BEVANDE

ITALIAN WATER
Flat or sparking. small 3.95 large 5.95

ICED TEA
Unsweetened. 3

BOTTLED SODA
Coke, Diet Coke, Coke Zero, Sprite. 3.25

FOUNTAIN SODA
Coke, Diet Coke, raspberry tea, lemonade, Sprite and Ginger Ale. 2.95

JUICE
Orange, cranberry, grapefruit, apple and pineapple. 3.50

ARTISAN ORGANIC HOT TEA
Exceptional teas with an exquisite variety of flavors 3.75

CAFFÈ ESPRESSO
Italian blend. 3

CAFFÈ AMERICANO
Coffee. 3

CAPPUCCINO
Espresso coffee with steamed milk and foam. 5

MACCHIATO
Shot of espresso topped with frothed milk. 3

DIVIETO
RISTORANTE
DORAL | ESTERO | AVENTURA

DIVIETO
RISTORANTE

ANTIPASTI

POLPO ALLA GRIGLIA
Tender marinated octopus grilled to perfection, served over sliced potatoes, with extra virgin olive oil, fried chickpeas, microgreens, and spicy mayonnaise. 17.95

CARPACCIO DI MANZO*
Thin slices beef topped with fresh mushrooms, arugula and shaved Parmesan cheese, drizzled with white truffle oil. Served with focaccia bread. 13.95

CALAMARI FRITTI
Fried calamari, zucchini, and yellow squash. Served with spicy pomodoro and garlic aioli sauce. 13.95

SPINACH FORMAGGIO
A creamy spinach and artichoke hearts dip, blended with a mixture of cheeses. Served with garlic bread. 12.95

TROPICAL TUNA TARTAR*
A delicious tower of freshly diced tuna, avocado and mango. Drizzled with miso and citrus soy sauce. Topped with microgreens. 13.50

EGGPLANT PARMIGIANA
Deep fried, beer-battered eggplant slices, topped with pomodoro sauce, melted mozzarella and Parmesan cheese. 11.95

ANTIPASTO MISTO
Prosciutto, hot capicola, sopressata, coppa, provolone, and Grana Padano cheese. Served with focaccia bread, and a mix of olives, red peppers, sun dried tomatoes, artichoke hearts and onions. 24.95

CARPACCIO DI SALMONE*
Thin slices of fresh herb marinated salmon topped with red onions, crispy capers, oriental miso sauce and arugula salad. Served with focaccia bread. 14.50

DIVIETO AHI-TUNA*
Caribbean-seasoned seared tuna, served with a citrus-soy sauce, mango salsa, microgreens and spicy mayonnaise. 14.25

BURRATA
Creamy fresh mozzarella cheese served over a bed of arugula, with cherry tomatoes, drizzled with pesto and balsamic glaze. Served with focaccia bread. 14.50
Add prosciutto for 5

MUSSELS MARINARA
Sautéed in a spicy pomodoro sauce. Served with garlic bread. 13.50

BRUSCHETTA SICILIANA
Slices of toasted Italian bread with melted mozzarella cheese. Topped with tomatoes marinated in garlic, olive oil and micro basil. 10.50. Add prosciutto for 5

PIZZA

CAPRICCIOSA
Mozzarella cheese, sautéed mushrooms, Kalamata olives, artichokes and fresh basil. Topped with prosciutto. 16.95

BIANCA
A blend of mozzarella and mascarpone cheese, sautéed mushrooms and ham. Drizzled with white truffle oil. 16.50

MARGHERITA
A delicious blend of two types of mozzarella cheese, sliced roma tomatoes and fresh basil. 14.25

SCAMPI
Mozzarella, Parmigiano-Reggiano and goat cheese. Topped with shrimp, fresh arugula and olive oil. 17.50

PEPPERONI
A delicious classic! Mozzarella cheese and spicy pepperoni. 14

HAWAIIAN
Mozzarella cheese, ham and pineapple chunks. 14.25

NONO'S EXTRAVAGANZA
Pepperoni, hot capicola, mild Italian sausage, sautéed mushrooms, roasted peppers, red onions and mozzarella cheese. 16.95

TOSCANA
Mozzarella and ricotta cheese, grilled chicken, spinach, mushrooms and fresh basil. Drizzled with white truffle oil. 16.95

PROSCIUTTO
Mozzarella cheese topped with prosciutto, arugula, Parmigiano Reggiano cheese and extra virgin olive oil. 16.50

ALL OF OUR PIZZAS ARE THIN CRUST
Our homemade pizza sauce is blended with Parmesan cheese.

