

ANTIPASTI

Antipasto Traditional — \$17 / \$19 *

Crisp iceberg lettuce, cured meats, cheese, tuna, onions, peppers, tomatoes & olives ~ Available in medium or large; Tossed in house-made Italian upon request ~

Shrimp Cocktail – \$14 *

Fresh gulf shrimp, tangy cocktail sauce & lemon wedge

Arancini – \$13

Rice balls stuffed with prosciutto, blended cheese in panko crumbs, served with tomato sauce

> **Fried Ravioli** — \$10 Served with tomato sauce

Assorted Appetizer Plate - \$17

Mozzarella sticks, fried ravioli, zucchini fritters & arancini, served with tomato sauce

Clams Casino — \$13 Cherrystone clams stuffed with homemade seafood stuffing & bacon

Fried Mozzarella — \$10 Served with tomato sauce

Bruschetta - \$11

Diced tomatoes, fresh basil, chopped onion, garlic, fresh parsley, olive oil & balsamic vinegar over homemade garlic bread

Fried Calamari – \$14

Served with cocktail sauce ~ Add hot and / or sweet peppers for \$2. Buffalo Style for \$2. ~

Fried Zucchini Fritters – \$12

House made batter, grated romano cheese, served with ranch dressing

Stuffed Mushrooms – \$11

Homemade seafood stuffing, provolone cheese

Meatballs & Ricotta – \$13

Home-made meatballs, ricotta cheese & garlic toast

Shrimp Scampi Appetizer — \$14 Gulf shrimp, leeks, tomatoes & garlic scampi sauce

Mussels Marinara or Mussels Bianco – \$13 * Sautéed in marinara sauce or white wine garlic sauce, leeks & tomatoes

INSALATE E ZUPPA

Dino's House Salad — \$9 * Iceburg lettuce, cucumbers, tomatoes, onions, carrots, red cabbage & black olives Caesar Salad — \$10 Romaine lettuce, homemade croutons ~ Add anchovies \$.50 each ~

Gorgonzola Walnut Salad – \$10 *

Red leaf lettuce, spiced walnuts, gorgonzola cheese, tomato wedges Goat Cheese Pear Salad — \$10 * Wild greens, spiced walnuts, caramelized pears, tomato wedges, goat cheese

Tomato Mozzarella Salad — \$13 * Sliced tomatoes, fresh mozzarella, basil & olive oil

Add protein to any salad: Salmon, Chicken, or Shrimp: \$12

🔷 * gluten-free 🛩

DINO'S CLASSIC PASTA

Baked Homemade Lasagna Cheese \$18 Meat \$19 Eggplant \$19 ~ Add meatballs or sausage \$5 ~

Cheese Ravioli with Meatballs or Sausage – \$20 ~ A la parmigiana \$1 ~

> **Fettuccine Alfredo** — \$20 Creamy alfredo, grated romano cheese

Fettuccini Pesto – \$20 Basil, extra virgin olive oil, fresh grated cheese

Eggplant Parmigiana — \$20 Breaded eggplant, tomato sauce, mozzarella cheese & side of pasta

Gnocchi Sorrento — \$21 Homemade gnocchi, blush cream tomato sauce, mozzarella cheese, & choice of meatballs or sausage

Homemade Manicotti — \$21 Spinach & ricotta cheese stuffing, mozzarella cheese & choice of meatballs or sausage

> **Pasta Bolognese** — \$19 Homemade Calabrese meat sauce

Pasta with Meatballs or Sausage — \$17 Choice of penne, spaghetti, angel hair, linguine or fettuccini

Tortellini Primavera – \$21

Mixed vegetables, creamy alfredo sauce ~ Available in Basil Pesto Sauce & Garlic Scampi Sauce ~

White Clam Sauce – \$22

Maine clams, quahogs, garlic, italian parsley & virgin olive oil ~ *Available in red marinara sauce* ~

Stuffed Shells – \$21 Pasta shells stuffed with spinach & ricotta cheese, topped with mozzarella cheese & choice of meatballs or sausage

Baked Ziti — \$21 Bolognese sauce, ricotta cheese, romano cheese, mozzarella cheese & choice of meatballs or sausage

Stuffed Eggplant — \$21 Spinach & ricotta cheese stuffing, tomato sauce, mozzarella cheese & side of pasta

Taste of Dino's – \$27

Chicken, veal, eggplant, cheese lasagna, ravioli, tortellini, gnocchi, meatball & sausage

Add a Side Salad or Cup of Soup with any Dinner Entrée - \$5

 \sim all pasta dishes are available with gluten-free penne \sim

VITELLO

The following entrées are served with a choice of pasta, risotto or potato

Veal Cutlet Parmigiana — \$24 Lightly breaded, tomato sauce, mozzarella cheese

Veal & Eggplant Parmigiana — \$25 Lightly breaded, tomato sauce, mozzarella cheese

> **Veal Marsala** — \$27 Mushrooms, sweet marsala wine sauce

Veal Picatta — \$27 Mushrooms, capers, lemon butter sauce

Veal Saltimbocca — \$28 Prosciutto, provolone cheese, garlic, sage, spices, tomato marinara sauce

POLLI

The following entrées are served with a choice of pasta, risotto or potato

Chicken Cutlet Parmigiana — \$21 Lightly breaded, tomato sauce & mozzarella cheese

