



## PIZZA

### BIANCA

A blend of mozzarella and mascarpone cheese, mushrooms and ham. Drizzled with white truffle oil. 20.50

### MARGHERITA

A delicious blend of two types of mozzarella cheese, sliced Roma tomatoes and fresh basil. 17.50

### BURRATA

Mozzarella cheese, prosciutto, creamy burrata, and arugula. Drizzled with balsamic glaze and pesto oil. 21.50

### NONO'S EXTRAVAGANZA

Pepperoni, hot capicola, mild Italian sausage, mushrooms, roasted peppers, red onions and mozzarella cheese. 20.95

### TOSCANA

Mozzarella and ricotta cheese, grilled chicken, spinach, mushrooms and fresh basil. Drizzled with white truffle oil. 20.95

### PROSCIUTTO

Mozzarella cheese topped with prosciutto, arugula, sweet drops peppers, Parmigiano Reggiano cheese and extra virgin olive oil. 19.95

#### ALL OF OUR PIZZAS ARE THIN CRUST

Our homemade pizza sauce is blended with Parmesan cheese.

#### Our Secret Ingredients

We prepare our dishes from scratch always using the same two ingredients:

**QUALITY & CONSISTENCY**

**PIZZAS AVAILABLE  
GLUTEN FREE  
IN 10" SIZE.**

## SIDES

HOUSE SALAD

6.50

CAESAR SALAD

6.50

GRILLED ASPARAGUS

7.50

MASHED POTATOES

6.50

SAUTÉED VEGETABLES

7.50

CREAMY RISOTTO

7.50

STEAMED BROCCOLI

6.50

ROASTED POTATOES

6.50

FRENCH FRIES

7.50

POLENTA PARMIGIANA

6.50

ITALIAN TRUFFLE FRIES

11.50

SAUTÉED SPINACH

6.50

## ANTIPASTI

### DIVIETO POLPO

Tender marinated octopus cook to perfection, served over roasted potatoes, peppers, chickpeas, red onion, with extra virgin olive oil and spicy mayonnaise. 21.95

### CARPACCIO DI MANZO\*

Thin sliced beef topped with fresh mushrooms, arugula and shaved Parmesan cheese, drizzled with white truffle oil. Served with focaccia bread. 18.95

### CALAMARI FRITTI

Fried calamari, zucchini and yellow squash. Served with spicy pomodoro and garlic aioli sauce. 17.50

### SPINACH FORMAGGIO

A creamy dip of spinach and artichoke hearts, blended with a mixture of cheeses. Served with garlic bread. 15.50

### TUNA TARTARE\*

A delicious tower of freshly diced tuna, avocado and mango. Drizzled with citrus sesame sauce. Topped with microgreens. 17.50

### EGGPLANT PARMIGIANA

Deep fried, beer-battered eggplant slices, topped with pomodoro sauce, melted mozzarella and Parmesan cheese. 15.50

### ANTIPASTO MISTO

Prosciutto, hot capicola, sopressata, coppa, asiago and Parmigiano Reggiano cheese. Served with marinated mixed olives, fig marmalade and focaccia bread. 29.95

### BURRATA

Creamy fresh mozzarella cheese served over a bed of arugula, with cherry tomatoes, drizzled with pesto and balsamic glaze. Served with focaccia bread. 15.95  
Add prosciutto 7

### MUSSELS MARINARA

Sautéed in a spicy pomodoro sauce. Served with garlic bread. 17.95

### BRUSCHETTA SICILIANA

Slices of toasted Italian bread with melted mozzarella cheese. Topped with tomatoes marinated in garlic, olive oil and basil. 12.95. Add prosciutto 7

## INSALATE

### CAPRESE

Fresh mozzarella cheese, sliced tomatoes and basil leaves topped with pesto and balsamic glaze. 15.95  
Add prosciutto 7

### DIVIETO PEAR

Mixed greens tossed in a citrus dressing, served with carrots, candied walnuts, cherry tomatoes, goat cheese and fresh pear. 17.95

### CAESAR\*

Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons. 14.95  
Add chicken 7.95, shrimp 8.95, steak 12.95 or salmon 12.95

### COBB

Mixed greens, chicken, crispy bacon, hard-boiled egg, avocado, tomatoes and gorgonzola cheese crumbles. Tossed in a balsamic vinaigrette. 21.95

### HERB CRUSTED SALMON\*

Served over fresh arugula, spinach, cucumbers, zucchini, carrots, red onions, asparagus and red peppers. Tossed in our homemade balsamic vinaigrette. 22.95

### QUINOA

Tricolor quinoa mixed with chickpeas, cucumber, peppers, cherry tomatoes, beets, and Italian dressing. Topped with feta cheese. 17.95

### SESAME TUNA\*

Served with mixed greens, carrots, zucchini, peppers, cucumber and mandarin oranges. Tossed in a light citrus sesame dressing. 21.95

#### \*CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

## ZUPPE

### LENTIL SOUP

Our unique version of this Italian classic, with chicken, a touch of cream and fresh spinach. 7.00

### SOUP OF THE DAY

Ask your server for the soup of the day! 7.50

GLUTEN FREE

## PASTA

### RUOTA DI PARMIGIANO

Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel for an extraordinarily rich flavor. 24.95

Add chicken 7.95, shrimp 8.95, steak 12.95 or salmon 12.95

### LASAGNA ALLA BOLOGNESE

Layers of thin pasta, hearty meat sauce, ricotta, Parmesan and mozzarella cheese, topped with a delicious pink sauce. 22.50

### FUSILLI SALMONE

Sautéed salmon, sweet peas and fusilli pasta, tossed in a brandy parmesan cream sauce. 21.50