Our Secret Ingedients
We prepare our dishes from scratch always using the same two ingredients:
QUALITY & CONSISTENCY

All pizzas available gluten free in 10" size

ZUPPE

LENTIL SOUP (GF)
Our unique version of this Italian classic, with chicken, a touch of cream and fresh spinach.
Cup 4.50 Bowl 5.50

SOUP OF THE DAY
Ask your server for the soup of the day!
Cup 4.75 Bowl 5.95

(GF) 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.

INSALATE

CAPRESE (GF)
Fresh mozzarella cheese and sliced tomatoes topped with pesto and balsamic glaze. 12.25
Add prosciutto 5

DIVIETO PEAR (GF)
Mixed greens tossed in a citrus dressing, served with carrots, candied walnuts, cherry tomatoes, goat cheese and fresh pear. 14.95

CAESAR*
Romaine lettuce, tossed in our delicious Caesar dressing, with Parmesan cheese and croutons. 11.95
Add chicken 6 or shrimp 7

COBB (GF)
Mixed greens, chicken, crispy bacon, hard-boiled egg, avocado, tomatoes, and gorgonzola cheese crumbles. Tossed in a balsamic vinaigrette. 16.50

HERB CRUSTED SALMON* (GF)
Served over fresh arugula, spinach, cucumbers, zucchini, carrots, red onions, asparagus and red peppers. Tossed in our homemade balsamic vinaigrette. 18.50

QUINOA
Tricolor quinoa mixed with chickpeas, cucumber, peppers, cherry tomatoes, beets, and Italian dressing. Topped with feta cheese. 14.95

SANTA FE (GF)
Lime-marinated chicken, mixed greens, corn, black beans, tomatoes, mango salsa, and mozzarella cheese, tossed with our delicious peanut-cilantro vinaigrette, topped with tortilla strips. 16.95

PAN-SEARED SESAME TUNA*
Served with mixed greens, carrots, zucchini, green onions, and mandarin oranges. Tossed in a light citrus-ginger dressing. 17.95

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PASTA

RUOTA DI PARMIGIANO
Our ultimate tableside experience! Creamy fettuccine Alfredo tossed in a Parmigiano-Reggiano wheel to give it an extraordinary and rich flavor. 19.50
Add chicken 6, shrimp 7, steak 8 or salmon 9

LASAGNA ALLA BOLOGNESE
Layers of thin pasta, hearty meat sauce, ricotta, Parmesan and mozzarella cheese, topped with a delicious pink sauce. 17.95

FARFALLE SALMONE
Served with sautéed salmon, tossed in a creamy vodka sauce with asparagus. 19.95

SEAFOOD RAVIOLI
Stuffed with lobster and shrimp, served in a savory yellow pepper cream sauce, with zucchini, cherry tomatoes, and a grilled half lobster tail. 26.95

FETTUCCINE ALFREDO
Tossed in a cream, butter, and Parmesan cheese sauce. 14.95
Add chicken 6, shrimp 7, steak 8 or salmon 9

FRUTTI DI MARE
Linguine pasta tossed with shrimp, mussels, clams, and calamari with garlic, white wine and basil in a savory pomodoro sauce. 25.95

GNOCCHI FORMAGGIO
Potato dumplings tossed with spinach, roasted red peppers and artichoke hearts in a savory cream sauce, topped with melted mozzarella cheese. 17.50

VONGOLE
Linguine pasta tossed with baby clams, garlic and parsley in a white wine sauce with a touch of extra virgin olive oil. 18.50

SICILIANA
Linguine pasta tossed with roasted red peppers, onions capers, Kalamata olives, in a light lemon-butter cream sauce. Topped with grilled shrimp. 19.50

MASCARPONE
Penne pasta with sautéed blackened shrimp, chicken, carrots, mushrooms and green peas. Tossed in a garlic mascarpone cream sauce. 18.50

