

Free Parking In Back

***Live music, Tenor
singing, Dinner dance***

***We specialize in parties &
celebrations of up to 250
people in our beautiful
piazza. Custom menus
available. Make your
occasion special at
Divino!***

***We look forward to serve
you fine Italian entrees.***

For more information:

**DIVINO
ITALIAN RESTAURANT**

***22 N. Ft. Harrison Avenue,
Clearwater***

Tel: (727) 446-3075

Fax: (727) 446-1838

***e-mail: info@divinorestaurant.com
www.divinorestaurant.com***

DINING MENU

ANTIPASTI

Calamari Fritti – Golden fried succulent calamari served with marinara sauce and lemon wedge **8**
Mozzarella Fresca – Fresh tomatoes, sun-dried tomatoes and Divino’s homemade mozzarella topped with basil and extra virgin olive oil **7**
Clams Gratinato – Fresh clams baked with a bread crumb garlic mix and Italian herbs **9**
Eggplant Parmigiano – Thin sliced eggplant with pomodoro sauce, fresh basil and melted mozzarella **9**
Gamberi Semolina - Crusted shrimp with Tuscan white beans, oven roasted tomatoes, basil and olive oil **9**
Beef Carpaccio – Arugula, capers, onions and shaved parmesan makes this classic **12**
Bruschetta Pomodoro – Homemade garlic crostini topped with seasoned plum tomatoes, garlic and olive oil **7**
Zuppa di Cozze – Fresh mussels sautéed in olive oil, garlic white wine and parsley or in our signature pomodoro sauce **11**
Antipasto Misto – An array of mixed Italian meats and cheeses for two **16**

SALAD

Arugula Salad – Arugula, fire roasted peppers, shaved fennel topped with lemon oregano vinaigrette **8**
Portobello Salad – Grilled Portobello mushroom, cherry tomatoes topped over arugula **10**
Classic Caesar Salad – Crisp Romaine lettuce, garlic croutons and Divino’s signature Caesar dressing **6**

Insalata Nicoise – Mixed field greens, egg, string beans, red potatoes, black olives and marinated yellow fin tuna with balsamic vinegarette **10**
Insalata di Mare – Clams, mussels, shrimp and calamari tossed in extra virgin olive oil, garlic and lemon **10**
Mediterranean – Baby greens, green pepper, cucumbers, tomatoes, red onions, black olives topped with feta cheese **8**

SOUP

Zuppe Minestrone – Fresh mixed vegetables in a light broth with with parmesan cheese **6**
Soup of the Day **6**

PASTA

Lasagne della Casa - Layers of fresh pasta with ground beef, ricotta and béchamel sauce homemade by our Chef **12**
Penne Toscana – Sautéed chicken, sundried tomatoes, mushrooms and garlic tossed with extra virgin olive oil **15**
Spaghetti Carbonara – Prepared in the authentic Italian way with egg yolk, parmesan cheese and pancetta **14**
Tagliatelle con Ragu – Rich meat sauce, san marzano tomatoes and fine herbs **13**
Frutti di Mare – Mussels, clams, shrimp and calamari in our signature red or white sauce served over linguini **20**
Gnocchi Pesto – Homemade potato dumplings in basil pesto sauce **15**
Shrimp Amalfi – Sautéed shrimp and asparagus tips in a cherry tomatoes sauce tossed with penne **19**
Fra Diavolo – Shrimp sautéed and simmered in our spicy hot pomodoro sauce served over linguini **18**

Rigatoni alla Vodka – Our rich pink vodka sauce tossed with rigatoni **15**
Tortellini Gorgonzola – Tortellini stuffed with cheese and tossed in our gorgonzola cheese sauce **16**
Ravioli Rosa – Pillows of cheese served with our signature rosa sauce **15**

ENTREES

All Entrees are served with House salad

Veal Chop “Milanese” – Breaded veal chop topped with arugula and tomato salad **26**
Veal Saltimboca – Sautéed veal topped with prosciutto, tomato and fresh mozzarella **24**
Tagliata di Manzo – NY strip broiled to perfection accompanied by garlic prawns in herb butter **28**
Bistecca con Funghi – Grilled NY strip served with a mixed mushroom sauce and crispy onions **27**
Scaloppine Marsala - Veal filet prepared the authentic Italian way in dry marsala wine **23**
Scaloppine e Limone - Veal filet prepared the authentic Italian way in butter lemon sauce **21**
Pollo Scarpariello – Chicken breast, Tuscan sausage, mushrooms and red bliss potatoes in a light rosemary broth **19**
Pollo Sorpresa – Breast of chicken dipped in Parmigiano and egg, sautéed in a white wine lemon butter sauce with fresh artichokes **18**
Polo Fiorentina – Sautéed chicken breast topped with prosciutto, tomato and fresh mozzarella **20**
Long Island Duckling – Roasted duck breast served with a wild berry sauce over a bed of spinach **25**

Salmone alla Sorrentina – Grilled ocean fresh salmon topped with capers, sundried tomatoes, black olives and roasted red peppers **23**
Grouper “Divino” – Fresh gulf grouper sautéed with onions, artichokes and capers served in a lemon wine butter sauce **26**

PIZZA

Fresh made to order 10” thin crust pizza

Margherita Pizza – Fresh tomatoes, basil and olive oil topped with mozzarella and garlic **12**
Napolitano Pizza – Our homemade tomato sauce and mozzarella **9**
Divino’s Gourmet White Pizza - Ricotta cheese, garlic and mozzarella **11**
Pizza Vegetariana - Tomato sauce and mozzarella topped with thinly sliced fresh vegetables **12**
Wild Mushroom - Porcini, Portobello, Oyster and Button mushrooms baked with garlic, olive oil and mozzarella **12**
Quattro Formaggio - Provolone, mozzarella, fontina & Parmigiano Reggiano cheeses with garlic and fresh tomatoes **11**
Tonnato - Tuna, garlic, olive oil, black olives, capers, red onion and mozzarella **12**
Scampi Primo - Shrimp, tomato, garlic butter with pimento, onion and mozzarella **13**
Divino House Supreme - Pepperoni, soppressata, hot sausage, roasted red pepper, garlic and mozzarella **13**
Mozzarella & Herbs - Olive oil, garlic, fresh mozzarella, tomato sauce and fresh herbs **12**
Pesto & Palm - Artichokes, hearts of palm along with a creamy pesto baked with mozzarella **13**
Calzone - Closed pizza filled with ham, mozzarella and ricotta cheese **12**

Add any Item: **1.50**

Onion, sausage, garlic, black olives, capers, peppers, pepperoni, tomato, pineapple.

Add any Gourmet Item: **2.50**

Chicken, Parma ham, anchovies, steak, shrimp, pancetta, salmon, eggplant, spinach, broccoli.

DESSERT

Our chef proudly presents his delicious desserts – Tiramisu, Crème Brulee, Panna Cotta, Chocolate soufflé, Canoli **6**

Also check our everyday specials, including, but not limited to fresh catch of the day, seasonal signature Chef’s creations and other promotional dishes.

All Entrées 1/2 Off!!!*

** Monday thru Thursday 5-7 pm. Not valid with any other promotions.*

2 for 1*

Cocktails, House Wines and Beer

**Monday thru Thursday. Bar seating only.*

We also Cater Parties, Weddings, Celebrations, etc.

Gift Certificates available (\$25, \$50, \$75, \$100). 15% discount if purchased in October.