



Dinner Menu Available Also



Lunch & Bar Menu

Soups and Appetizers

Soup Du Jour \$5

Homemade soup with a vegetarian option

Chicken Wings \$11

Crispy seasoned chicken wings tossed in a spicy buffalo sauce with a side of bleu cheese

Eggplant Parmigiana \$8

Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

Pork and Figs \$9

Pork tenderloin sautéed with figs and brown sugar

Meatballs Bolognese \$8

House made meatballs served in a meat sauce with peas, topped with ricotta cheese

Stuffed Mushrooms \$10

Mushroom caps stuffed with sweet sausage and melted provolone

Imported Artichoke Hearts Romano \$12

Imported Italian artichokes with stem, stuffed with imported Italian gorgonzola cheese, wrapped in Prosciutto di Parma and drizzled with our creamy quattro fromage sauce

Escargot Parisienne \$12

Snails sautéed in a cognac cream sauce served over toasted garlic bread

Fried Calamari \$10

Calamari and sliced cherry peppers, lightly floured and fried, complimented with a side of spicy marinara sauce

Scungilli \$16

Tender conch thinly pounded, floured and sautéed in sage butter, seasoned with salt and pepper or fra diavolo style with marinara and hot spices

Three Mushroom Soup \$8

A variety of mushrooms in a cream soup topped with a dollop of fresh sour cream

Bourbon BBQ Shrimp \$12

Jumbo shrimp wrapped in bacon then char-broiled in a barbecue sauce

Jumbo Shrimp Cocktail \$16

Jumbo shrimp chilled over ice with a spicy cocktail sauce

Shrimp Parmigiana \$12

Pan fried jumbo shrimp topped with mozzarella and marinara sauce

Oysters on 1/2 Shell 1.75ea

East coast oysters served with a mignonette sauce

Steamed Mussels \$9

Mussels sautéed in a marinara, fra diavolo, or garlic and oil sauce

Clams Casino \$9

Spicy baked clams topped with chopped peppers, onions, celery, and crispy bacon

Colossal Crabmeat Cocktail \$19

The ultimate crab cocktail served with huge chunks of delicate, sweet colossal crab meat

Colossal Lump Crabmeat Imperial \$14

Colossal lump crabmeat sautéed with peppers and spices

Lobster St. Jacques \$24

South African cold water lobster tail sautéed in a cognac cream sauce served over mashed potatoes

Salads

Add chicken \$4, shrimp \$7, or salmon \$8

Applewood Nueske Smoked Bacon Wedge \$8

Iceberg wedge topped with cucumber, heirloom tomatoes, Nueske bacon, and imported Italian gorgonzola drizzled with bleu cheese dressing.

Caesar Salad \$6

Chopped romaine topped with shaved parmigiana cheese and garlic croutons tossed with caesar dressing

Grilled Octopus Salad \$12

Grilled octopus, olives, and celery over greens drizzled with a lemon, EVOO dressing

Spinach Salad \$10

Baby spinach leaves, hard boiled eggs, smoked bacon, and mushrooms topped with a sweet and sour dressing

Arugula Salad \$10

Arugula, strawberries, apples, and gorgonzola cheese topped with walnuts in a raspberry vinaigrette

Chopped Antipasto for One/Two \$10 / \$18

Romaine lettuce, heirloom tomatoes, onions, provolone, prosciutto, soppressata, pepperoncinis, chopped egg, peppers, and black olives tossed in an Italian dressing

Burrata Salad \$10

Burrata cheese, heirloom tomatoes, prosciutto, and peppadew peppers drizzled with a balsamic vinaigrette

Tomato Salad \$9

Large heirloom tomatoes topped with Nueske applewood smoked bacon, imported Italian gorgonzola cheese, capers, anchovies, and basil drizzled with EVOO, balsamic vinegar, and Peter Luger's sauce

Caprese Salad \$10

Heirloom tomatoes topped with buffalo mozzarella and basil drizzled with EVOO and balsamic vinegar

Charcuterie

Imported Cheese Board \$9

An assortment of imported taleggio, goat, gorgonzola, and pecorino romano cheeses, served with grapes, crostini, stone mustard, and fig jam

Imported Meat Board \$11

Thinly sliced prosciutto cotto, mortadella, and soppressata served with crostini, olives, grapes, fig jam and stone mustard

Sampler Board \$10

A variety of meats and cheeses accompanied with grapes, crostini, olives, stone mustard, and fig jam



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Homemade Breads

Individual / Shared



Bruschetta alla Romano \$4 / \$8

Warm toasted Italian garlic bread topped with melted mozzarella cheese and Diamond's famous plum tomato sauce

Spinach Bread \$4 / \$8

Spinach and provolone cheese baked in a fresh dough

Garlic Fromage \$5 / \$10

Toasted Italian garlic bread topped with a creamy four cheese sauce

Sausage Bread \$4 / \$8

Sausage, prosciutto, and provolone baked in a fresh dough

Sandwiches

All sandwiches served with french fries and a pickle

The Diamond's Burger \$15

12 oz. Diamond's special ground beef blend with your choice of toppings on a fresh baked Kaiser roll