SPAGHETTI WITH MEATBALLS
Nonna's recipe! Served with all beef meatballs tossed in a savory Bolognese sauce. Topped with Parmesan cheese. 16.95

WILD MUSHROOM
Capellini pasta, portobello, wild mushrooms, fresh spinach and sun-dried tomatoes, tossed in a mushroom gravy with fresh herbs. 16.50

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. 18.75

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. 20.50
Add chicken 6, shrimp 7 or steak 8

*Change any pasta for whole wheat or GLUTEN FREE. 2.50

GLUTEN FREE (GF)

PESCE

TUSCAN SALMON* (GF)
Fish fillet grilled to perfection, topped with garlic, freshly squeezed lemon juice, olive oil and herbs. Served with Parmesan polenta and grilled asparagus. 25.95

LEMON-BUTTER SEA BASS (GF)
Topped with an exquisite lemon-butter sauce. Served with creamy vegetable risotto. 38.00

TUNA CANNIBAL*
Grilled fish steak, topped with scallions and a specially seasoned butter sauce. Served over capellini pasta, tossed with sautéed mushrooms and cherry tomatoes in a garlic and olive oil sauce. 24.95

BRANZINO (GF)
Fresh fish fillet grilled to perfection, topped with cherry tomatoes, fresh herbs and a lemon garlic sauce. Served with sautéed vegetables. 34.95

GROUPER SCAMPI
Lightly floured fish fillet sautéed in a lemon-butter sauce with roasted garlic, basil, and tomatoes, served over linguine pasta. 24.94

POLLO

PARMIGIANA
Breaded chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served with linguine pasta tossed in pomodoro sauce. 18.75

MADEIRA
Sautéed chicken breast, topped with melted mozzarella cheese, covered with fresh mushroom-Madeira wine sauce. Served with mashed potatoes and asparagus. 19.95

MARSALA
Sautéed chicken breast, served with pappardelle pasta in a mushroom- Marsala wine sauce. 19.95

PICCATA
Sautéed chicken breast with capers, mushrooms, and artichokes in a lemon-butter white wine sauce. Served with capellini pasta and sautéed vegetables. 18.75

Substitute chicken for veal cutlets. 4.50

DIVIETO
RISTORANTE

CARNE

FILET MIGNON
Grilled juicy beef tenderloin in a delicious mushroom-red wine sauce. Served with mashed potatoes and grilled asparagus. 36.95

DIVIETO SPECIAL STEAK (GF)
Enjoy this house specialty. Grilled to perfection skirt steak in our signature mushroom-Madeira wine sauce. Served with mashed potatoes. 31.95

RUSTIC RIB EYE (GF)
Our chef's specialty! Seasoned with a perfect combination of spices. Served with roasted potatoes, spinach, and a homemade chimichurri sauce. 34.95

PORK SHANK OSSOBUCO
Slowly braised pork shank in a fresh herb gravy. Served over delicious creamy risotto with mushrooms. 29.95

VEAL SCALLOPINI
Sautéed tender cutlets with capers, mushrooms, sun-dried tomatoes in a fresh herb wine mushroom gravy. Served with capellini pasta al aglio e olio with spinach. 24

LAMB CHOPS
Six flavorful lamb chops grilled as you wish. Served with fried polenta Parmigiana, and a Malbec wine reduction with figs. 34.50

TOMAHAWK STEAK
40 oz. Bone-in rib eye directly from the grill to you table! Seasoned with a perfect mix of spices. Served with chimichurri, creole sauce, and two sides of your choice. 96.95
Choose from: grilled asparagus, sautéed vegetables, French fries, sautéed spinach, pomodoro or Alfredo pasta.

SIDES

HOUSE OR CAESAR SALAD*	5.50
GRILLED ASPARAGUS (GF)	5.50
MASHED POTATOES (GF)	3.95
SAUTÉED VEGETABLES (GF)	4.95
CREAMY RISOTTO (GF)	4.95
ROASTED POTATOES (GF)	4.25
FRENCH FRIES	4.25
POLENTA PARMIGIANA (GF)	4.95
ITALIAN TRUFFLE FRIES	5.50
SAUTÉED SPINACH (GF)	4.95

Side orders served only with a main course

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