

APPETIZERS

OLIVE MIX Marinated mixed olives served warm.	\$8
TRUFFLE PARM FRIES Fresh-cut fries with parmesan, garlic seasoning, and truffle oil.	\$15
BEEF CARPACCIO Thinly sliced raw beef tenderloin, pickled vegetables, arugula, shaved Fontinella Raggiato, and truffle oil.	\$20
BRUSCHETTA House-made focaccia bread, olive oil, marinated tomatoes, and balsamic glaze.	\$16
GRILLED SHRIMP Spicy grilled shrimp served with organic sprouts and Italian bomba.	\$23
CRAK CAKES House-made crab cakes, horseradish aioli, and microgreens.	\$24
CALAMARI FRITTI Crispy fried calamari served with horseradish aioli.	\$22
CHICKEN WINGS Choice of garlic parmesan, Italian bomba, salt & pepper, or jalapeño.	\$20
FRIED GNOCCHI House-made pan-fried gnocchi, herbs, parmesan, and tomato sauce.	\$15
DIVINO CLASSIC BITES Traditional Italian risotto balls stuffed with asparagus, Grana Padano, asiago, smoked provolone, and fior di latte.	\$18
WAGYU MEATBALLS House-made Wagyu meatballs, spicy tomato sauce, and crastini.	\$24
LOBSTER FOCACCIA House-made focaccia bread, lemon ricotta cheese, brown butter lobster, crispy leeks, and chives.	\$36
SAUTÉED RAPINI Sautéed rapini, Italian spices, and pecorino.	\$15
SPICY MUSSELS P.E.I. mussels in a white wine tomato broth served with crastini.	\$22
GARLIC CHEESE BREAD Mazzarella, Grana Padano, garlic, and tomato dip.	\$14

CAESAR	\$18
Romaine hearts, crispy prosciutto, parmesan, and herb croutons dressed in a traditional house-made Caesar dressing.	
GOAT CHEESE GARDEN	\$19
Arugula, lemon champagne vinaigrette, roasted peppers, red onion, mushrooms, and goat cheese.	
BURRATA	\$23
Burrata D.O.P., heirloom tomatoes, olive oil, basil, and balsamic reduction.	
TUNA SALAD	\$22
Spinach, red onion, lemon champagne vinaigrette, eggs, tuna, and cannellini beans.	
Additional Salad Toppings:	
Grilled Chicken \$6 Grilled Shrimp \$10 6 oz Striploin \$15	

All pizzas made with 72-hour fermented sourdough.

MARGHERITA	\$22
The classic Neapolitan pizza with crushed San Marzano tomatoes, basil, and fior di latte.	
PEPPERONI	\$24
Vodka sauce, fior di latte, basil, and Ezze pepperoni.	
BEEF PEPPERONI	\$25
The classic Neapolitan pizza with crushed San Marzano tomatoes, fior di latte, and beef pepperoni.	
TRUFFLE CHEESE	\$26
Crushed San Marzano tomatoes, fior di latte, asiago, pecorino Romano, Parmigiano Reggiano, and black truffle paste.	
MASCARPONE	\$28
Mascarpone, Manchego, parmesan, Prosciutto di Parma D.O.P., arugula, and preserved chiles.	
TANDOORI CHICKEN	\$25
Crushed San Marzano tomatoes, fior di latte, tandoori chicken, roasted red peppers, red onion, and jalapeño, finished with a cooling cilantro yogurt drizzle.	
VEAL	\$28
Cremoli mushrooms, asiago, pecorino Romano, grilled veal, truffle oil, and coriander cream.	
TUSCAN FIG	\$28
Mascarpone, asiago, fresh figs, duck confit, pistachio crumble, and organic honey.	
SPICY SAUSAGE	\$24
Crushed San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, rapini, house sausage, and preserved green chiles.	
HEAT LOVER	\$25
Crushed San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, Ezze pepperoni, house sausage, hot/duja sausage, and coriander dressing.	
MUSHROOM	\$24
Cremoli, oyster, and portabella mushrooms; roasted garlic, fior di latte, and truffle oil.	
SMOKED SALMON	\$26
House-made smoked salmon, mascarpone cheese, grilled red onion, capers, olives, jalapeño, and basil oil.	
ISLAND FIRE	\$24
Crushed San Marzano tomatoes, basil, garlic, oregano, fior di latte, hot/duja sausage, smoked bacon, pineapple, and jalapeño.	
Additional \$4 Toppings	
Prosciutto di Parma D.O.P. — \$6 Arugula — \$3	
Fior di Latte — \$4 Grilled Chicken — \$5 Duck Confit — \$5	

TRUFFLE MUSHROOM	\$30
Cheese blend, oregano, Parmigiano Reggiano, mixed mushrooms, truffle ricotta cheese, arugula, and balsamic glaze.	
MEAT LOVERS	\$35
Cheese blend, Ecco pepperoni, Italian sausage, 'nduja sausage, tomato salsa, finished with a creamy garlic dip and chives.	
VEGGIE	\$30
Cheese blend, oregano, roasted peppers, cherry tomatoes, fresh arugula, preserved red chili, ricotta, and a drizzle of balsamic glaze.	
TANDOORI CHICKEN	\$32
Cheese blend, tandoori chicken, red onion, roasted peppers, jalapero, finished with sour cream and chives.	

