



DIAMOND DINNER MENU

ANTIPASTI (FAMILY STYLE)

CALAMARI FRITTI

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND POMODORO SAUCE

RAVIOLI QUATTRO FORMAGGIO

FOUR CHEESE RAVIOLI, BREADED AND FRIED GOLDEN, SERVED WITH OUR SIGNATURE POMODORO SAUCE FOR DIPPING

COZZE MEDITERRANEO

FRESH MUSSELS, GARLIC, SHALLOTS, WHITE WINE, ROMA TOMATO & BASIL IN A LEMON BUTTER SAUCE

INSALATE (CHOICE)

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS IN A HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS

INSALATA CESARE

FRESH ROMAINE HEARTS IN A CREAMY CAESAR DRESSING WITH HOMEMADE CROUTONS

CHOP SALAD ITALIANO

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING TOPPED WITH CRISPY FRIED LEEKS

ALLA CAPRESE

HEARTY BEEFSTEAK TOMATOES, FRESH MOZZARELLA DI BUFALA, RED ONIONS, FRESH BASIL CHIFFONADE AND OUR SUNDRIED TOMATOES BALSAMIC VINAIGRETTE

piazza italia

ristorante • gelateria • mercato

SPECIALITAS DELLA CASA (CHOICE)

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT PARMIGIANA STYLE WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS

SMOKED GOUDA RIPIENE

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, ROASTED PEPPERS AND BASIL IN A LEMON WINE SAUCE, SERVED WITH FRESH SPAGHETTI AGLIO & OLIO

GAMBERI & CAPESANTE PESTO

SHRIMP AND SCALLOPS PERFECT TOSSED WITH LINGUINE, SUNDRIED TOMATOES AND PESTO CREAM SAUCE

FILET OF SOLE MILANESE

FRESH FILET OF SOLE BREADED WITH PARMESAN AND HERBS, SAUTÉED TILL GOLDEN WITH ROMA TOMATOES AND BASIL TOPPED WITH LEMON BUTTER SAUCE OVER CREAMY SAFFRON RISOTTO

VITELLO PARMIGIANA ALFREDO

FRIED GOLDEN HERB BREADED VEAL, TOPPED WITH FRESH HOUSEMADE POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCHINE ALFREDO

BISTECCA TOSCANA

NY STRIP STEAK MARINATED IN GARLIC, OLIVE OIL AND ROSEMARY, GRILLED AND SERVED WITH TUSCAN ROASTED POTATOES AND GRILLED ASPARAGUS

VITELLO DELLA CASA

SAUTÉED VEAL AND ASPARAGUS TOPPED WITH MAINE CRAB MEAT, SERVED OVER SAFFRON RISOTTO WITH A TARRAGON LEMON BUTTER DRIZZLE

LINGUINE ADRIATICO

SHRIMP AND SCALLOPS SAUTÉED WITH ARTICHOKEs, CALAMATA OLIVES, SUNDRIED TOMATOES, CAPERS AND BASIL IN WHITE WINE LEMON SAUCE OVER FRESH LINGUINE

GRILLED SALMON BEVUTTO

SALMON FILET WITH JACK DANIEL'S, BROWN SUGAR AND GINGER MARINADE SERVED WITH SAUTÉED VEGETABLES

DESSERT (CHOICE)

ASSORTED ITALIAN GELATO OR SORBETTO

OUR HOMEMADE GELATO IS A MILK BASE OR NON DAURY BASE, NATURALLY FLAVORED ITALIAN ICE CREAM WITH SMOOTH AND CREAMY TEXTURE, SERVED IN A FROSTED GLASS WITH OUR HOMEMADE ITALIAN PIZZELLE COOKIE

SEASONAL CHEFS SIGNATURE CREATION