

DIVIETO

ITALIAN - AMERICAN FUSION

PREMIER LUNCH \$16.95
(AVAILABLE UNTIL 3:00 PM)
SELECT ONE ITEM FROM EACH CATEGORY
PRICES DO NOT INCLUDE BEVERAGES, TAXES OR GRATUITY

APPETIZER

INSALATA CAPRESE

Fresh mozzarella and sliced tomato with basil, olive oil and balsamic glaze

FRIED CALAMARI

Calamari, zucchini and yellow squash lightly fried and served with marinara sauce

ENTRÉE

FISH TACOS

Panko breaded tilapia filet with horseradish coleslaw, cilantro, avocado, and mandarin oranges

LASAGNA BOLGNESE

Egg pasta, Bolognese meat sauce, ricotta, parmesan and mozzarella cheese, topped with pink sauce

PROSCIUTTO PANINI

Fresh mozzarella, tomato slices, prosciutto di Parma, and pesto inside folded pizza dough

DESSERT

CHOCOLATE FUDGE BROWNIE

Warm chocolate walnut brownie served with vanilla ice cream and chocolate sauce

TIRAMISU

Lady Fingers dipped in Italian espresso layered with a creamy homemade mascarpone mousse

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PREMIER DINNER \$26.50
SELECT ONE ITEM FROM EACH CATEGORY
PRICES DO NOT INCLUDE BEVERAGES, TAXES OR GRATUITY

APPETIZER

JICAMA TACOS

Homemade surimi, mayo and Serrano pepper mix wrapped in jicama shavings served with our Divieto soy sauce

SALMON BRUSCHETTA

Toasted bread topped with a savory cream cheese mousse and smoked salmon

MUSSELS MARINARA

Mussels in a spicy garlic and tomato sauce, served with garlic bread

ENTRÉE

DIVIETO STEAK

Grilled marinated skirt steak, served with mashed potatoes and mushroom madeira sauce

TUSCAN SALMON

Atlantic grilled salmon with olive oil garlic and fresh herbs, served with saffron rice and asparagus

GROUPER & SHRIMP

Grilled grouper and shrimp topped with lemon butter sauce and served with mashed potatoes and asparagus

DESSERT

CROSTATA DI MELA

Cinnamon apples cooked in a wonton pastry drizzled with caramel & chocolate sauce, served with vanilla ice cream

QUESILLO

Traditional Venezuelan dessert made with eggs, condensed milk and caramel