

OUR *cocktails*

DIVIETO MULE

Absolut Elyx Vodka, Pineapple, Rosemary, Lime,
Fever Tree Ginger Beer 16

LYCHEE MARTINI

Grey Goose Vodka, St. Germain, Lychee, Lemon 16

SUNRISE SPRITZ

Absolut Mandrin, Aperol, Mango, Lemon,
Prosecco 17

ITALIAN MOJITO

Bacardi Superior Rum, Aperol, Mint,
Passion Fruit, Lime 15

DIVIETO NEGRONI

Aviation Gin, Campari, Sweet Vermouth, Orange 16

LA PASSIONE

Teremana Tequila, Orange Curaçao, Passion Fruit,
Hellfire Habanero Bitters, Lime 17

CETRIOLO LIMONATA

Bombay Sapphire, St. Germain, Basil, Cucumber,
Lemongrass, Lemon 17

DIVIETO WHISKEY SOUR

Maker's Mark Bourbon, Lemon Juice,
Angostura Bitters, Aquafaba 17

SMOKED OLD FASHIONED

Maker's Mark 46 Bourbon, Spiced Brown Sugar,
Angostura Bitters, Orange, Black Cherry 17

CHEF'S *specials*

CARPACCIO DI SALMONE

Thin slices of fresh herb marinated salmon
topped with red onions, crispy capers, arugula,
drizzled with a citrus sesame sauce. Served with
focaccia bread. \$17.95

RISOTTO FLORENTINE

Arborio rice with a touch of cream, tossed with
spinach and Parmigiano Reggiano cheese.
Served with pan seared scallops and lemon
butter sauce. \$36

MEDITERRANEAN GROUPE

8 oz grilled fresh black grouper fillet. Served
with a crispy polenta and sautéed spinach.
Topped with a fresh Mediterranean sauce
made with cherry tomatoes, cucumber,
kalamata olives, caper, basil, and white wine. \$36.95

BONE-IN FILET MIGNON

Pepper-crusted center cut tenderloin, cooked
to perfection. Served with crispy crushed
potatoes mixed with watercress and finished
with a red wine reduction sauce. \$49.50

TORTA AL CIOCCOLATO

Five-layer Chocolate cake, topped with a warm
Nutella sauce. Served with vanilla ice cream
and fresh strawberries. \$16.95

No substitutions



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