

STARTERS

- PANE ALL' OLIVE *in-house made olive bread, onions, erbe fresche* 5
- TAGLIERE DI SALUMI E FORMAGGI *charcuterie of assorted meats, cheeses with condiments* 38
- DUE DIECI BRUSCHETTA *made in-house ricotta, rustic daily bread, organic honey, sesame* 19
- FRITTO MISTO *calamari, shrimp, zucchini, cauliflower, pistachio aioli* 24
- POLPETTE DI CARNE *braised veal & pork meatballs, salsa di pomodoro, basil* 19
- GAMBERI FRA DIAVOLO *Santa Barbara prawns, tomato, crushed red pepper, cilantro* 25

SALADS & PIZZETTE

- CAPRESE *Di Stefano handmade burrata, rucola, local tomatoes, 25 yr. old balsamic, evoo, pine-nuts* 19
- GEMME PREZIOSE *local gems and bibbs, roasted mushrooms, carrot, truffle dressing, dukkah* 18
- TERRE D'ORO *escarole, finocchio, citrus, seeded honey, smoked allium, herb croutons* 17
- MARGHERITA PIZZA *Bianco di Napoli tomatoes, mozzarella, basil, in-house dried oregano* 22
- AI FUNGHI PIZZA *roasted local mushrooms, red onion, arugula, pecorino* 24
- VIA DEGLI DEI PIZZA *handmade burrata, prosciutto, crema di parmigiano, olive oil* 26

IN-HOUSE HANDMADE PASTA

- GNOCCHI DI PATATE *our own "mac & cheese" with crema Siciliana, citrus, olive oil breadcrumbs* 29
- RIGATONI ALLA CARBONARA *guanciale, farm egg, parmesan, Tellicherry* 35
- FETTUCCINE ALL'ARAGOSTA *butter-poached lobster, Grana Padano, vietti beurre blanc, coriander* 40
- CAVATELLI ALL'ARRABBIATA *tomato sugo, garlic, Calabrian chili, basilico* 30
- RAVIOLI DI STAGIONE *mushrooms, pumpkin, asiago, Aleppo, extra virgin olive oil* 33
- LASAGNA VERDI ALL'ANATRA *maple leaf farms duck Bolognese, spinach, besciamella, prezzemolo* 34

ENTRÈES

- CIOPPINO *grilled branzino, seared frutti di mare, tomato, fennel, potato, crostino* 42
- RISOTTO *the chef's daily creation with Arborio rice* 32
- SALMONE *pomme puree, broccolini, squash, lemon-caper emulsion* 36
- ORATA *whole steamed daurade, grappa, citrus, thyme* 54
- MANGIA TUTTO TRE VIE *8 oz. three-way blend burger, provolone, prosciutto, roasted pepper, fries* 29
- OSSO BUCO ALLA MILANESE *veal shank, polenta, gremolata* 40
- FILETTO MIGNON *8 oz. USDA Prime filet mignon, crostata di verdure grigliate, bone marrow reduction* 68
- COSTATA DI MANZO *12 oz. Dry Aged Flannery Prime ribeye steak, truffled smashed potatoes, jus* 70

EXECUTIVE CHEF *Nicko Moulinos* SOUS CHEF *Angela DiMauro* WINE DIRECTOR *Jeremy Dennis*

FOR PRIVATE PARTIES, LUNCHEONS, DINNING FOR ALL OCCASIONS, CORPORATE OR FAMILY CELEBRATIONS, CONTACT US AT EVENTS@DUE DIECI.COM

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A 4% SURCHARGE IS APPLIED TO EACH BILL IN ORDER TO HELP US BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED (KITCHEN) TEAM MEMBERS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.