

Antipasti

- Calamari** Quick fried calamari, tossed with sweet chilli sauce 15
- Sautéed Calamari** House fra diavolo sauce 15
- Shrimp Angeline** Bacon, fresh mozzarella cheese, balsamic reduction 15
- Grilled Lollipop Lamb Chops** Basil pesto 15
- Clams Casino** Eight Littleneck Clams, bacon & our classic casino recipe 16
- Stuffed Long Hots** Long Hot Italian Peppers, house-made sausage & breadcrumb stuffing 14
- Broccoli Rabe & Sausage** Simmered with garlic and EVOO 15
- Beef Carpaccio** Thinly shaved Filet Mignon, shaved Pecorino Romano cheese, capers, pepper infused EVOO 15
- Bruschetta** Crispy Tuscan bread topped w/ diced plum tomatoes, fresh basil, garlic, shaved pecorino Romano, balsamic reduction 11

**Raw Bar*

- ½ Dozen Littleneck Clams** 12
- Dozen Littleneck Clams** 22

Insalata

- Classic Caesar** Romaine greens...Diorio's creamy anchovy dressing, Pecorino Romano cheese, garlic house-made croutons 12
- Chopped Salad** Romaine, carrots, red peppers, cucumbers, chick peas, kalamata olives, gorgonzola cheese, frizzled onions, house vinaigrette 13
- Apple Salad** Mixed greens, sliced apples, gorgonzola cheese, toasted walnuts, strawberry vinaigrette 12

Minestre

- Chicken Vegetable Barley** 9

Dalla Griglia

- Pork Chop Milanese** Sweet and hot peppers, onions, balsamic reduction 28
 - *Filet Mignon** Certified Black Angus grilled 10 oz. 39
Add gorgonzola cheese 2
 - *Ribeye** Certified Black Angus grilled 16 oz. 39
- Accompanied by: Chef selection

Pesce

- Fish of the Day** MP
- *Salmon** White beans, tomatoes, spinach, light tomato broth 29
- Scallop Risotto** Mushroom and spinach creamy Parmesan risotto, over a citrus confit 32
- Shrimp & Scallops** Over sautéed caponata of eggplant, tomatoes, roasted peppers, capers garlic, frizzled carrots 32

Secondi Piatti

- Veal Diorio** Thin floured Veal Cutlets, prosciutto, melted mozzarella, sage, demi glace, garlic spinach 29
- Scarpariello** Sautéed Chicken, spicy Italian Sausage, roasted potato wedges, hot and sweet peppers, onions, fresh herbs, garlic, EVOO 28
- Chicken Rollatini** Chicken Breast, spinach, provolone cheese, tomato shallot reduction 26
- Chicken Parmesan** Breaded Chicken Breast, melted mozzarella cheese, house marinara, rigatoni 25

* Our dinner Menu is also available at Lunch *

Sides

- Truffle Fries** 6
- Creamy Seasonal Risotto** 6
- Broccoli Rabe** 8
- Long Hot Peppers** 6
- Sautéed Mushrooms** 6
- House-made Fried Onion Rings** 5
- Brussel Sprouts Pancetta Balsamic** 9

Le Paste

- Gemelli & Sausage** Spicy Italian Sausage, sun-dried tomatoes, Mascarpone cream sauce 25
- Ravioli Bolognese** Cheese ravioli, Diorio's special tomato sauce of ground beef & pork, ricotta 25
- Rigatoni alla Vodka** Vodka plum tomato cream sauce, fresh basil 23
- Rigatoni alla Caprese** Tomatoes, basil, fresh mozzarella, light tomato sauce 23
- Shrimp Scampi** Herb crumbs, tomatoes, peas, garlic scampi sauce, spaghetti 29
- Tutti di Mare** Linguini, Jumbo shrimp, Littleneck Clams, calamari w/fra diavolo, house marinara or white wine broth 36
- Penne Funghi** Mushrooms, sweet peas, pancetta, mascarpone cream sauce 24

Pasta Compliments W/ Chicken 5 W/ Spicy Sausage 5
W/ 3 Shrimp 6

* wheat pasta & gluten free pasta are available upon request

***Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.**

For your convenience an 18% gratuity may be added to parties of eight or more. Please note, not all ingredients are listed. Substitutions will be priced accordingly.