



Antipasti

Stuffed Long Italian Hots

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

Calamari

Quick fried calamari, sweet chilli sauce
Sautéed with house fra diavolo sauce

Meatball

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

Bruschetta

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

Beef Carpaccio

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

Shrimp Cocktail

Jumbo Shrimp cocktail, our own tangy horseradish cocktail sauce

Clams Casino

Eight Littleneck Clams, bacon & our classic casino recipe

Broccoli Rabe & Sausage

Broccoli Rabe & Spicy Italian sausage simmered w/ garlic & EVOO

Raw Bar

Shrimp Cocktail

½ Dozen Littleneck Clams

12 Littleneck Clams

4 Shrimp Cocktail & 6 Littleneck Clams

Minestre

Escarole and White Beans

Insalata



Mixed Green Salad

Baby Field Greens, sliced red onion, Diorio's house vinaigrette
w/ crumbled Gorgonzola cheese (added charge)

Italian Chopped Salad

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

Classic Caesar

Crisp Romaine greens...Diorio's creamy anchovy dressing,
Pecorino Romano cheese, garlic house-made croutons

Le Pasta

Gemelli & Sausage

Gemelli Pasta, spicy Italian Sausage, sun-dried tomatoes,
Mascarpone cream sauce

Paccheri Bolognese

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

Tutti di Mare

Linguini, Jumbo shrimp, Littleneck Clams, Calamari w/
fra diavolo, house marinara or white wine broth

Cavatelle & Broccoli Rabe

Cavatelli, white beans, Broccoli Rabe, garlic, EVOO

Rigatoni alla Vodka

Rigatoni pasta, Vodka plum tomato cream sauce, fresh basil

Linguini & Clams

Linguini, Littleneck Clams, parsley, garlic, fra diavolo,
house marinara or white wine broth

Cavatelle & Sausage Fra Diavolo

Cavatelli, spicy Italian sausage, house fra diavolo sauce

Campanelle alla Caprese

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

Shrimp Scampi

Jumbo Shrimp baked w/ butter, herbed crumbs tossed w/
white wine, lemon, fresh herbs, garlic, peas, plum tomatoes, Spaghetti

Pasta Compliments

W/ Chicken

W/ Spicy Sausage

* wheat pasta & gluten free pasta are available upon request



Pesce

Fish of the Day

Your server will tempt you w/ our daily fish selection . . . priced accordingly

Shrimp & Scallops

Pan-seared Shrimp & Scallops, escarole, tomatoes, white beans, parmesan cheese, EVOO

Salmon

Fresh pan-seared Salmon, Dijon mustard glaze, horseradish cracker crumb

Scallop Risotto

Pan-seared Scallops, chef's selection of creamy Parmesan risotto, drizzled w/ citrus confit

Secondi Piatti

Chicken Parmesan

Breaded Chicken Breast, melted mozzarella cheese, house marinara, Spaghetti

Chicken Milanese

Breaded Chicken Breast, cool salad of arugula, red onion, fresh lemon, EVOO

Chicken & Sausage Scarpariello

Sautéed Chicken, spicy Italian Sausage, roasted potatoes wedges, hot and sweet peppers, onions, fresh herbs, garlic, EVOO

Veal Picatta

Floured Veal Cutlets, capers, fresh lemon, white wine butter sauce

Veal Diorio

Thin floured Veal Cutlets, prosciutto, melted mozzarella, sage, Marsala wine sauce, garlic spinach

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.**

Dalla Griglia

Filet Mignon

Certified Black Angus grilled 10 oz. Filet Mignon, side horseradish cream
Add gorgonzola cheese (additional charge)

Ribeye

Certified Black Angus grilled 18 oz. Ribeye Steak

Pork Chop

Grilled 14 oz. Pork Chop, hot and sweet peppers,
sautéed onions

Sides

Truffle Fries
Creamy Seasonal Risotto
Broccoli Rabe
Long Hot Peppers
Sautéed Garlic Spinach
Sautéed Mushrooms
House-made Fried Onion Rings

Dolci

Enjoy one of Diorio's Award Winning Desserts.
All desserts are made on premises.
Your server will tempt you w/ our daily selections off our dessert tray.

Executive Chef — Elaine M. Lepore