### LOBSTER RAVIOLI

Pasta filled with lobster and ricotta cheese, tossed in a creamy tarragon sauce and pepper drops. 29.95

### FETTUCCINE ALFREDO

Tossed in a cream, butter, and Parmesan cheese sauce. 19.50  
Add chicken 7.95, shrimp 8.95, steak 12.95 or salmon 12.95

### FRUTTI DI MARE

Linguine pasta tossed with shrimp, mussels, clams, and calamari with garlic, white wine and basil in a savory pomodoro sauce. 28.95 Substitute Risotto 29.95

### GNOCCHI PESTO

Potato dumplings and sautéed shrimp. Tossed with a homemade pesto sauce and toasted pine nuts. 22.50

### CARBONARA

Spaghetti pasta tossed with pancetta, egg yolk and black pepper in a creamy Parmigiano Reggiano sauce. 21.50

### VONGOLE

Linguine pasta tossed with baby clams, garlic and parsley in a white wine sauce with a touch of extra virgin olive oil. 22.50

### SICILIANA

Linguine pasta tossed with roasted red peppers, onions, capers, Kalamata olives, in a light lemon-butter cream sauce. Topped with grilled shrimp. 23.95

### MASCARPONE

Penne pasta with sautéed blackened shrimp, chicken, carrots, mushrooms and green peas. Tossed in a garlic mascarpone cream sauce. 22.95

### SPAGHETTI WITH MEATBALLS

Nonna's recipe! Served with all-beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese. 22.50

### WILD MUSHROOM

Capellini pasta, portobello, wild mushrooms, fresh spinach and sun-dried tomatoes, tossed in a mushroom gravy with fresh herbs. 19.50

Add chicken 7.95, shrimp 8.95, steak 12.95 or salmon 12.95

### FIOCCHI DI PERA


Delicious pasta stuffed with pear and Italian cheeses, in a four cheese cream sauce. Topped with fresh arugula, cherry tomatoes and candied walnuts. 22.50

### 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. 25.95

Add chicken 7.95, shrimp 8.95, steak 12.95 or salmon 12.95

— \*Change any pasta for whole wheat or  GLUTEN FREE. 3.00 —

 GLUTEN FREE

#### \*CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

**DIVIETO**  
R I S T O R A N T E

## CARNE

### TOMAHAWK STEAK

40 oz. Bone-in rib eye directly from the grill to your table! Seasoned with a perfect mix of spices. Served with chimichurri and two sides of your choice. 135.95

\*Approximate cooking time: 40 minutes\*

### FILET MIGNON

Grilled juicy beef tenderloin in a delicious red wine sauce with mushrooms. Served with mashed potatoes and grilled asparagus. 45.95

### DIVIETO SPECIAL STEAK

Enjoy this house specialty. Grilled to perfection skirt steak in our signature mushroom-Madeira wine sauce. Served with mashed potatoes. 39.95

### RUSTIC RIB EYE

Seasoned with a perfect combination of spices, cooked to perfection. Served with roasted potatoes tossed with spinach and chimichurri sauce. 41.95

### PORK SHANK OSSOBUCO

Slowly braised pork shank in a fresh herb gravy. Served over delicious creamy risotto with mushrooms. 36.50

### LAMB CHOPS

Six flavorful lamb chops grilled to your taste. Served over roasted potatoes tossed with spinach and a Malbec wine reduction with figs. 41.95

### VEAL SCALLOPINI

Sautéed tender veal cutlets with capers, mushrooms, and sundried tomatoes, in a wine mushroom gravy with fresh herbs. Served with capellini pasta with butter and parsley. 28.95

### VEAL PARMIGIANA

Breaded veal topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 28.95

### VEAL PICCATA

Veal cutlets lightly floured and sautéed with capers, mushrooms, and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 28.95

### VEAL MARSALA

Veal cutlets lightly floured and perfectly sautéed, served with pappardelle pasta in a mushroom-Marsala wine sauce. 28.95

### VEAL MADEIRA

Veal cutlets egg-battered and pan-fried, topped with asparagus, melted mozzarella cheese and a mushroom-Madeira sauce. Served with mashed potatoes. 28.95

## PESCE

### TUSCAN SALMON\*

Grilled to perfection, topped with garlic, freshly squeezed lemon juice, olive oil and herbs. Served with Parmesan polenta and grilled asparagus. 29.95

### LEMON-BUTTER SEA BASS

Topped with an exquisite lemon-butter sauce. Served with creamy risotto and grilled asparagus. 45.95

### DIVIETO TUNA\*

Cooked to perfection. Served with capellini pasta tossed with butter and parsley. Topped with a savory butter sauce, fine herbs, white wine, green onions and garlic. 29.95

### BRANZINO

Grilled to perfection. Served with roasted potatoes tossed with spinach, topped with a lemon-butter sauce, capers and pepper drops. 41.50

### GROUPEL SCAMPI

Lightly floured, sautéed in a lemon-butter sauce with roasted garlic, basil, and tomatoes, served over linguine pasta. 29.95

## POLLO

### PARMIGIANA

Breaded chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 23.95

### MADEIRA

Chicken breast cutlets egg-battered and pan-fried, topped with asparagus, melted mozzarella cheese and a mushroom-Madeira sauce. Served with mashed potatoes. 23.95

### MARSALA

Chicken breast cutlets floured and perfectly sautéed, served with pappardelle pasta in a mushroom-Marsala wine sauce. 24.95

### PICCATA

Chicken breast cutlets floured and sautéed with capers, mushrooms and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 23.95

#### WE USE ONLY THE FINEST AND FRESHEST INGREDIENTS.

All our beef is USDA Angus Beef. Our chicken is free range, USDA Certified Organic.