

Diorio Restaurant & Bar

Happy New Year!

5:00-6:30PM: A LA CARTE

7:00PM: PRIX FIXE 4 COURSE MENU & CHAMPAGNE TOAST

\$85 PER PERSON PLUS TAX & GRATUITY

MINESTRE

ZUPPI DI ARRAGOSTA

Lobster bisque topped with fresh picked lobster

MINESTRE DEL GIORNO

Vegetable Barley

INSALATA

CESARE CLASSICO

*Classic caesar salad with Diorio's house-made anchovy dressing,
Parmigiano and garlic croutons*

CHOPPED SALAD

*Diced greens, cucumbers, chick peas, peppers, carrots, kalamata olives, gorgonzola
cheese, frizzled onions, house vinaigrette dressing*

ANTIPASTI

CALAMARI FRITTI

Quick-fried Calamari tossed with baby arugula in a sweet & tangy chili sauce

CLAMS CASINO

Eight Littleneck Clams, bacon and our classic casino recipe

SHRIMP COCKTAIL

Colossal Gulf Shrimp, cocktail sauce

STUFFED LONG ITALIAN HOTS

Long Hot Italian Peppers, house-made sausage & breadcrumb stuffing

LOLLIPOP LAMB CHOPS

Mint pesto

BEEF CARPACCIO

*Thinly-shaved Filet Mignon, shaved Pecorino Romano cheese, capers, baby arugula,
pepper-infused EVOO*

CRABMEAT COCKTAIL

Lump crabmeat, horseradish remoulade

PIATTI FORTI

FILET MIGNON

10 ounce Filet Mignon, fresh picked lobster, bourbon sauce

RIBEYE

18 ounce Ribeye topped with assorted wild mushrooms

CHILEAN SEABASS

Chilean Seabass, broccolini, baby carrots, heirloom tomato compote

SALMON

Pan-seared Salmon, escarole, white beans, fresh tomatoes, light tomato broth

SCALLOPS RISOTTO

Diced asparagus, roasted tomatoes, red pepper, carrots, sweet peas, creamy Parmesan risotto, drizzled citrus confit

VEAL DIORIO

Thinly floured Veal medallions, prosciutto, melted mozzarella, sage, demi glace, grilled asparagus

CHICKEN & SAUSAGE SCARPARELLO

Sautéed Chicken, spicy Italian sausage, roasted potato wedges, hot and sweet peppers, onions, fresh herbs, garlic, EVOO

CRAB & LOBSTER RAVIOLI

Asparagus, roasted shallots, mascarpone cream sauce

All Entrees Served with Chef's Choice of Starch and Vegetable.

CAFE, DOLCI DEL CASSETTO

COFFEE & DESSERT

Diorio's Award-Winning Dessert Assortment