
RIGATONI ALLA DIVINO	20
<i>Rigatoni with chicken, goat cheese and mushrooms in a parmesan cream sauce.</i>	
SPAGHETTI CON POLPETTE	20
<i>Spaghetti pasta with house made meatballs</i>	
RAVIOLONI ALLA SALVIA	20
<i>Jumbo ravioli stuffed with ricotta cheese in a browned butter and sage sauce</i>	
RISOTTO ALLA MILANESE	20
<i>Arborio rice with onions and white wine in a parmesan saffron sauce</i>	