

DiNero's Dinner Menu

Antipasti

Soup du Jour

Seasonal and traditional soups made fresh daily....\$3.95

Shrimp Bisque

Thick, creamy and delicious...\$6.95

Stuffed Bell Pepper

One half of a grilled red pepper filled with vegetable risotto a blend of herbs and spices, topped with fontina cheese...\$9.95

Rock Crab Cakes

Oven roasted Rock Crab Cakes with a Lemon aioli over mixed greens..\$10.95

Mussels

Fresh steamed mussels in a rosemary Dijon cream sauce with tomatoes and scallions...\$11.95

Pizzetta

Fresh grilled pizza, toppings vary daily...\$9.95

Sautéed Shrimp Appetizer

An abundance of medium shrimp, lightly battered, sautéed with lemon & garlic served over angel hair pasta...\$16.95 Dinner ...\$19.95

Seafood Bruschetta

Grilled medium shrimp wrapped in prosciutto sautéed with little neck clams, tomato and scallion in olive oil and lemon, served on grilled Tuscan bread..\$15.95

Lobster Ravioli

With a tomato scallion broth....\$14.95 Dinner....\$18.95

Antipasto

A traditional variety of vegetables, cheese, meats and tuna fish on a full bed of greens...\$10.95

Shrimp Cocktail

Jumbo shrimp served with homemade cocktail sauce...\$3.95 per shrimp

Garlic Bread

Crusty baguette topped with our garlic butter and parmesan cheese...\$6.95

Insalata

DiNero's House

A hearty blend of romaine and iceberg tossed with cucumber, tomato, radish, red onion & julliene carrots...\$4.95

Caesar

Hearts of Romaine blended with fresh dressing, croutons, parmesan cheese & anchovies...\$7.95

Chicken...\$16.95 Scallops...\$21.95 Shrimp...\$23.95

Spinach

Flat leaf spinach, red onion, marinated mushrooms, pancetta, and toasted walnuts tossed in a balsamic vinaigrette...\$10.95

Mozzarella & Tomato

Fresh mozzarellas and beefsteak tomatoes, served over mixed greens, topped with a balsamic vinaigrette ...\$11.95

Entrees

Rack of Lamb

14 oz. Rack chargrilled, served with aioli, garlic mashed potato cake & vegetable...\$23.95

Sirloin

14 oz Sirloin chargrilled, topped with gorgonzola butter, served with grilled onions, peppers & roasted potatoes...\$23.95

Pork Chops

Two grilled, marinated center cut chops, served with roasted potatoes, vegetables, and a roasted shallot Dijon demi-glaze...\$21.95

Grilled Chicken

Chargrilled 10 oz breast served with roasted potatoes, vegetables & a lemon butter sauce...\$15.95

Grilled Shrimp

Four jumbo shrimp grilled to perfection, topped with lemon butter, served with roasted potatoes & vegetable...\$23.95

Broiled Schrod

12 oz filet of native schrod topped with seasoned bread crumbs, and lemon, served with roasted potatoes & vegetable...\$16.95

Broiled Schrod DiNero

12 oz schrod filet lightly breaded, topped with fresh lobster meat and Newburg sauce...\$18.95

Broiled Scallops

Local scallops topped with seasoned bread crumbs and lemon, served with roasted potatoes & vegetable...\$21.95

DiNero's Pastas

Sautéed Jumbo Shrimp

(House Specialty) Jumbo shrimp lightly battered & sautéed with lemon, garlic, herbs and butter, served over linguini...\$23.95

Shrimp Scampi

Medium shrimp sautéed with scallions, tomatoes, white wine, garlic & herbs, served over linguini...\$21.95

Shrimp & Scallops

Shrimps and scallops sautéed with garlic and herbs in your choice of red or cream sauce, served over linguini...\$22.95

Little Necks

Tender, sweet, native clams blended with white wine, scallions, garlic and herbs, served over linguini, red or white...\$18.95

Parmigiana

Tender cutlets, lightly breaded, topped with house tomato sauce, mozzarella & parmesan, served over linguini

Veal...\$19.95 Chicken...\$17.95 Eggplant...\$17.95

Marsala

Sautéed with imported marsala wine & wild mushrooms, served over linguini

Veal...\$18.95 Chicken...\$17.95

Piccata

Sautéed with white wine, lemon , wild mushrooms and capers, served over linguini

Veal...\$18.95 Chicken...\$17.95

Chicken Broccoli

Chicken tenderloins, sautéed with white wine, olive oil & garlic, served over penne...\$15.95

Chicken & Tortellini Pesto

Chicken tenderloins, scallions, sundried tomatoes, basil, garlic and pine nuts blended in a light cream sauce...\$17.95

Sausage Cacciatore

Fresh Italian sausage sautéed with roasted red peppers, onions and mushrooms in a garlic tomato sauce,

served over penne...\$16.95 with chicken cacciatore...\$16.95

Tortellini Carbonara

Cheese tortellini, pancetta and scallions tossed with parmesan and cream sauce...\$16.95

Primavera

Sautéed onions, mushrooms, tomatoes, scallions, broccoli, peas and roasted peppers tossed with olive oil, garlic and parmesan cheese

served over linguini ...\$16.95 Add chicken...\$18.95 Add shrimp...\$19.95

Linguini

With house tomato sauce or alfredo...\$11.95

Capelli D'Angelo

Angel hair pasta tossed with fresh garlic, basil, olive oil and plumb tomatoes...\$12.95

Add two grilled or sautéed shrimp to any order for \$10.95

While we take the utmost care in preparing the freshest food, some of our products contain raw ingredients. All menu items are cooked to order and seasoned with salt and pepper.

Splitting meals..\$3.00 Cake Cutting...\$1.00 per person

Dolci

White Chocolate Mousse Cake...\$6.95

Apple Crisp...\$6.95

Baked Fudge...\$6.95

Profiteroles...\$6.95

Tiramisu...\$6.95

Ice Cream...\$4.25
Spumoni...\$4.25

Beverages

Tea...\$1.75
Coffee...\$1.75
Espresso...\$3.95
Cappucino...\$3.95
Decaffeinated Tea...\$1.75
Decaffeinated Coffee...\$1.75
Decaffeinated Espresso...\$3.95
Decaffeinated Cappucino...\$3.95

Specialty Coffees, Cognacs, and Daily Wine Specials

For parties of eight or more, gratuity of twenty percent (20%) and tax of 6.25 percent will be included in the final bill. We accept all major credit cards, and offer gift certificates. There will be a service charge of ten percent applied to all take-out orders. Prices are subject to change without notice. The printed menu price will be the actual price.