

Divino



APPETIZERS

Artichoke French

Dipped in egg batter and sautéed with lemon, wine and butter

Stuffed Mushrooms

Mushroom caps filled with zesty Italian sausage stuffing

Eggplant Rollatini

Stuffed with ricotta & parmesan cheeses and a flavorful blend of Italian spices

Greens & Beans

Fresh escarole & cannellini beans tossed in olive oil, garlic & chicken broth

Spinach Artichoke Fondue

A savory combination of spinach, artichoke hearts and a blend of cheeses in a creamy alfredo sauce, served with toast points

SOUPS

Fried Calamari

Tossed in oil, garlic, kalamata olives and banana peppers

Soup of the Day

Homemade daily by our Chef
Cup Bowl

New England Clam Chowder

Homemade (FRIDAY ONLY)
Cup Bowl

French Onion

Sautéed onions in a rich broth topped with garlic croutons and melted provolone cheese

Homemade Chili

A "homemade classic" served in a crock with a side of tortilla chips, topped with shredded cheddar cheese & scallions

SALADS

Santa Fe Salad

Mixed greens, red pepper strips, cheddar & Monterey jack cheeses, crisp tortilla strips, tomatoes and black bean salsa served with southwestern ranch dressing

Caesar Salad

Romaine lettuce tossed with a tangy Caesar dressing, toasted garlic croutons and freshly grated asiago cheese

Add grilled chicken, blackened chicken or fried shrimp (additional charge applies)

Chef Salad

Entrée-size with generous portions of cheddar & Swiss cheeses, ham, turkey, cucumbers, garbanzo beans and garlic croutons

House Salad

Mixed greens topped with tomatoes, black olives, cucumbers, garbanzo beans and garlic croutons



BEEF & PORK



New York Strip Steak

12 ounce USDA choice strip rich in flavor and consistently tasteful, char-grilled to perfection

Delmonico Rib Eye Steak

16 ounce USDA Prime at its best. Hand sliced, nicely marbled for peak flavor and seared to exacting standards

Pork Osso Buco

Twin 4 ounce boneless pork medallions wrapped in apple-smoked bacon and grilled to perfection

SEAFOOD



Grilled Salmon

Cold water salmon char-grilled and topped with a creamy herb butter

Shrimp Scampi

Jumbo shrimp sautéed in a garlic, butter, lemon and wine sauce served over linguine

Stuffed Sole Florentine

Filet of sole stuffed with spinach and Monterey Jack cheese

Fresh Filet of Haddock (FRIDAY ONLY)

Served with French fries & cole slaw. Your choice of beer battered, breaded or broiled

Add a side salad (additional charge applies)

Catch of the Day

Our chef selects the very finest and prepares each dish with the freshest ingredients

*A 12% Gratuity is added to all to go orders

CHEF SPECIALTIES

Chicken French

Boneless breast of chicken dipped in egg batter and sautéed with lemon, wine and butter

Chicken Parmesan

Boneless breast of chicken breaded and cooked to perfection, topped with melted mozzarella cheese and homemade red sauce

Chicken Marsala

Boneless breast of chicken sautéed in sweet marsala wine sauce with fresh mushrooms

Chicken Divino

Boneless breast of chicken sautéed with artichoke hearts, roasted red peppers, mushrooms and broccoli in a sherry wine sauce

Chicken Scampi

Chicken breast strips sautéed in a butter, garlic, lemon and wine sauce and served over pasta

Chicken & Broccoli Alfredo

Chicken breast strips tossed with fresh broccoli in a creamy alfredo sauce

PASTA

Your choice of linguine, spaghetti or penne pasta topped with homemade red sauce, marinara sauce or creamy alfredo

Whole Wheat Pasta

Penne pasta with Chef prepared red sauce, marinara sauce or creamy alfredo

Mushroom Ravioli

Mushroom & ricotta stuffed ravioli finished with a roasted red pepper cream sauce

Homemade Baked Lasagna

Lasagna pasta delicately layered with our homemade meat sauce with a combination of ricotta, mozzarella, parmesan and Romano cheeses

Lobster Ravioli

Pasta pillows filled with lobster meat, ricotta cheese and spices topped with our Chef prepared vodka cream sauce

Add meatball

Add Italian sausage

