

Benvenuto!

Welcome, we've saved you a seat.

What you are about to experience is the culmination of our entire team's resilient efforts to showcase our cuisine. The menu items here have been inspired from regional Italian recipes and traditions yet revised with imagination. True to style for our creations at our sister restaurant, the menu here also experiments with new combinations and flavors while using the finest in quality of ingredients.

May we also extend an invite for you to savor the flavors Greece at our sister restaurant, Dio Deka.

No matter what cuisine you crave, nor the location you choose our goal is to create an unforgettable experience helping you shape your own pleasant memories.

Rest assured that you will be well taken care of.

Grazie mille and Buon appetito!



Executive Chef, Nikos Moulinos

STARTERS & SALADS

PANE ALL' OLIVE *in-house made olive bread, onions, erbe fresche* 5

DUE DIECI BRUSCHETTA *made in-house ricotta, focaccia fatto a mano, 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

ARANCINI *crispy rice croquettes, caciocavallo, pancetta, herbed yogurt* 18

CAPRESE *Di Stefano handmade burrata, rucola, local tomatoes, 25 yr. old balsamic, pine-nuts* 19

CAVOLO NERO *kale, strawberry, pecorino, hazelnuts, mosto cotto, herb croutons* 17

EXECUTIVE CHEF *Nicko Moulinos*

SOUS CHEF *Angel Melgarejo*

WINE DIRECTOR *Jeremy Dennis*

FOR BUSINESS BREAKFAST AND LUNCHEONS, PRIVATE EVENTS OR FAMILY CELEBRATIONS FOR ALL OCCASIONS, EMAIL EVENTS@DUE DIECI.COM
APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY IS NOT INCLUDED.

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST.
A \$3.75 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE.
DUE DIECI IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.
FOUNDED & MANAGED BY THE PANLEMONIUM BUNCH LTD. © 2023 PIATO CREATIONS LLC



A 4% SURCHARGE IS APPLIED TO EACH BILL HELPING US BRIDGE THE GAP BETWEEN TIPPED AND THE NON-TIPPED KITCHEN TEAM MEMBERS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS.

PIZZA & IN-HOUSE HANDMADE PASTA

'Life is a combination of magic and pasta' - Federico Fellini

- MARGHERITA PIZZA *Bianco di Napoli tomatoes, mozzarella, basil, in-house dried oregano* 22
- AI FUNGHI PIZZA *roasted local mushrooms, red onion, arugula, pecorino* 24
- RIGATONI ALLA CARBONARA *guanciale, farm egg, parmesan, tellicherry* 35
- FETTUCCHINE ALL'ARAGOSTA *butter-poached lobster, Grana Padano, vietti beurre blanc, coriander* 42
- GNOCCHI ALL'ARRABBIATA *tomato sugo, garlic, Calabrian chili, basilico, olive oil breadcrumbs* 32
- RAVIOLI DI STAGIONE *local crab, aged crema, mais, allium, asiago, espelette, extra virgin olive oil* 38
- CANNELLONI 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
- SALMONE *California salmon, zucchini, chef's garden vegetables, mushroom dashi* 38
- ORATA AL CARTOCCIO *whole steamed daurade, grappa, citrus, thyme* 54
- MANGIA TUTTO TRE VIE *8 oz. three-way blend burger, provolone, prosciutto, roasted pepper, fries* 32
- FILETTO *8 oz. USDA Prime filet mignon, crostata di verdure grigliate, bone marrow reduction* 70

ACCOMPANIMENTS

- TRUFFLED ROASTED POTATOES *parmigiano, citrus emulsion* 14
- FRENCH FRIES *dill, parsley, lemon-garlic zest* 10
- GARDEN VEGETABLES *kindly ask for daily selection* 12

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