



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



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CHEF'S SPECIALS

CARPACCIO DI SALMONE

Thin slices of fresh marinated salmon topped with red onions, crispy capers, sweet pepper drops, and drizzled with a citrus sesame sauce. Served with focaccia bread. \$19.95

SHORT RIB RAVIOLI

Ravioli pasta stuffed with braised short ribs and cheeses, tossed in a savory black pepper cream sauce. Topped with sautéed brown beech mushrooms. 26.50

COWBOY STEAK

16 oz Angus beef bone in ribeye, grilled to perfection. Served with roasted potatoes, roasted red peppers, green beans, a drizzle of chimichurri, and a black pepper cream sauce. 65

SWORD FISH PROVENZAL

Grilled to perfection. Served over a cauliflower steak. Finished with fresh sauce made with capers, artichokes, tomatoes, lemon juice, white wine, and parsley. 34

CHOCOLATE LOVER'S

A rich, moist flourless chocolate cake. Served with fresh berries, a raspberry sauce, and drizzled with chocolate ganache, for the perfect balance of sweetness and tartness. 13.50

****No substitutions****

CORAL SPRINGS SMASH

Basil Hayden Bourbon, Belvenie 12 Years Scotch, orgeat almond syrup, Aperol® 10

DIVIETO
R I S T O R A N T E