



PIZZA

- BIANCA**
A blend of mozzarella and mascarpone cheese, sautéed mushrooms and ham. Drizzled with white truffle oil. 17.50

MARGHERITA
A delicious blend of two types of mozzarella cheese, sliced Roma tomatoes and fresh basil. 15.50

BURRATA
Mozzarella cheese, prosciutto, creamy burrata, and arugula. Drizzled with balsamic glaze and pesto oil. 19.50

- NONO’S EXTRAVAGANZA**
Pepperoni, hot capicola, mild Italian sausage, sautéed mushrooms, roasted peppers, red onions and mozzarella cheese. 18.50

TOSCANA
Mozzarella and ricotta cheese, grilled chicken, spinach, mushrooms and fresh basil. Drizzled with white truffle oil. 18.50

PROSCIUTTO
Mozzarella cheese topped with prosciutto, arugula, Parmigiano Reggiano cheese and extra virgin olive oil. 17.50

ALL OF OUR PIZZAS ARE THIN CRUST
Our homemade pizza sauce is blended with Parmesan cheese.

Our Secret Ingredients
We prepare our dishes from scratch always using the same two ingredients:

QUALITY & CONSISTENCY

PIZZAS AVAILABLE GLUTEN FREE IN 10” SIZE.

SIDES

- | | | | |
|--------------------|------|-----------------------|------|
| HOUSE SALAD | 5.95 | STEAMED BROCCOLI | 5.95 |
| CAESAR SALAD | 5.95 | ROASTED POTATOES | 5.95 |
| GRILLED ASPARAGUS | 7.50 | FRENCH FRIES | 6.95 |
| MASHED POTATOES | 5.95 | POLENTA PARMIGIANA | 5.95 |
| SAUTÉED VEGETABLES | 5.95 | ITALIAN TRUFFLE FRIES | 9.50 |
| CREAMY RISOTTO | 5.95 | SAUTÉED SPINACH | 5.95 |

ANTIPASTI

- DIVIETO POLPO**
Tender marinated octopus perfectly sautéed, served over roasted potatoes, peppers, chickpeas, red onion, with extra virgin olive oil and spicy mayonnaise. 18.50

CARPACCIO DI MANZO*
Thin sliced beef topped with fresh mushrooms, arugula and shaved Parmesan cheese, drizzled with white truffle oil. Served with focaccia bread. 15.95

CALAMARI FRITTI
Fried calamari, zucchini, and yellow squash. Served with spicy pomodoro and garlic aioli sauce. 14.95

SPINACH FORMAGGIO
A creamy dip of spinach and artichoke hearts, blended with a mixture of cheeses. Served with garlic bread. 13.95

TUNA TARTARE*
A delicious tower of freshly diced tuna, avocado and mango. Drizzled with citrus sesame sauce. Topped with microgreens. 14.50
- EGGPLANT PARMIGIANA**
Deep fried, beer-battered eggplant slices, topped with pomodoro sauce, melted mozzarella and Parmesan cheese. 12.50

ANTIPASTO MISTO
Prosciutto, hot capicola, sopressata, coppa, pecorino, and Parmigiano Reggiano cheese. Served with marinated mixed olives, fig marmalade and focaccia bread. 25.50

BURRATA
Creamy fresh mozzarella cheese served over a bed of arugula, with cherry tomatoes, drizzled with pesto and balsamic glaze. Served with focaccia bread. 14.95. Add prosciutto 6

MUSSELS MARINARA
Sautéed in a spicy pomodoro sauce. Served with garlic bread. 14.50

BRUSCHETTA SICILIANA
Slices of toasted Italian bread with melted mozzarella cheese. Topped with tomatoes marinated in garlic, olive oil and micro basil. 11.50. Add prosciutto 6

INSALATE

- CAPRESE**
Fresh mozzarella cheese, sliced tomatoes, and basil leaves topped with pesto and balsamic glaze. 13.50
Add prosciutto 6

DIVIETO PEAR
Mixed greens tossed in a citrus dressing, served with carrots, candied walnuts, cherry tomatoes, goat cheese and fresh pear. 15.95

CAESAR*
Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons. 12.95
Add chicken 6.95, shrimp 7.95, steak 9.95 or salmon 10.95
- HERB CRUSTED SALMON***
Served over fresh arugula, spinach, cucumbers, zucchini, carrots, red onions, asparagus and red peppers. Tossed in our homemade balsamic vinaigrette. 19.95

QUINOA
Tricolor quinoa mixed with chickpeas, cucumber, peppers, cherry tomatoes, beets, and Italian dressing. Topped with feta cheese. 15.95

SESAME TUNA*
Served with mixed greens, carrots, zucchini, peppers, cucumber and mandarin oranges. Tossed in a light citrus sesame dressing. 18.95

***CONSUMER ADVISORY**
Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

ZUPPE

- LENTIL SOUP**
Our unique version of this Italian classic, with chicken, a touch of cream and fresh spinach. Cup 4.50 Bowl 5.50
- SOUP OF THE DAY**
Ask your server for the soup of the day! Cup 4.95 Bowl 5.95

GLUTEN FREE

— ◆ PASTA ◆ —

RUOTA DI PARMIGIANO
Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel to give it an extraordinarily rich flavor. 20.50
Add chicken 6.95, shrimp 7.95, steak 9.95 or salmon 10.95

LASAGNA ALLA BOLOGNESE
Layers of thin pasta, hearty meat sauce, ricotta, Parmesan and mozzarella cheese, topped with a delicious pink sauce. 18.95

FUSILLI SALMONE
Sautéed salmon, sweet peas and tri-color fusilli, tossed in a brandy parmesan cream sauce. 19.95

