

DIVINA

Restaurant Weeks

8/19-9/2

Lunch \$20.00

...SMALL PLATES

select one

"Greek" Hummus Dip

Cherry tomatoes, olives, cucumbers, red onion, feta, corn, arugula

Crispy Baby Artichokes

Saffron myer lemon aioli, parmigiano shavings

Shrimp *al Ajillo*

Brothy garlic shrimp, grilled pane

Watermelon Gazpacho

cucumbers, grilled corn

...MAIN

select one

Housemade Lobster Agnolotti

Bisque sauce, chive oil

Moroccan Spiced Chicken Paillard

Couscous, fennel salad

"Tuna Rare" Cobb Salad

Avocado, corn, egg, crispy pancetta, gorgonzola crumbs, mint-basil vinaigrette.....add \$8

...DOLCE

Select one

Gelato | Keylime Cheesecake | Affogato

Support local businesses-We are independently owned!

Kindly refrain from any substitutions or changes

DIVINA

Restaurant Weeks

8/19-9/2

Dinner \$45.00

...SMALL PLATES

Select one

Prosciutto Carpaccio

Shaved melon and truffle pecorino salad, aged balsamico

Crispy pork Belly

Watermelon-fennel salad, Calabrian chili vinaigrette, pistachios

Grilled Calamari

'Nduja vinaigrette, charred pomodorini-caper salsa

Roasted Blue Point Oysters

Truffle butter, confit shallots...*add \$2*

...MAIN

Select one

Housemade Spinach Fettuccine

Short rib ragù, cacio e pepe fondue

Verde Pizza,

Pancetta, caramelized onions, grilled peaches, crispy sprout leaves

Jerk Chicken Cobb Salad

Avocado, corn, egg, crispy pancetta, gorgonzola crumbs, aji verde vinaigrette

Pan-Seared Wild Pollack

Lemon garlic cauliflower mash, farm greens, citrus chili vinaigrette...*add \$8*

...DOLCE

Select one

Sorbet | Chocolate mousse, sour cherry, amaretto | Tiramisú

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