



MOCKTAILS

Zero-Proof Indulgence

WATERMELON BREEZE

Watermelon syrup, lemon juice, topped with club soda. 11

HIBISCUS SUNRISE

Hibiscus syrup, ginger, watermelon, and fresh lime Juice. 10

SILVER MAPLE

Pineapple juice, maple syrup, lime juice, ginger beer, and cinnamon. 10

SUNSET IN SORRENTO

Pineapple juice, lime juice, coconut purée, mango syrup, and orange juice. 11

GHIACCIO LIMONE

Ginger syrup, lemon juice, and mint leaves. 10

NOCE DI COCO

Coconut, lime juice, and mint leaves. 11

FRESH BERRIES MOJITO

Fresh blackberries and blueberries, lemon juice, lime juice, simple syrup, mint leaves, and club soda. 11

CRIMSON FRIZZ

Fresh strawberries, basil leaves, lime juice, simple syrup, and pink grapefruit Fevertree. 10

DIVIETO
R I S T O R A N T E



www.DIVIETORISTORANTE.com



CHEF'S SPECIALS

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. 26.50

FETTUCCINE E GAMBERI

A colorful mix of fresh egg and spinach fettuccine tossed with confit cherry tomatoes, scallions, and a creamy garlic sauce. Topped with grilled jumbo shrimp. 34

SURF AND TURF

A 14 oz Beef strip loin, seasoned with our signature spice blend and grilled to perfection. Crowned with jumbo shrimp and a zesty lemon butter sauce, served with a creamy pesto risotto for a flavorful, hearty experience. 52

KEY LIME PIE

Served with a rich limoncello cream sauce, whipped cream, and fresh berries. A must-try for dessert lovers! 12