

*Enjoy your HOLIDAYS
at Divino – Home of the
Singing Waiter !!!*

*Try our Holiday Party
Packages or let us create
a Custom Menu to meet
your needs.*

BANQUET MENU

*We Cater Birthdays,
Wedding Rehearsals, Bar
Mitzvah's, Retirements,
Anniversaries,
Engagements, Christmas
& Office Parties and any
other reason for a great
time.*

DIVINO ITALIAN RESTAURANT

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Clearwater*

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www.divinorestaurant.com

*Plenty of FREE
PARKING in the Back.*

PARTY !!!

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DIVINO'S SILVER PACKAGE

\$25 per person

ANTIPASTI

Calamari Fritti - Baby Squid fried to perfection served with Divino's pomodoro sauce

Bruschetta - Fresh tomatoes, red onions and basil tossed with extra virgin olive oil and Parmesan cheese served on toast

SALAD

House Salad - Baby field greens with tomatoes, onions, carrots and black olives with house dressing

PASTA

Puttanesca - Onion, mushrooms, black olives, capers and garlic sautéed and tossed in our pomodoro sauce

ENTRÉE (Choose One)

Polo Parmigiana - Lightly breaded chicken breast served with our pomodoro sauce and melted mozzarella

Polo Piccata - Chicken sautéed in olive oil, served with capers, white wine butter sauce and finished with lemon and parsley

Eggplant Parmigiano - Thin sliced eggplant with mozzarella, fresh basil and pomodoro sauce

Salmone alla Sorrentina - Grilled fresh salmon topped with capers, sundried tomatoes, black olives and roasted red peppers

Tilapia Francese - Tilapia dipped in egg, sautéed in olive oil, served with a lemon white wine butter sauce and artichokes

DESSERT

Tiramisu - Homemade in the restaurant

All Soft Drinks, Tea & American Coffee included

DIVINO'S GOLD PACKAGE

\$35 per person

ANTIPASTI

Gamberoni all' aglio - Shrimp sautéed in butter, wine & herbs

Zuppa di Mussels - Fresh mussels, olive oil, white wine and fresh parsley

Eggplant Rolotini - Eggplant stuffed with ricotta cheese and baked with pomodoro sauce and mozzarella

SALAD (Choose One)

House Salad - Baby field greens with tomatoes, onions, carrots and black olives with house dressing

Classic Caesar Salad - Crisp Romaine lettuce, garlic croutons and Divino's signature Caesar dressing

PASTA

Rigatoni alla Vodka - Rigatoni pasta with a rich pink vodka sauce

ENTRÉE (Choose One)

Scaloppine Marsala - Veal fillet prepared in the authentic Italian way in a dry marsala wine

Chicken and Shrimp Scampi - Breast of chicken along with shrimp in a creamy garlic sauce

Grouper "Divino" - Fresh gulf grouper sautéed with onions, artichokes and capers served in a lemon wine butter sauce

NY Strip - 10 oz. of this famous USDA choice cut broiled to perfection

Pollo Scarpariello - Breast of chicken, Tuscan sausage, mushrooms and red bliss potatoes

DESSERT

Tiramisu or Canoli - Homemade in the restaurant

All Soft Drinks, Tea & American Coffee included

DIVINO'S PLATINUM PACKAGE

\$45 per person

ANTIPASTI

Mussels Luciano - Fresh Atlantic mussels simmered in wine, garlic butter and herbs

Insalata Caprese - Sliced fresh tomatoes, mozzarella, extra virgin olive oil, capers and basil

Shrimp Cocktail - Jumbo shrimp chilled served with our homemade cocktail sauce

SALAD (Choose One)

House Salad - Baby field greens with tomatoes, onions, carrots and black olives with house dressing

Classic Caesar Salad - Crisp Romaine lettuce, garlic croutons and Divino's signature Caesar dressing

Arugula Salad - Arugula, fire roasted peppers, shaved fennel topped with lemon oregano vinaigrette

PASTA

Gnocchi Pesto - Homemade potato dumplings in basil pesto sauce

ENTRÉE (Choose One)

Rack of Lamb - Herb roasted rack of lamb served with a rosemary demi-glace or a reduction of Barolo red wine

Frutti di Mare - A delicate array of calamari, shrimp, clams, mussels and fresh fish

Veal, Chicken and Shrimp Piccata - The trio sautéed in olive oil, served with lemon, capers and a white wine butter sauce

Veal Chop "Milanese" - Breaded veal chop topped with arugula and tomato salad

NY Strip and Scampi - NY Strip broiled to perfection served with garlic prawns

Veal Sorrentino - Milk-fed veal with eggplant, prosciutto, fresh mozzarella and a light tomato sauce

DESSERT

Tiramisu, Panna Cotta, Crème Brulee or Canoli - Homemade in the restaurant

All Soft Drinks, Tea & American Coffee included