

DIVINO

WEEKEND FEATURES

Available Thursday–Sunday

Dinner Only from 5:00 PM

STARTERS

Oysters

Half Dozen or Dozen | Market Price

Market Selection (Ask Server For Selection)

Garlic Parmesan Baked Oyster | Market Price

Seasonal baked oysters, garlic butter,
Parmesan cheese mix.

MAINS

Pizza ai Gamberi — \$26

Fior di latte, grilled shrimp, oregano, asparagus,
preserved red chilies, and roasted garlic aioli.

Truffle Lobster Pizza — \$45

Crushed San Marzano tomatoes, fior di latte, asiago,
pecorino, parmesan, black truffle paste, and chives.

Wagyu Bolognese — \$32

House-made spaghetti, Wagyu bolognese, basil, and Grana Padano.

Lobster Alla Vodka — \$45

House-made tagliatelle, butter-poached lobster,
charred cherry tomatoes, vodka rosé sauce, and crispy sage.

Osso Buco alla Milanese — \$45

Slow-braised veal shank, saffron risotto Milanese,
and lemon gremolata.

DESSERTS

Croissant Bread Pudding — \$12

Layered croissant bread pudding, vanilla ice cream,
and blueberry compote.

Pistachio Cake — \$12

House-made pistachio cake.