Philly Cheese Steak \$12

Sliced rib-eye steak topped with American cheese on Italian bread

Rib-Eye Steak \$15

Rib-eye served on Italian bread with sautéed onions

Filet Mignon \$20

Filet mignon with mushrooms on Italian bread

Chicken Cutlet \$11

Chicken breast pounded thin, breaded and fried on Italian bread with lettuce, tomato, and mayo

Chicken Parmigiana \$12

Chicken breast pounded thin, breaded and fried, topped with melted mozzarella and marinara on Italian bread

Grilled Chicken \$11

Grilled chicken breast served with roasted red peppers and melted mozzarella cheese on Italian bread

Grilled Cheese \$10

Grilled provolone cheese with Nueske bacon and tomato on seeded rye

Pork Roll \$9

Cases pork roll with American cheese on a fresh baked Kaiser roll

Roast Pork \$11

Succulent roast pork topped with provolone cheese & broccoli rabe on Italian bread

BLT \$10

Nueske bacon, lettuce, spinach, and tomato on seeded rye bread drizzled with sweet and sour dressing

Italian Hot Dog \$9

Grilled hot dog topped with peppers, potatoes and onions on Italian bread

Italian Sausage \$10

Homemade sausage with peppers, potatoes, and onions on Italian bread

Meatball Parmigiana \$10

Diamond's homemade meatballs topped with mozzarella and marinara on Italian bread

Imported Italian Hoagie \$12

Prosciutto cotto, prosciutto di Parma, soppressata, and Auricchio sharp provolone cheese topped with shredded lettuce, tomato, onion, EVOO, and red wine vinegar served on fresh baked Italian bread

Thin Crust Pizza

Caprese \$11

Mozzarella cheese, sliced heirloom tomato, prosciutto, basil, EVOO

Margarita \$9

Mozzarella cheese, plum tomato, basil, and EVOO

Clam \$12

Clams sautéed in garlic and oil with pepperoncini, mozzarella cheese, oregano, and parsley

Salmon \$12

Norwegian smoked salmon with marscarpone cheese and dill

Trenton Mustard Tomatoe Pie \$10

Imported plum tomatoes, basil, münster cheese, dijon mustard, and EVOO

Sides

Broccoli Rabe \$6

Broccoli rabe sautéed with garlic, EVOO, and hot pepperseed

Asparagus \$6

Asparagus served cold in a vinaigrette or hot sautéed in butter

Sautéed Spinach \$4

Spinach sautéed with garlic and EVOO

Hot Finger Peppers \$7

Hot Italian finger peppers sautéed with mushrooms in olive oil



Variety of toppings and cheeses available on all pizzas and sandwiches

Cheese Options: Cooper's sharp cheddar, gorgonzola, provolone (imported or domestic), american, mozzarella, or taleggio



Lunch Entrées

Chicken Parmigiana \$12

Breaded cutlet topped with melted mozzarella cheese and marinara sauce

Chicken Marsala \$13

Cutlet sautéed with mushrooms in a marsala wine sauce

Chicken Valentino \$13

Cutlet sautéed in a creamy white wine sauce with asparagus

Chicken Primavera \$13

Breaded cutlet pounded thin topped with arugula, tomato, and onion drizzled with a balsamic glaze

Chicken Francaise \$13

Egg battered cutlet sautéed in a lemon butter sauce

Filet Mignon and Shrimp \$19

Broiled certified angus filet mignon served with two broiled jumbo shrimp

Tuna Loïn \$18

Sushi grade tuna pan seared in extra virgin olive oil and encrusted in black and white sesame seeds

Tilapia Francaise \$13

Tilapia filet dipped in egg and sautéed in a lemon and butter sauce

Pasta Entrées

Pencil Points Calabrese \$12

Penne with sweet sausage, pepperoncini, plum tomato and mozzarella cheese

Gnocchi Florence \$10

Italian potato dumplings with tomatoes, swiss cheese and ham in pink cream sauce

Linguini and Clams \$12

Linguini and clams served in a red or white sauce

Campanelle Bolognese \$10

Bell flowers pasta with ground sirloin beef in a plum tomato sauce

Fettucine Alfredo \$12

Fettuccini and bits of sweet sausage in a creamy cheese sauce topped with parmigiano-reggiano

Linguini Matriciana \$11

Linguini with sweet onions, bacon and plum tomatoes

Tortellini Diamante \$10

Meat tortellini sautéed with prosciutto, peas, onions, and mushrooms in a butter sauce

Rigatoni Postiano \$12

Rigatoni, arugula, black olives, mushrooms, sun-dried tomatoes, and walnuts sautéed in garlic and EVOO

Capellini Filletto Di Pomodoro \$11

Angle hair pasta with plum tomatoes, prosciutto and basil

Vodka Rigatoni \$10

Rigatoni in a pink vodka cream sauce with prosciutto

Lobster Ravioli \$16

Lobster filled ravioli served in a pink cream sauce

Ravioli Marinara \$10

Ricotta cheese ravioli in a marinara sauce



Most entrées served with potatoes and vegetable of the day.

Brick Oven bread baked daily on premises.

We use only the finest imported authentic Italian pastas, cheeses, meats, and ingredients.

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