

SECONDI PIATTI

SALTIMBOCCA ALLA ROMANA 26

Veal topped with prosciutto & sage in a white wine sauce.

SCALOPPINE AI FUNGHI E CIPOLLE 24

Veal with sautéed mushrooms and caramelized onions in a white wine beef sauce

INVOLTINI DI VITELLO 26

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 35

Full rack of lamb 55

FILETTO GORGONZOLA 38

Beef tenderloin in a blue cheese cream sauce.

FILETTO PORTABELLO 38

Beef tenderloin in a red wine Portobello sauce

POLLO ALL'ARANCIA 24

Pan seared chicken breast in a fresh orange and triple sec honey sauce.

POLLO FARCITO 26

Oven baked chicken breast stuffed with goat cheese and prosciutto ham

POLLO MARSALA 24

Pan seared chicken breast with mushrooms in a Marsala wine sauce

PESCE/FISH

SALMONE AL FORNO 25

Oven baked filet of salmon in a white wine garlic lemon sauce.

GAMBERONI ALL GRIGLIA 32

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	14
<i>A selection of cured meats, cheese and marinated vegetables.</i>	
CALAMARI ALLA GRIGLIA	14
<i>Garlic marinated grilled squid, drizzled with balsamic glaze</i>	
GAMBERI ARRABIATA	14
<i>Tiger Shrimp sautéed with garlic & white wine in a spicy tomato sauce</i>	
POLPETTE DIVINO	12
<i>Fresh home made meatballs, Nonna's recipe</i>	
MELANZANE SICILIANE	14
<i>Breaded eggplant rolled with ricotta cheese, parmesan and basil topped with tomato sauce.</i>	
PANZANELLA SALAD	12
<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	9

PRIMI PIATTI

FETTUCCHINE DIVINO	22
<i>Artisan made egg noodle fettucine with smoked bacon and leeks in a garlic olive oil sauce.</i>	
MANICOTTI ALLA FIORENTINA	22
<i>Fresh pasta noodles rolled with ricotta cheese and spinach baked in a tomato sauce.</i>	
GNOCCHI BOLOGNESE	22
<i>Potato dumplings in a house made veal tomato sauce, Nonna's recipe</i>	
LINGUINE DI MARE	24
<i>Linguine with shrimps, scallops and squid in a white wine tomato sauce.</i>	
RIGATONI ALLA DIVINO	22
<i>Rigatoni with chicken, goat cheese and mushrooms in a parmesan cream sauce.</i>	
SPAGHETTI CON POLPETTE	22
<i>Spaghetti pasta with house made meatballs</i>	
RAVIOLONI ALLA SALVIA	22
<i>Jumbo ravioli stuffed with ricotta cheese in a browned butter and sage sauce</i>	
RISOTTO ALLA MILANESE	22
<i>Arborio rice with onions and white wine in a parmesan saffron sauce</i>	