# DIWINE
RESTAURANT & WINE BAR

## DINNER

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

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

**Mackerel on Toast** citrus cured mackerel, sun-dried tomato, anchovy mayo 13

**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) 17

**Jumbo Shrimp Cocktail** horseradish cream, lemon 16

**Roasted Cauliflower** spiced tahini yogurt sauce, pomegranate, pine nuts, mint (VG) 17

**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 21

**Mini Skewers** chimichurri sauce, sourdough 19

**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 30

**Swordfish** roasted summer peppers, oregano salsa verde 32

**Boneless Ribeye** 12oz ribeye, charred braised cabbage, pomme purée, chives 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 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

**20% GRATUITY ON PARTIES OF SIX OR MORE - (V) VEGAN - (VG) VEGETARIAN**