DIWINE
RESTAURANT & WINE BAR

DINNER

Sourdough Bread baked in Astoria served with cultured butter and sea salt (VG) 8

Marinated Olives sicilian castelvetrano olives, orange, lemon, herbs, garlic, olive oil (V) 9

Spinach Artichoke Dip roasted artichokes, spinach, bechamel, sourdough (VG) 16

Fries lemon aioli, chives (VG) 10

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

Shrimp Cocktail horseradish cream, three jumbo shrimps, lemon 16

Roasted Cauliflower spiced tahini yogurt sauce, pomegranate, pine nuts, mint (VG) 18

Winter Salad radicchio, endive, pistachio, piave, perserved leon, parsley, olives, fennel, red onion (VG) 19

Braised Leeks hazelnuts, basil, gruyere, herbed bread crumbs (VG) 17

Portuguese Octopus yukon gold potato salad, scallions 26

Maple Pumpkin Burrata kabocha pumpkin, spiced hazelnuts, maple syrup, pomegranate, sumac (VG) 19

Steamed Mussels butter, white wine, scallions 24

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) 20

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

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

Swordfish roasted summer peppers, salsa verde, center cut swordfish 35

Boneless Ribeye 11oz ribeye, sauce au poivre, butter sage baby potatoes, green peppercorns 45

PIZZA

Tuscan Margherita basil, poached grape tomato, mozzarella, garlic (VG) 23

Italian Summer soppressata, mozzarella, arugula, asiago pressato, 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 $24 - Choice of 4 $29
Served with sourdough bread
Add charcuterie $7 each Smoked Beef - Prosciutto - Soppressata

Asiago Pressato Italian medium soft cows milk cheese from Veneto 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