LOBSTER RAVIOLI
Pasta filled with lobster and ricotta cheese, tossed in a creamy tarragon sauce, cherry tomatoes and microgreens. 28.50

FETTUCCINE ALFREDO
Tossed in a cream, butter, and Parmesan cheese sauce. 16.95
Add chicken 6.95, shrimp 7.95, steak 9.95 or salmon 10.95

FRUTTI DI MARE
Linguine pasta tossed with shrimp, mussels, clams, and calamari with garlic, white wine and basil in a savory pomodoro sauce. 26.95 Substitute Risotto 1

GNOCCHI PESTO
Potato dumplings and sautéed shrimp. Tossed with a homemade pesto sauce and toasted pine nuts. 18.95

CARBONARA
Spaghetti pasta tossed with pancetta, egg yolk and black pepper in a creamy Parmigiano Reggiano sauce. \$18.50

VONGOLE
Linguine pasta tossed with baby clams, garlic and parsley in a white wine sauce with a touch of extra virgin olive oil. 19.50

SICILIANA
Linguine pasta tossed with roasted red peppers, onions capers, Kalamata olives, in a light lemon-butter cream sauce. Topped with grilled shrimp. 20.50

MASCARPONE
Penne pasta with sautéed blackened shrimp, chicken, carrots, mushrooms and green peas. Tossed in a garlic mascarpone cream sauce. 19.95

SPAGHETTI WITH MEATBALLS
Nonna’s recipe! Served with all-beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese. 18.95

WILD MUSHROOM
Capellini pasta, portobello, wild mushrooms, fresh spinach and sun-dried tomatoes, tossed in a mushroom gravy with fresh herbs. 16.95

FIOCCHI DI PERA
Delicious pasta stuffed with pear and Italian cheeses, in a four cheese cream sauce. Topped with fresh arugula, cherry tomatoes and candied walnuts. 18.95

RISOTTO AI FUNGHI
Italian style rice with a touch of cream, tossed with sautéed wild mushrooms and asparagus, in a mushroom gravy. Drizzled with truffle oil. 22.50
Add chicken 6.95, shrimp 7.95, steak 9.95 or salmon 10.95

— ◆ CARNE ◆ —

TOMAHAWK STEAK
40 oz. Bone-in rib eye directly from the grill to your table! Seasoned with a perfect mix of spices. Served with chimichurri and two sides of your choice. 110
Approximate cooking time: 40 minutes

FILET MIGNON
Grilled juicy beef tenderloin in a delicious mushroom-red wine sauce. Served with mashed potatoes and grilled asparagus. 41.95

DIVIETO SPECIAL STEAK 🍷
Enjoy this house specialty. Grilled to perfection skirt steak in our signature mushroom-Madeira wine sauce. Served with mashed potatoes. 34.95

RUSTIC RIB EYE 🍷
Seasoned with a perfect combination of spices, chimichurri sauce and a side of roasted potatoes with spinach. 36.95

PORK SHANK OSSOBUCO
Slowly braised pork shank in a fresh herb gravy. Served over delicious creamy risotto with mushrooms. 31.50

LAMB CHOPS
Six flavorful lamb chops grilled to your taste. Served over roasted potatoes with spinach and a Malbec wine reduction with figs. 36.50

VEAL SCALLOPINI
Sautéed tender cutlets with capers, mushrooms, sun-dried tomatoes in a fresh herb wine mushroom gravy sauce. Served with capellini pasta al aglio e olio. 24.95

VEAL PARMIGIANA
Breaded veal topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 24.95

VEAL PICCATA
Veal cutlets lightly floured and sautéed with capers, mushrooms, and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 24.95

VEAL MARSALA
Veal cutlets lightly floured and perfectly sautéed, served with pappardelle pasta in a mushroom-Marsala wine sauce. 24.95

VEAL MADEIRA
Veal cutlets egg-battered and pan-fried, topped with asparagus, melted mozzarella cheese and a mushroom-Madeira sauce. Served with mashed potatoes. 24.95

— ◆ PESCE ◆ —

TUSCAN SALMON* 🍷
Grilled to perfection, topped with garlic, freshly squeezed lemon juice, olive oil and herbs. Served with Parmesan polenta and grilled asparagus. 26.95

LEMON-BUTTER SEA BASS 🍷
Topped with an exquisite lemon-butter sauce. Served with creamy risotto and grilled asparagus. 39.95

GRILLED TUNA*
Cooked to perfection with a crust of parsley, garlic and fine herbs. Served with mashed potatoes and asparagus. 25.95

BRANZINO 🍷
Grilled to perfection. Served with roasted potatoes and spinach. Topped with a lemon-butter caper sauce. 37.50

GROUPEL SCAMPI
Lightly floured sautéed in a lemon-butter sauce with roasted garlic, basil, and tomatoes, served over linguine pasta. 25.95

— ◆ POLLO ◆ —

PARMIGIANA
Breaded chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 19.95

MADEIRA
Chicken breast cutlets egg-battered and pan-fried, topped with asparagus, melted mozzarella cheese and a mushroom-Madeira sauce. Served with mashed potatoes. 20.50

MARSALA
Chicken breast cutlets floured and perfectly sautéed, served with pappardelle pasta in a mushroom-Marsala wine sauce. 20.50

PICCATA
Chicken breast cutlets floured and sautéed with capers, mushrooms, and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 20.50

— *Change any pasta for whole wheat or 🍷 **GLUTEN FREE.** 2.50 —

🍷 GLUTEN FREE

***CONSUMER ADVISORY**

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

DIVIETO
R I S T O R A N T E

**WE USE ONLY THE FINEST
AND FRESHEST INGREDIENTS.**

All our beef is USDA Angus Beef. Our chicken is free range, USDA Certified Organic.