

February 3, 2011



PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES

DI NERO'S EVENING SPECIALS

Fresh Lobsters 1 1/4 lb
Baked Stuffed 22.99
Boiled Lobster 20.99

Stuffed Quahog 4.50 ea.

FOR STARTERS

Lobster and Tomato Caprese

Fresh shucked marinated lobster meat, layered w/tomatoes, basil & fresh mozzarella. Drizzled w/olive oil and balsamic vinegar. 19.99

Fresh Pear Pizzetta

Fresh Pear with walnuts, gorgonzola cheese & baby spinach, topped with balsamic glaze. 11.99

Lobster Ravioli

Lobster ravioli with a tomato scallion broth 14.95

HOUSE SPECIALTIES

👍 DiNero's Lobster Elegante "The Best"

1 1/4 lobster boiled and split down the middle, filled with scallops, shrimp, mussels, angel hair pasta in a garlic wine lemon sauce. 31.99

😊 Surf-n-Turf

Filet mignon with roast garlic demi sauce. Topped with 2 grilled jumbo shrimp. Served with roasted red bliss potatoes and vegetable. 25.99

Seafood DiNero

Shrimp, scallops, and swordfish sautéed with sun-dried tomatoes, red onions, spinach and red bell peppers in lemon white wine sauce over penne pasta. 22.99

Grilled Swordfish

Grilled Swordfish Steak with tomato, artichoke & black olive salsa. Served with garlic mashed potato cake and vegetable. 22.99

Baby Arugula Salad with Sea Scallops

Baby arugula, tomatoes, cucumbers, fresh fruit, crumbled goat cheese and prosciutto tossed with a raspberry vinaigrette. Topped with fresh pan seared sea scallops. 21.99

Grilled Salmon

Grilled fresh salmon topped with mango salsa. Served with roasted bliss potatoes and vegetables 20.99

Greek Salad with Sirloin Tips

A traditional Greek salad with cucumbers, tomatoes, black and green olives, red onions, green peppers and crumbled Feta cheese all tossed in a lemon vinaigrette. Topped with char-grilled sirloin tips. 19.99

Chicken With Marscarpone cheese and red pepper ravioli

Sautéed chicken tenders, spinach, artichoke in a tomato cream sauce, tossed with marscarpone cheese and roast red pepper ravioli. 17.99

Grilled Bone-In Pork Chop

Grilled bone-in pork chop topped with shiitake mushroom red wine chipotle demi sauce. Served with mashed potato cake and vegetables. 17.99