

DIVINE RESTAURANT & WINE BAR

DINNER

Sourdough Bread baked in Astoria served with cultured butter and sea salt (VG) 7

Marinated Olives sicilian castelvetro olives, orange, lemon, herbs, garlic, olive oil (V) 8

Spinach Artichoke Dip roasted artichokes, spinach, bechamel, sourdough (V) 15

Fries lemon aioli, chives (VG) 9

Tuna Tartare nori mayo, pickled shimeji mushroom, tsukemono pickle, taro chips 23

Braised Leeks hazelnuts, basil, gruyere, herbed bread crumbs (VG) 16

Jumbo Shrimp Cocktail horseradish cream, lemon 17

Roasted Cauliflower spiced tahini yogurt sauce, pomegranate, pine nuts, mint (VG) 16

Winter Salad endive, radicchio, fennel, asiago, olives, pistachio, pickled onion, preserved lemon (VG) 19

Portuguese Octopus yukon gold potato salad, scallions 25

Burrata roasted acorn squash, pepitas, basil (VG) 20

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

Truffled Mac and Cheese bechamel, truffle, mushrooms (VG) 19

DiWine Burger 7oz hamburger, gruyere, caramelized onions, brioche, fries 26

Seafood Pasta mussels, shrimp, linguini tomato, garlic, basil 33

Black Sea Bass butter beans, sun-dried tomato sofrito, fennel, nori cream, salsa verde 35

Boneless Ribeye 11oz ribeye, charred braised cabbage, pomme purée, chives 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 castelvetro 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