

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 have been inspired from regional Italian recipes and traditions yet revised with imagination. Our goal is to create an unforgettable experience helping you shape your own pleasant memories.

Grazie mille and Buon appetito!



Executive Chef, Nikos Moulinos

STARTERS

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

ASSORTED OLIVES *chili-herb marinated olives* 8

DUE DIECI BRUSCHETTA *made in-house ricotta, focaccia fatto a mano, organic honey, sesame* 19

FRITTO MISTO *calamari, shrimp, zucchini, cauliflower, pistachio aioli* 22

POLPETTE DI CARNE *braised veal & pork meatballs, salsa di pomodoro, basil* 19

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

SALADS

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.
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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. Created on 6/21/23 2:24:00

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*
- VIA DEGLI DEI PIZZA** *burrata di Stefano, prosciutto, crema di parmigiano, truffle oil 24*
- RIGATONI ALLA CARBONARA** *guanciale, farm egg, parmesan, tellicherry 35*
- FETTUCCHINE ALL'ARAGOSTA** *butter-poached lobster, Grana Padano, vietti beurre blanc, coriander 42*
- GNOCCHI DI PATATE** *crema Siciliana, citrus, olive oil breadcrumbs 32*
- RAVIOLI DI STAGIONE** *local crab, aged crema, mais, allium, asiago, espelette, extra virgin olive oil 38*
- LASSAGNA 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** *King salmon, fregola, tomatillo, toasted hazelnuts 38*
- ORATA AL CARTOCCIO** *whole steamed daurade, grappa, citrus, thyme 54*
- BRASSICAS** *roasted cauliflower & broccoli, local mushrooms, pickled onions, pistachio, house spice 34*
- MANGIA TUTTO TRE VIE** *8 oz. prime burger, provolone, prosciutto, balsamic caramelized onions, basil aioli, arugula, fries 29*
- TAGLIATA DI MANGO** *8 oz. Allen Bros. USDA Choice, baseball cut ribeye, rocket, pomodoro, parmigiano Reggiano, bone marrow jus 58*
- PORK CHOP "SALTIMBOCCA"** *10 oz. Berkshire bone in cut, variations of peas and beans, confit potatoes, prosciutto sage 36*

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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