



Group Dining & EVENTS

DIVIETO

R I S T O R A N T E



AT DIVIETO RISTORANTE
WE ARE PASSIONATE ABOUT
CREATING MEANINGFUL
CONNECTIONS.

FOR US, QUALITY IN A SERVICE OR
PRODUCT IS NOT WHAT WE PUT INTO IT,
IS WHAT OUR GUEST GETS OUT OF IT.

LET OUR DEDICATED AND ATTENTIVE
TEAM TAKE CARE OF YOUR EVENT WHILE
YOU DELIGHT WITH OUR CHEF'S SPECIALS

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APPETIZER PLATTERS

FAMILY STYLE

Delightful appetizers that can easily be added to any event, or would be perfect for a reception style service.



LUNCH

Lunches designed to be flavorful, fast, and right-sized for midday gatherings.



DINNER

A dining experience to enjoy sharing a good glass of wine with even better conversations.



DESSERTS

Delicious choices for a sweet ending to your dining experience.

Food MENUS

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Bruschetta Siciliana

BRUSCHETTA SICILIANA

Slices of toasted Italian bread with melted mozzarella cheese. Topped with tomatoes marinated in garlic, olive oil, and basil. 45

CAPRESE

Fresh mozzarella cheese, sliced tomatoes, and basil leaves topped with pesto and a balsamic glaze. 49.95

ANTIPASTO MISTO

Prosciutto, hot capicola, soppressata, coppa, asiago, and Parmigiano Reggiano cheese. Served with marinated mixed olives, fig marmalade, and focaccia bread. 65

CALAMARI FRITTI

Fried calamari, zucchini and yellow squash. Served with spicy pomodoro and garlic aioli sauce. 54.50

MEATBALLS ARRABIATA

Meatballs in a spicy marinara sauce. 42

 GLUTEN FREE

Appetizer **PLATTERS**

EACH PLATTER SERVES 10

Price per platter. Tax and gratuity not included.

Served family-style

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Parmigiana

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

FETTUCCINE ALFREDO WITH CHICKEN

Tossed in a cream, butter, and Parmesan cheese sauce.

PARMIGIANA

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

SPAGHETTI WITH MEATBALLS

Nonna's recipe! Served with all-beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese.

RIGATONI SALMONE

Tube-shaped pasta, diced sautéed salmon, sweet peas, tossed in a brandy parmesan cream sauce.

DESSERT

We serve the same dessert for the group. Please select one:
Tiramisu, Decadent Fudge Brownie, Caramello al Latte.

Lunch ARMSTRONG

\$42 per person | \$44 with coffee/tea service

Tax and gratuity not included.

Fountain sodas and iced tea included.

Served until 3:00 PM

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Carbonara

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

GNOCCHI AL FORNO

Potato dumplings tossed with a vodka pink sauce and finished with mozzarella cheese au gratin.

PICCATA

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

LASAGNA ALLA BOLOGNESE

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

CARBONARA

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

DESSERT

We serve the same dessert for the group. Please select one:
Tiramisu, Decadent Fudge Brownie, Caramello al Latte.

Lunch AL CAPONE

\$46 per person | \$48 with coffee/tea service

Tax and gratuity not included.

Fountain sodas and iced tea included.

Served until 3:00 PM

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Divieto Special Steak

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

DIVIETO SPECIAL STEAK

Enjoy this house specialty. Skirt steak grilled to perfection in our signature mushroom-Madeira sauce. Served with mashed potatoes.

MARSALA

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

TUSCAN SALMON

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

GROUPEL SCAMPI

Fish fillet lightly floured and pan fried, served over linguini pasta tossed with a lemon-butter sauce with roasted garlic, basil, and tomatoes.

DESSERT

We serve the same dessert for the group. Please select one:
Tiramisu, Decadent Fudge Brownie, Caramello al Latte.

 GLUTEN FREE

Dinner EINSTEIN

\$56 per person | \$58 with coffee/tea service

Tax and gratuity not included.

