

**DIVINE**  
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 (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, perserved 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 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