GRILLED SHRIMP OR FISH TACOS	\$24
Avocado, pineapple jalapeño salsa, arugula, flour tortillas, and coriander.	
DIVINO WAGYU BURGER	\$28
8 oz Wagyu beef patty, aged cheddar, caramelized onions, mushrooms, bacon, tomatoes, arugula, jalapeño mayo, and a brioche bun.	
CHICKEN PARM SANDWICH	\$26
Crispy fried chicken, crushed San Marzano tomatoes, mozzarella, parmesan, and house-made focaccia, served with pizzarella.	
STEAK SANDWICH	\$28
8 oz striploin steak, caramelized onions, mushrooms, provolone, arugula, and garlic mayo on toasted house-made focaccia.	
Add Blue Cheese \$3	

SALUMI & FORMAGGI	\$40
Chef's selection of three cured meats and two cheeses, served with horns, pickles, and house condiments.	
SEAFOOD PLATTER	\$80
Grilled Crab Cakes, fried calamari, marinated olives, truffle fries, and sautéed vegetables.	
FAMILY PLATTER	\$60
Chicken wings, fried calamari, arancini, and truffle fries.	
SURF & TURF PLATTER	\$125
Crab cakes, calamari fritti, 1/2 a bone-in rib eye, arancini, truffle fries, and sautéed vegetables.	
MEAT PLATTER	\$125
12 oz New York strip loin, rack of lamb, arancini, truffle fries, olives, and sautéed vegetables.	

MUSHROOM RISOTTO	\$23
Arborio rice with cream, oyster, portabella, and porcini mushrooms, black truffle pasta, white wine, and parmesan.	
Add Shrimp \$10	
Add 6 oz Grilled New York Strip/Loin \$15	
SEAFOOD RISOTTO	\$34
Arborio rice with black tiger shrimp, mussels, calamari, tomato sauce, and white wine.	
FILLET OF SEABASS	\$36
Grilled fillet of seabass, fingerling potatoes, and sautéed vegetables.	
CHICKEN CUMPLEAN	\$34
Roast breaded Chicken Cutlet, Fior di latte, parmesan, and linguine with spicy tomato sauce.	
CHICKEN SUPREME	\$38
8 oz grilled chicken stuffed with goat cheese and roasted peppers, served with parmesan mashed potatoes and seasonal vegetables.	
14 OZ BONE-IN RIB EYE	\$58
14 oz grilled bone-in rib eye steak, sautéed vegetables, parmesan mashed potatoes, and demi-glace.	
NEW YORK STRIPLOIN	\$52
12 oz grilled New York strip/steak, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.	
SAUTÉ OF LAMB	\$48
Sautéed rack of lamb, parmesan mashed potatoes, roasted vegetables, goat demi-glace.	

PASTA ALLA GRICIA	\$26
Hause-made papardelle pasta, speck, green peas, porcini mushrooms, <i>pesto alla gricia</i> olive oil, and Pormigiano Reggiano.	
SPAGHETTI AMERICANA	\$26
Hause-made spaghetti, spicy San Marzano tomato sauce, house sausage, indigo sausage, preserved red chilies, and Pecorino D.O.P.	
SHRIMP PISTACHIO PESTO	\$28
Hause-made rigatoni, black tiger shrimp, pistachio paste cream sauce, and Pormigiano Reggiano.	
CHICKEN ALLA VODKA	\$26
Hause-made casarecce pasta, grilled chicken, sun-dried tomatoes, spinach, provolone, parmesan, and vodka rose sauce.	
SEAFOOD LINGUINE	\$34
Hause-made linguine pasta, black tiger shrimp, calamari, and mussels in a white wine spicy tomato sauce.	
SALMON & SHRIMP AL COGNAC	\$30
Hause-made penne pasta, salmon, shrimp, asparagus, dill, mascarpone, cognac rose sauce, and chives.	
TRUFFLE MAC & CHEESE	\$26
Four-cheese macaroni and cheese with a crispy breadcrumb crust and truffle oil.	
Add Smoked Bacon \$3 Add Brown Butter Lobster \$18	
DUCK CARBONARA	\$28
Hause-made spaghetti pasta, bacon, duck confit, egg yolk, Pormigiano Reggiano truffle oil, and chives.	
GNOCCHI AL POMODORO	\$24
Hause-made potato gnocchi, San Marzano tomato sauce, basil, oregano, and burrata cheese.	
BAKED MALTOA	\$26
Hause-made maltosa pasta, cremini, oyster, portobello, and porcini mushrooms in a mozzarella cream sauce with truffle oil and chives.	
BRAISED BEEF RAVIOLI	\$30
Hause-made ravioli filled with braised beef, porcini cream sauce, green peas, Pormigiano Reggiano, and chives.	
MUSHROOM RAVIOLI	\$26
Hause-made ravioli filled with wild mushrooms, black truffle butter sauce, white truffle oil, Pormigiano Reggiano, and chives.	

TIRAMISU	\$12
<i>Indulge in a rich tiramisu made with our locally roasted coffee beans.</i>	
PAANNA COTTA	\$10
<i>House-made vanilla custard. Ask your server for today's flavour.</i>	
CANNOLI	\$12
<i>Crisp pastry shells filled with sweet ricotta cream. Ask your server for today's flavour.</i>	
GELATO	\$10
<i>Ask your server for available flavours.</i>	
CRÈME BRÛLÉE	\$12
<i>Classic vanilla bean custard with a caramelized sugar crust.</i>	