

# OUR *cocktails*

## LYCHEE MARTINI

GREY GOOSE® Vodka, SOHO® Lychee liqueur  
ST-GERMAIN, lychee drops, and lime juice. 16

## SMOKED OLD FASHIONED

Maker's Mark 46® Bourbon, Angostura  
bitters, and spiced brown sugar. Smoked with  
apple wood chips. 17

## ITALIAN MOJITO

BACARDÍ® superior rum, Aperol® liqueur,  
passion fruit, and lime juice, topped with  
club soda. 15

## LA PASSIONE

Casamigos Tequila, curaçao, passion fruit,  
Hellfire habanero bitters, and lime juice. 17

## ITALIAN FLAG

**Basil Margarita:** Casamigos Tequila silver,  
orange curaçao, basil, and lime juice.

**Coconut Margarita:** Casamigos Tequila silver,  
Cointreau, cream of coconut, and lime juice.

### **Blackberry and Rosemary Margarita:**

Casamigos Tequila silver, Cointreau, blackberries,  
rosemary, and fresh lime juice. 18

## BURST MY BERRY BUBBLE

Belvedere organic lemon & basil vodka, fresh  
lemon and blackberry juice, and a touch of  
prosecco, topped with a smokey aromatic berry  
bubble to (literally) blow your senses a-way. 16

## KEY LIME PIE MARTINI

ABSOLUT VANILLA®, Baileys Irish Cream  
liqueur, pineapple juice, coconut,  
and lime juice. 16

## BLOOD ORANGE NEGRONI

Gin, Aperol, sweet vermouth with blood orange,  
and lemon juice, mixed tableside on a tabletop  
siphon for you to drip ad lib. 17

## ASSASSIN'S POT

This ancient contraption got a second wind  
during prohibition, serving infused gin - not poison -  
in plain sight. Get the full backstory with the live demo. 17

## ITALIAN PALOMA

Patron silver Tequila, lime juice, Italian ice,  
topped with grapefruit soda. 16

## PURPLE SAGE SMASH

Empress 1908 gin, Crème de Violette, lemon juice,  
butterfly pea flower, pineapple juice, and fresh sage. 17

# CHEF'S *specials*

## RISOTTO AL NERO

Shrimp, clams, mussels, and calamari sautéed  
with garlic and white wine. Served over black  
ink arborio rice. Finished with a touch  
of EVOO. 40

## DIVIETO SCALLOPS

Perfectly seasoned sea scallops pan-seared  
served over fried polenta, topped with a  
lemon-butter sauce, a drizzle of EVOO with  
herbs and microgreens. 26

## VEAL CHOP

Juicy 14 oz. bone-in grilled to perfection.  
Served with a creamy risotto with Asiago  
cheese and spinach, and a veal glaze made  
with a malbec reduction and baby  
mushrooms. 54

## CAPPUCCINO PANNA COTTA

Italian coffee custard, chocolate brownie  
crispy crumbs, with a tart berry  
mix compote. 12.95

### Seasonal Drink

## MAPLE BOURBON SMASH

Bourbon, pure maple syrup, with a touch  
of citrus on the rocks. 14

\*\*No substitutions\*\*



# DIVIETO

R I S T O R A N T E



[www.DIVIETORISTORANTE.com](http://www.DIVIETORISTORANTE.com)