



## Antipasti

### **Calamari**

Quick fried, sweet chilli sauce  
Sautéed with fra diavolo sauce

### **Meatball**

Trio of pork, veal and beef Meatball in our house marinara sauce,  
melted mozzarella cheese

### **Stuffed Long Hots**

Long Hot Italian Peppers, house-made sausage & breadcrumb stuffing

### **Broccoli Rabe & Sausage**

Broccoli Rabe, spicy italian sausage, simmered w/ garlic & EVOO

### **Beef Carpaccio**

Thinly shaved Filet Mignon, shaved Pecorino Romano cheese,  
capers, mixed greens, lemon pepper infused EVOO

### **Bruschetta**

Crispy Tuscan bread topped w/ diced plum tomatoes, fresh basil, garlic,  
shaved Pecorino Romano, balsamic reduction

### **Clams Casino**

Eight Littleneck Clams, bacon & our classic casino recipe

## Raw Bar

Shrimp Cocktail    ½ Dozen Littleneck Clams

## Minestre

### **Escarole and Beans**

## Insalata

### **Mixed Green Salad**

Field Greens, red onion, Diorio's house vinaigrette  
W/ Gorgonzola cheese (added charge)

### **Caesar Classico**

Classic Caesar salad . . . crisp romaine, anchovy dressing, garlic croutons, Pecorino Romano

### **Italian Chopped Salad**

Assorted fresh greens, Salami, Pepperoni, Provolone cheese, red onion,  
olives, chick peas, red & green peppers, gorgonzola cheese, house vinaigrette



## Le Paste

### **Paccheri Bolognese**

Paccheri pasta (large tubular shaped), Diorio's special tomato sauce of ground beef & pork

### **Gemelli & Sausage**

Gemelli pasta, loose spicy sausage, sun-dried tomatoes, mascarpone cream sauce

### **Campanelle alla Caprese**

Campanelle pasta (bell shaped), fresh tomatoes, basil, light tomato sauce, fresh mozzarella

### **Rigatoni alla Vodka**

Rigatoni, vodka plum tomato cream sauce, fresh basil

### **Cavatelle & Sausage Fra Diavolo**

Cavatelli, spicy italian sausage, house fra diavolo sauce

### \*Add to your Pasta

\*Chicken \*Loose Spicy Sausage

## Secondi Piatti

### **Marsala Trio**

Sautéed chicken breast, sausage, veal, mushrooms, Marsala sauce

### **Chicken Picatta**

Thinly floured Chicken breast, capers, lemon white wine sauce

### **Veal Diorio**

Thinly pounded floured Veal, prosciutto, melted mozzarella, sage, Marsala wine sauce, garlic spinach

### **Salmon**

Pan-seared Salmon, escarole, white beans, fresh tomatoes, light tomato broth

### **Chicken Risotto**

Pan-seared Chicken tossed with fresh tomatoes and sweet peas tossed in a creamy parmesan risotto, citrus confit

### **Chicken Parmesan**

Breaded Chicken breast, melted mozzarella cheese,  
house marinara, spaghetti

\*Above entrees served with chef's choice of accompaniments.

**\* Our dinner Menu is also available at Lunch \***