



Dinner Menu

Soups and Appetizers

Soup Du Jour \$5

Homemade soup with a vegetarian option

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

Steamed Mussels \$9

Mussels sautéed in a marinara, fra diavolo, or white sauce

Clams Casino \$9

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

Colossal Lump 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

Three Mushroom Soup \$8

A variety of mushrooms blended in a cream based soup topped with a dollop 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

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

Salads

Add Chicken \$4, 2 Jumbo Shrimp \$7, or Salmon \$8

Applewood Nueske Bacon Wedge \$8

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

Chopped Antipasto for 1 or 2 \$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

Caesar Salad \$6

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

Spinach Salad \$10

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

Grilled Octopus Salad \$12

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

Caprese Salad \$10

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

Arugula Salad \$10

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

Charcuterie

Cheese Board \$9

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

Meat Board \$11

An assortment of thinly sliced imported 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

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

Sausage Bread \$4 / \$8

Sausage, prosciutto, and provolone baked in a fresh dough

Garlic Fromage \$5 / \$10

Toasted Italian garlic bread topped with a creamy four cheese sauce





Dinner Entrées

Chicken or Veal



Saltimbocca alla Romano \$18/ \$26

Cutlet sautéed and topped with baby spinach, prosciutto, and melted provolone cheese

Piccata \$18 / \$26

Cutlet sautéed in a lemon, white wine, butter sauce topped with capers

Francaise \$18 / \$26

Egg battered cutlet sautéed in a lemon butter sauce

Charcoal \$18 / \$26

Cutlet char-broiled with tomatoes, EVOO, and Italian seasoning

Seasoned Chicken \$19

Pieces of chicken on the bone roasted with garlic and seasoning

Parmigiana \$18 / \$26

Breaded cutlet topped with melted mozzarella cheese and marinara sauce

Marsala \$18 / \$26

Cutlet sautéed with mushrooms in a marsala wine sauce

Valentino \$18 / \$26

Cutlet sautéed in a creamy white wine sauce with asparagus

Primavera \$18 / \$26

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

Portabella \$18 / \$26

Cutlet sautéed in a marsala, gorgonzola cheese sauce topped with portabella mushrooms

The Grill

Preparation Styles: Oscar \$20, Savoy \$5, Murphy \$5, Giambotta \$5

Prime N.Y. Strip Steak \$38

14 oz. broiled New York strip steak

Prime Porterhouse Steak \$59

24 oz. porterhouse steak seasoned and grilled

Tomahawk Rib Eye Steak \$59

The best cut of rib eye available on a 14' long bone

Truffled Beef Wellington \$49

A preparation of filet mignon coated with truffled pâté and duxelles baked in a puff pastry

Filet Mignon \$39

10 oz. center cut filet mignon char-broiled and topped with sautéed mushrooms

Surf & Turf \$54

10 oz. filet mignon topped with sautéed mushrooms served with a 6 oz. South African cold water lobster tail and a side of drawn butter

Prime Broiled Pork Chop \$28

16 oz. French center cut prime pork chop seasoned and grilled

Breaded Veal Chop Primavera \$32

10 oz. French cut veal rib chop pounded, breaded, and pan-fried then topped with arugula, heirloom tomatoes and onion, drizzled with a balsamic glaze and EVOO

French Cut Veal Chop \$39

16 oz. French cut veal chop seasoned and grilled

Rack of Lamb \$31

New Zealand rack of lamb served with a honey mint sauce

Seafood

Broiled South African Lobster Tails \$45

2 6 oz. cold water lobster tails broiled and served with a side of drawn butter

Lobster St Jacques \$48

2 South African cold water lobster tails sautéed in a cognac cream sauce over mashed potato

Shrimp Scampi/Francaise/Fra Diavolo \$24

Jumbo shrimp served francaise, scampi, or fra diavolo style

Salmon Florentine \$28

Wild Scottish salmon pan seared in a light cream sauce with spinach and mushrooms

Lobster Francaise/Scampi/Fra Diavolo \$45

Twin South African cold water lobster tails prepared either francaise, scampi, or fra diavolo style

Linguine Pescatore \$28

Jumbo shrimp, calamari, mussels, and clams, in marinara sauce over linguine

Sesame Crusted Ahi Tuna \$29

Sushi grade tuna encrusted in black and white sesame seeds and pan seared in EVOO served with cucumber wasabi sauce

North Atlantic Halibut \$32

9 oz. halibut filet broiled to perfection with a touch of lemon, butter, and Italian seasoning

Pasta

Pappardelle Bolognese \$16

Wide ribbon-like pasta with ground sirloin beef in a plum tomato sauce

Gnocchi Florence \$16

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

Fettuccine Alfredo \$16

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

Tortellini Diamante \$16

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

Vodka Rigatoni \$16

Rigatoni in a pink vodka cream sauce with prosciutto

Lobster Ravioli \$30

Lobster filled ravioli served in a pink cream sauce

Pencil Points Calabrese \$16

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

Orecchiette Rabe \$16

Ear-shaped pasta served with broccoli rabe and sweet sausage in a garlic and olive oil

Linguine and Clams \$19

Linguine and clams served in a red or white sauce

Linguine Aioli \$16

Linguine with escargot and artichokes sautéed with mushrooms in garlic and EVOO

Rigatoni Postiano \$16

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

Cheese Ravioli \$16

Ricotta cheese ravioli in a marinara sauce

Sides

Broccoli Rabe \$6

Broccoli rabe sautéed with garlic, EVOO, and hot pepperseed

Sautéed Spinach \$4

Spinach sautéed with garlic and EVOO

Asparagus \$6

Asparagus served cold in a vinaigrette or hot sautéed in butter

Hot Finger Peppers \$7

Hot Italian finger peppers sautéed with mushrooms in olive oil



All Entrées are Accompanied with a House Salad or Cup of Soup Du Jour
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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