

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*

BRIE AND PROSCIUTTO

Brie cheese wrapped with prosciutto and egg
pasta, baked until crispy. Served with a mix of
arugula, cherry tomatoes, and pickled onions
tossed in a lime dressing, with toasted bread
and fig sauce. 20.50

LINGUINE AL NERO

Fresh squid ink pasta, tossed with "aglio e olio".
Served with sautéed scallops dressed with a
lobster cream sauce, and microgreens. 40

T-BONE STEAK

16 oz certified Angus beef, cooked to perfection,
served with roasted potatoes, grilled broccolini
and a gorgonzola cream sauce. 58

MARSALA ZABAGLIONE

Classic Italian Zabaglione served with wild
berries (blackberries, raspberries, strawberries),
micro mint, and a torched cinnamon stick. 12.95

No substitutions

SEASONAL *cocktails*

DORAL'S SPRITZ

Limoncello, Prosecco, Sprite. 14

ESTERO'S FRAGOLA VIOLA

Grey Goose Vodka, Bailey's, Strawberry Monin,
Blackberry Monin, Egg White. 14

AVENTURA'S OLD CUBAN

Brugal 1888, Prosecco, Simple Syrup, Lemon
Juice, Angostura Bitters, Mint Leaves. 14

DIVIETO

R I S T O R A N T E



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