



Soups



Soup Du Jour \$8

Homemade soup of the day

Tortellini Soup \$10

Four cheese tortellini in homemade chicken broth

Three Mushroom Soup \$10

A variety of mushrooms blended in a cream based soup

Appetizers

Eggplant Parmigiana \$13

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

Pork and Figs \$13

Pork loin sautéed with figs and brown sugar

Meatballs Bolognese \$14

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

Steamed Mussels \$15

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

Clams Casino \$13

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

Colossal Lump Crabmeat Cocktail \$35

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

Artichoke Francaise \$15

Egg battered artichokes sautéed in a lemon and butter sauce

Stuffed Mushrooms \$13

Mushroom caps stuffed with sweet sausage and melted provolone

Lobster St. Jacques \$37

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

Bourbon BBQ Shrimp \$23

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

Jumbo Shrimp Cocktail \$23

Jumbo shrimp chilled over ice with a spicy cocktail sauce

Shrimp Parmigiana \$23

Breaded and pan fried jumbo shrimp topped with mozzarella and marinara sauce

Fried Calamari \$19

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

Mozzarella Marinara \$12

Fresh made floured mozzarella in a marinara sauce

Italian Chicken Wings \$17

Crispy wings in a spicy Italian seasoning

Escargot Parisienne \$16

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

Hot Seafood Antipasto \$30

Shrimp, scungilli, calamari, clams and mussels in a red, white or fra diavolo sauce

Salads

Arugula Salad \$14

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

Chopped Antipasto for One/Two - \$14/\$23

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

Tomato Salad \$14

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

Spinach Salad \$15

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

Caesar Salad \$14

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

Caprese Salad \$15

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

Applewood Nueske Bacon Wedge \$16

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

Italian House Salad \$8

Romaine lettuce, tomatoes, cucumbers and onions topped with Italian dressing

Add Chicken \$10, Two Jumbo Shrimp \$15 or Salmon \$15

Homemade Breads \$14

Bruschetta alla Romano

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

Spinach Bread

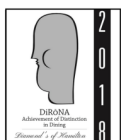
Spinach and provolone cheese baked in a fresh dough

Sausage Bread

Sausage, prosciutto, and provolone baked in a fresh dough

Garlic Fromage

Toasted Italian garlic bread topped with a creamy four cheese sauce





Dinner Entrées

Chicken \$31 / Veal \$37



Saltimbocca alla Romano

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

Francaise

Egg battered cutlet sautéed in a lemon butter sauce

Parmigiana

Breaded cutlet topped with melted mozzarella cheese and marinara sauce

Marsala

Cutlet sautéed with mushrooms in a marsala wine sauce

Charcoal

Cutlet chargrilled with Italian seasonings

Valentino

Cutlet sautéed in a creamy white wine sauce with asparagus

Primavera

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

Portabella

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

St. Tropez

Cutlet sautéed with white wine, mushrooms and artichokes

Oscar

Cutlet with cream, asparagus and colossal crab meat

upcharge \$30

The Grill

Prime N.Y. Strip Steak \$65

14 oz. broiled Prime New York strip steak

Filet Mignon \$55

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

Rack of Lamb \$45

New Zealand rack of lamb served with a homemade honey mint sauce

Surf & Turf \$85

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 \$39

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

French Cut Veal Chop \$48

16 oz. French cut veal chop seasoned and grilled

Preparation Styles: Oscar \$30, Savoy \$10, Murphy \$10, Giambotta \$10

Seafood

Broiled South African Lobster Tails \$75

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

Lobster St Jacques \$75

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

Jumbo Shrimp \$38

Jumbo shrimp prepared francaise, scampi, parmigiana, or fra diavolo style

Salmon Florentine \$38

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

Twin Lobster Selection \$75

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

Linguine Pescatore \$45

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

Tilapia \$29

Francaise style or broiled

Pasta \$29

Pappardelle Bolognese

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

Gnocchi Florence

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

Fettuccine Alfredo

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

Tortellini Diamante

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

Bucatini Cacio e Pepe

Pasta with black pepper and Pecorino Romano cheese

Linguine Amatriciana

Linguini with sweet onions, bacon and plum tomatoes

Cavetelli Rabe

Cavetelli served with broccoli rabe, sweet sausage in a garlic and olive oil

Vodka Rigatoni

Rigatoni in a pink vodka cream sauce with prosciutto

Pencil Points Calabrese

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

Linguine and Clams

Linguine and clams served in a red or white sauce

Cheese Ravioli

Ricotta cheese ravioli in a marinara sauce

Eggplant Parmigiana

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

Linguine Escargot Aioli

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

Campanelle with White Truffle Oil

Bell flower pasta with imported Italian White Truffle oil with cheese, peas and butter.

Upcharge \$10.00

Sides \$10

Broccoli Rabe

Broccoli rabe sautéed with garlic, EVOO, and hot peppercorn

Sautéed Spinach

Spinach sautéed with garlic and EVOO

Four Cheese French Fries

Crispy fries topped with a blend of four cheeses

Asparagus

Asparagus served cold in a vinaigrette or hot sautéed in butter

Hot Finger Peppers

Hot Italian finger peppers sautéed with mushrooms in olive oil

Mashed Potatoes

Buttery whipped potatoes

Most entrees served with potatoes and vegetable of the day or side of pencil points.
Brick oven bread baked daily on premises.

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

