



## Antipasti

<b>Stuffed Long Italian Hots</b> Long Hot Italian Peppers, house-made sausage & breadcrumb stuffing	14
<b>Calamari</b> Quick fried calamari, sweet chilli sauce, mixed greens Sautéed with house fra diavolo sauce	15
<b>Meatball</b> Traditional Meatball in our house marinara sauce, melted mozzarella cheese	13
<b>Bruschetta</b> Crispy Tuscan bread topped w/ diced plum tomatoes, fresh basil, garlic, shaved pecorino Romano, balsamic reduction	11
<b>Beef Carpaccio</b> Thinly shaved Filet Mignon, shaved Pecorino Romano cheese, capers, mixed greens, lemon pepper infused EVOO	15
<b>Shrimp Cocktail</b> Jumbo Shrimp cocktail, tangy horseradish cocktail sauce	18
<b>Clams Casino</b> Eight Littleneck Clams, bacon & our classic casino recipe	16
<b>Broccoli Rabe &amp; Sausage</b> Broccoli Rabe & spicy Italian sausage simmered with garlic and EVOO	16

## Raw Bar

<b>Shrimp Cocktail</b>	18
<b>½ Dozen Littleneck Clams</b>	12
<b>12 Littleneck Clams</b>	24
<b>4 Shrimp Cocktail &amp; 6 Littleneck Clams</b>	27

## Minestre

<b>Escarole and White Beans</b>	9
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## Insalata

<b>Mixed Green Salad</b> Baby Field Greens, sliced red onion, Diorio's house vinaigrette w/ crumbled Gorgonzola cheese add	8 2
<b>Classic Caesar</b> Crisp Romaine greens...Diorio's creamy anchovy dressing, Pecorino Romano cheese, garlic house-made croutons	12
<b>Caprese Salad</b> Sliced fresh mozzarella, sliced tomatoes, basil, pepper infused EVOO	15

## Le Pasta

<b>Gemelli &amp; Sausage</b> Gemelli Pasta, spicy Italian Sausage, sun-dried tomatoes, Mascarpone cream sauce	26
<b>Ravioli Bolognese</b> Cheese ravioli, Diorio's special tomato sauce of ground beef & pork	26
<b>Linguini Rosa</b> Linguini, pancetta, cherry peppers, peas, tomato cream sauce	24
<b>Cavatelle &amp; Broccoli Rabe</b> Cavatelli, tomatoes, Broccoli Rabe, garlic, EVOO	24
<b>Rigatoni alla Vodka</b> Rigatoni pasta, Vodka plum tomato cream sauce, fresh basil	24
<b>Cavatelle &amp; Sausage Fra Diavolo</b> Cavatelli, spicy Italian sausage, house fra diavolo sauce	25
<b>Gemelli alla Caprese</b> Gemelli, tomatoes, basil, light tomato sauce, fresh diced mozzarella	23

**Pasta Compliments** W/ Chicken ..... 5 W/ Spicy Sausage ..... 5  
W/ 3 Shrimp ..... 10

\* wheat pasta & gluten free pasta are available upon request

## Pesce

<b>Linguini &amp; Clams</b> Linguini, Littleneck Clams, parsley, garlic, w/ fra diavolo, house marinara or white wine broth	28
<b>Fish of the Day</b> Your server will tempt you w/our daily fish selection priced accordingly	MP
<b>Shrimp &amp; Scallops</b> Pan-seared Shrimp & Scallops, escarole, tomatoes, white beans, light tomato broth	32
<b>Salmon</b> Fresh pan-seared Salmon, dijon honey mustard glaze	30
<b>Scallop Risotto</b> Pan-seared Scallops, chef's selection of creamy Parmesan risotto, drizzled w/ citrus confit	32

## Secondi Piatti

<b>Chicken Parmesan</b> Breaded Chicken Breast, melted mozzarella cheese, house marinara, spaghetti	26
<b>Chicken Milanese</b> Breaded Chicken Breast, cool salad of mixed greens, tomatoes, olives, diced fresh mozzarella, EVOO	26
<b>Chicken &amp; Sausage Scarpariello</b> Sautéed Chicken, spicy Italian Sausage, roasted potatoes wedges, hot and sweet peppers, onions, fresh herbs, garlic, EVOO	28
<b>Veal Picatta</b> Floured Veal Cutlets, capers, fresh lemon, white wine butter sauce	29
<b>Veal Diorio</b> Thin floured Veal Cutlets, prosciutto, melted mozzarella, sage, Marsala wine sauce, garlic spinach	29

## Dalla Griglia

<b>Filet Mignon</b> Certified Black Angus grilled 10 oz. Filet Mignon, port wine glaze Add gorgonzola cheese	41 2
<b>Ribeye</b> Certified Black Angus grilled 18 oz. Ribeye Steak	41
<b>Pork Chop</b> Grilled 14 oz. Pork Chop, hot and sweet peppers, sautéed onions	29

## Sides

<b>Truffle Fries</b>	7
<b>Creamy Seasonal Risotto</b>	7
<b>Broccoli Rabe</b>	9
<b>Long Hot Peppers</b>	7
<b>Sautéed Garlic Spinach</b>	7
<b>Sautéed Mushrooms</b>	7
<b>House-made Fried Onion Rings</b>	7

## Dolci

Enjoy one of Diorio's Award Winning Desserts.  
Your server will tempt you w/ our daily selections off our dessert tray.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. For your convenience an 18% gratuity may be added to parties of eight or more. Please note, not all ingredients are listed.  
\*All entrees are garnished w/ the chef's selection of fresh seasonal vegetables, starch, pasta, rice or as specified.  
\*\*\*Substitutions will be priced accordingly.