

DIVINO

DIVINO IS DEDICATED TO USING LOCAL, SEASONAL,
AND SUSTAINABLE INGREDIENTS

Sample Menu

ANTIPASTI

Suppi - Saffron risotto croquettes stuffed with smoked mozzarella on roasted pepper and tomato sauce

Fritto Misto - Monterey Bay calamari, mussels, onions, sunchokes and rapini, crispy fried with a puttanesca aioli

Vegan Fritto Misto - portobello mushroom, onion, sunchokes and rapini crispy fried with puttanesca aioli

Bruschetta - Fresh mozzarella with soffritto and olive tapenade

INSALATE e ZUPPE

Endive and Escarole - salad with warm pancetta and white balsamic vinaigrette, parmesan crisp and a fried egg

Ribolita - Fall and winter vegetable soup with white beans and pan rustica

Roasted Squash & Porcini - Roasted winter squash and porcini mushrooms soup with spiced hazelnuts and white truffle oil

PRIMI - PASTA

(all pasta made in-house; available in gluten-free)

Winter Carbonara - Spaghettini with farm fresh egg yolk, pancetta Parmigiano Reggiano, chopped braised winter greens and toasted pumpkins seeds

Ravioli - Crab and pumpkin served with brown butter, toasted pignoli, fried sage and vanilla lemon oil (crab-free also available)

Fettuccine Verdure - Cavolo nero (kale), broccoli raab, zucchini, mushroom, winter squash, in a roasted vegetable reduction (vegan)
(available with chicken)

Polenta - With lamb shank ragu, roasted root vegetables, Parmigiano Reggiano and balsamic, red wine reduction

Risotto - with saffron, spinach, caramelized onion, and wild mushroom (also available as fruttí dí mare)

SECONDI

Grilled Ribeye Steak - with Gorgonzola sauce, caramelized onion mashed potatoes, braised greens and balsamic reduction

Pan Seared Local San Dabs - with an olive and mussel tapenade, on saffron risotto with butter beans

Grilled Vegetable Tímbale - with (or without) garlic custard on root vegetables with sautéed kale and chard

PIZZA

(pizza can be made on gluten-free dough)

Formaggio - with mozzarella, fontina, ricotta, and Parmigiano Reggiano

House-made Italian Sausage - with slow-roasted tomato sauce and wild mushrooms

Oven Roasted tomatoes - with fresh mozzarella, garlic, herbs, and extra virgin olive oil

Local Crab - with extra virgin olive oil, garlic, goat cheese, ricotta, and baby arugula

Vegan - with slow roasted tomato sauce, braised greens, caramelized onions and wild mushrooms

CONTORNI

Warm olives with rosemary roasted almonds

Braised greens with garlic and extra virgin olive oil
(available with pancetta)

Creamy polenta with mascarpone and Parmigiano Reggiano

Caramelized onion mashed potatoes

Mixed vegetables

DOLCI

Tiramisu with chestnuts, ladyfingers, lavender scented mascarpone, and dark chocolate

Lemon, ricotta, polenta cake with strawberry preserve, fresh strawberries and cream

Vanilla bean panna cotta with espresso granita and chocolate biscotti

Warm flourless chocolate torte with peanut butter mousse and vanilla gelato

Assortment of fresh gelato with biscotti

Gelato milk shake (concoctions change daily)

BRUNCH

EGG DISHES

(Farm fresh eggs served with roasted potato hash and toasted bread)

Farm fresh eggs baked with béchamel sauce, pancetta and caramelized onions

Frittata with spinach, slow roasted rosemary garlic tomatoes, ricotta and Parmesan

Meat and cheese frittata with Italian sausage, maple smoked bacon, ricotta, mozzarella and Parmesan cheeses

Egg white frittata with tomato, garlic and winter greens.

Omelet with chicken apple sausage, mushrooms and spinach

Seasonal Scramble

BREADS AND PANCAKES

Custard soaked raisin walnut bread with caramelized banana and toasted pecans

Lemon ricotta pancakes with berry compote and warm maple syrup

Vegan pancakes with berry compote and warm maple syrup

Gluten-free pancakes with berry compote and warm maple syrup

VEGAN

Frittata with tofu, oats, slow roasted tomatoes, and caramelized onion

White bean cakes on root vegetable hash with slow roasted tomatoes and winter greens

Grilled portabella mushroom with crisp tofu, winter vegetables and root vegetable hash

Tofu scramble with fresh herbs, slow roasted tomatoes and vegan cheese

Crostini with tofu scramble, caramelized onions, winter greens and slow-roasted tomato

Vegan pizza

OTHER STUFF

Local crab with tarragon and melted fontina ciabatta

Milk braised pork with slow roasted tomatoes, caramelized onions and baby arugula on ciabatta

Breakfast Pizza with farm fresh eggs, bacon, cheese, and roasted potatoes

NON-ALCOHOLIC LIBATIONS

Fresh squeezed orange juice

Fresh squeezed orange juice with coconut milk and vanilla bean agave syrup

Fresh lemonade with mint, ginger and agave syrup

Chamomile tea with white grape juice and mint

Local apple cider with pomegranate and sparkling water

Italian parsley and cucumber spritzer