

DIWINE
RESTAURANT & WINE BAR

DINNER

- Sourdough Bread** baked in Astoria served with cultured butter and sea salt (VG) 7
- Marinated Olives** sicilian castelvetrano olives, orange, lemon, herbs, garlic, olive oil (V) 8
- Spinach Artichoke Dip** roasted artichokes, spinach, bechamel, sourdough (VG) 15
- Fries** lemon aioli, chives (VG) 9
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- Tuna Tartare** nori mayo, pickled shimeji mushroom, tsukemono pickle, taro chips 23
- Shrimp Cocktail** horseradish cream, three jumbo shrimps, lemon 15
- Roasted Cauliflower** spiced tahini yogurt sauce, pomegranate, pine nuts, mint (VG) 16
- Summer Salad** watercress, endive, candied walnuts, piave cheese, blood orange, oregano, lemon (VG) 18
- Braised Leeks** hazelnuts, basil, gruyere, herbed bread crumbs (VG) 16
- Portuguese Octopus** yukon gold potato salad, scallions 25
- Grilled Peach Burrata** yellow peaches, pistachio, pine nuts, sumac, basil (VG) 19
- Steamed Mussels** butter, white wine, scallions 22
- Mini Skewers** seared marinated steak, chimichurri sauce, sourdough 20
- East Coast Oysters** served with mignonette, cocktail sauce and hot sauce, Half Dozen 21 / One Dozen 31
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- Truffled Mac and Cheese** bechamel, truffle, mushrooms (VG) 19
- DiWine Burger** 7oz hamburger, gruyere, caramelized onions, fries 26
- Seafood Pasta** mussels, shrimp, linguini tomato, garlic, basil 32
- Swordfish** roasted summer peppers, salsa verde, center cut swordfish 35
- Boneless Ribeye** 11oz ribeye, sauce au poivre, butter sage baby potatoes, green peppercorns 41

PIZZA

- Tuscan Margherita** basil, poached grape tomato, mozzarella, garlic (VG) 23
- Italian Summer** soppressata, mozzarella, arugula, ricotta salata, balsamic glaze 25
- Angry Bee** spicy honey, ricotta, garlic, fresh basil (VG) 24
- Fig Forno** prosciutto, wine poached figs, goat cheese, balsamic, mozzarella 24
- Extra Toppings** Garlic, Capers, Mushrooms 2 Soppressata, Smoked Beef 5 Prosciutto 7

CHEESE BOARD

Choice of 2 \$19 - Choice of 3 \$26 - Choice of 4 \$30

Served with sourdough bread

Add charcuterie \$7 each Smoked Beef - Prosciutto - Soppressata

Piave Italian hard cows milk cheese from the Dolomites paired with castelvetrano olives

Espelette marbled goats milk cheese from the Spanish coast served with honey

Castelrosso bright white, crumbly, tangy made from Italian cows milk served with grapes

Bucheron firm rind with a soft center goats cheese from France with wine poached figs