

DINNER

Sourdough Bread baked in Astoria served with cultured butter and sea salt (V) 5

Marinated Olives sicilian olives, orange, lemon, herbs, garlic, olive oil (V) 7

Fries lemon aioli, chives (VG) 9

Tuna Tartare capers, mustard, onion, parsley, sourdough 23

Marinated Artichokes on Toast aioli, red wine vinegar, oregano, chili (VG) 14

Jumbo Shrimp Cocktail horseradish cream, lemon 15

Summer Salad radicchio, tomato, ricotta salata, oregano, lemon (V) 19

Portuguese Octopus yukon gold potato salad, scallions 25

Burrata cured black olives, peas, olive oil, sourdough (VG) 20

Steamed Mussels butter, white wine, scallions 21

Mini Skewers chimichurri sauce, sourdough 19

Tackle Box shrimp, littleneck clams, mussels, oysters with house mignonette, horseradish and tartar 27

Oysters

RAW served with mignonette, cocktail sauce and hot sauce, Half Dozen 21 One Dozen 31

ROASTED creole bourbon butter, panko crust, east coast oysters 21

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

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

Seafood Pasta mussels, shrimp, littleneck clams, tomato, garlic, basil 30

Swordfish roasted summer peppers, oregano salsa verde 32

Boneless Ribeye 12oz ribeye, cherry tomatoes, summer squash, basil 38

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