Fountain sodas and iced tea included.

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Chicken Madeira

APPETIZERS

Both options served family-style

BRUSCHETTA SICILIANA

Slices of toasted Italian bread with melted mozzarella cheese. Topped with tomatoes marinated in garlic, olive oil, and basil.

CALAMARI FRITTI

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

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

FRUTTI DI MARE

Linguine pasta tossed with shrimp, mussels, clams, calamari, white wine, and basil in a savory pomodoro sauce.

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. Served with grilled shrimp.

MADEIRA

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

RUSTIC RIBEYE

12oz Angus beef steak seasoned with a secret combination of spices, cooked to perfection. Served with roasted potatoes and chimichurri.

DESSERT

We serve the same dessert for the group.

Please select one:

Tiramisu, Decadent Fudge Brownie, Caramello al Latte.

Dinner
CHAPLIN

\$65 per person | \$67 with coffee/tea service

Tax and gratuity not included.

Fountain sodas and iced tea included.

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Ruota Di Parmigiano

APPETIZERS

Both options served family-style

ANTIPASTO MISTO

Prosciutto, hot capicola, soppressata, coppa, asiago, and Parmigiano Reggiano cheese. Served with marinated mixed olives, fig marmalade, and focaccia bread.

BURRATA

Creamy fresh mozzarella cheese served over a bed of arugula, with cherry tomatoes, drizzled with a basil-infused oil and a balsamic glaze. Served with focaccia bread.

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

LOBSTER RAVIOLI

Pasta filled with lobster and ricotta cheese, tossed in a creamy lobster sauce.

FILET MIGNON

Grilled juicy Angus beef tenderloin in a delicious red wine sauce with mushrooms. Served with mashed potatoes and grilled asparagus.

LEMON-BUTTER SEA BASS

Topped with an exquisite lemon-butter sauce. Served with creamy risotto and grilled asparagus, topped with microgreens.

RUOTA DI PARMIGIANO*

Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel for an extraordinarily rich flavor. Select one optional protein: chicken, shrimp or steak.

DESSERT

We serve the same dessert for the group.

Please select one:

Tiramisu, Decadent Fudge Brownie, Caramello al Latte.

 GLUTEN FREE

Dinner
DEMPSEY

\$86 per person | \$88 with coffee/tea service

Tax and gratuity not included.

Fountain sodas and iced tea included.

* Tableside experience for groups larger than 12 need special arrangements.

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Spaghetti with Meatballs

STARTERS

Selected by guest

CAESAR SALAD

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons.

LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream, and fresh spinach.

ENTRÉES

Selected by guest

FETTUCCINE ALFREDO

Tossed in a cream, butter, and Parmesan cheese sauce.

SPAGHETTI WITH MEATBALLS

Nonna's recipe! Served with all-beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese.

CHICKEN TENDERS

Crispy and flavorful chicken tenders. Served with French fries.

CHEESEBURGER

Angus beef patty grilled to perfection with cheese on a toasted brioche bread. Served with French fries.

CHEESE OR PEPPERONI PIZZA

DESSERT

VANILLA OR CHOCOLATE ICE CREAM

Kid's MENU

\$22 per person

Tax and gratuity not included.

For kids under 12 years old.

Fountain sodas and iced tea included.

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CARAMELLO AL LATTE

A moist sponge cake soaked with three different types of milk, covered with "dulce de leche" and candied walnuts.



TIRAMISU

Nonna's style! Delicious ladyfingers, dipped in espresso, Amaretto, and coffee liquor, layered with mascarpone-vanilla mousse.



FUDGE BROWNIE

Served warm with vanilla ice cream and a red wine-berry mixed compote.

Dessert MENU

Dessert included in all set menus.
Choose one for your event: Tiramisu,
Decadent Fudge Brownie, Caramello al Latte.

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We look forward **TO SERVING YOU!**

SERV



www.DIVIETORISTORANTE.com