Chicken & Eggplant Parmigiana – \$22 Lightly breaded, tomato sauce & mozzarella cheese

Chicken Broccoli — \$21 ~ Available in garlic scampi or alfredo sauce ~

Chicken Marsala — \$21 Mushrooms, sweet marsala wine sauce

Chicken Picatta — \$21 Mushrooms, capers, lemon butter sauce

Chicken Cacciatore – \$21 Mushrooms, green peppers, onions, sweet cacciatore sauce

Chicken Bruschetta — \$21 Herb balsamic sauce, diced tomatoes, caramelized onions, red peppers, basil & provolone cheese

> Chicken Francese — \$21 Egg battered chicken, lemon butter sauce, julienne style vegetables

Add a Side Salad or Cup of Soup with any Dinner Entrée - \$5

📯 gluten-free penne pasta is available 🥠

PESCE

Broiled Haddock – \$22

Bread cracker crumbs, mashed potatoes & seasonal vegetables

Stuffed Haddock – \$22

Seafood stuffing, lobster meat, seafood sauce, mashed potatoes, & seasonal vegetables

Salmon Fellini — \$24

Atlantic salmon, tuscan risotto, artichoke hearts, sun dried tomatoes, leeks, asparagus spears, honey dijon sauce

Shrimp Scampi – \$25 *

Gulf shrimp, tomatoes, leeks, garlic scampi sauce & choice of pasta

Calamari & Shrimp Diablo – \$25 *

Tomatoes, leeks, spicy tomato sauce & choice of pasta

Seafood Bianco – \$26 *

Shrimp, scallops, calamari, mussels, tomatoes, sweet cherry peppers, leeks, white wine garlic sauce & choice of pasta Haddock Adriatic – \$22

Marinated in olive oil, lemon, garlic, herb & cheese crumbs, mashed potatoes & seasonal vegetables

Broiled Salmon – \$23 *

Atlantic salmon, citrus dill butter, mashed potatoes & seasonal vegetables

Baked Stuffed Jumbo Shrimp – \$25

Cracker crumb stuffing, mashed potatoes & seasonal vegetables

Shrimp Palermo – \$25

Gulf shrimp, broccoli, tortellini & creamy alfredo sauce ~ Available in garlic scampi sauce ~

Seafood Calabrese – \$26 *

Shrimp, scallops, calamari, mussels, tomatoes, garlic, leeks, herbs, spicy marinara sauce & choice of pasta

Scallops Dino – \$28

Sea scallops, asparagus, tomatoes, artichoke hearts, mushrooms, garlic scampi sauce & choice of pasta

Pan Seared Scallops – \$28

Sea scallops, cayenne pepper, spinach, tomatoes, artichoke hearts, pancetta bacon, white wine garlic sauce & choice of pasta

Add a Side Salad or Cup of Soup with any Dinner Entrée - \$5

BISTECCA / CARNE DI MAIALA

The following entrées are served with a choice of pasta, risotto or potato

Sausage Cacciatore — \$22 * Mushrooms, green peppers, onions, sweet cacciatore sauce

Open Steak Sandwich – \$23

8 oz choice New York cut, italian bread, seasonal vegetables

Beef Braciole — \$24 / \$28

Thin flank steak rolled up with cheese, herbs, and breadcrumbs

Steak Dino – \$32 *

12 oz choice New York cut, mushrooms, green peppers, onions & marinara sauce

> Broiled Sirloin — \$30 * 12 oz choice New York cut, seasonal vegetables

Surf & Turf — \$30 8 oz choice New York cut, two baked stuffed shrimp, seasonal vegatables

📯 gluten-free penne pasta is available 🥠

📯 * gluten-free 🛩

SANDWICHES (

~ Served on sliced Italian bread with a side of French Fries ~

Meatball or Sausage Sandwich – \$11

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~ Additions: Green peppers \$1, Mozzarella or Provolone \$1 ~

Veal Cutlet Parmigiana Sandwich – \$16

Chicken Cutlet Parmigiana Sandwich – \$13

Italian Club - \$13

Imported ham, genoa salami, provolone cheese, lettuce, tomato, onions, olive oil & dry basil

Eggplant Parmigiana Sandwich – \$13

Chicken Caesar Wrap – \$13 Grilled chicken, romaine lettuce, grated romano cheese, served in a wrap

SIDE ORDERS

Cheese Ravioli – \$13

Fettuccine Alfredo / Pesto - \$13

Vegetable of the Day – \$7 *

Sausages - \$9 *

Chicken Cutlet Parmigiana – \$13

Dino's Garlic Bread — \$5 ~ With melted mozzarella cheese \$2 ~

Meatballs – \$8

Risotto — \$12 *

French Fries — \$7 ~ With hot and / or sweet peppers \$2 ~

Veal Cutlet Parmigiana – \$16

Pasta with Tomato Sauce – \$9 Penne, spaghetti, angel hair, linguine, or fettuccini

CHILDREN'S MENU

For children under 10 years of age 🧼

Spaghetti or Penne with Meatball - \$8

Macaroni and Cheese – \$8

Chicken Tenders and French Fries – \$8

Fettuccini Alfredo – \$11

Chicken Parmigiana with Pasta - \$11

All Children's dinners served with a beverage choice of milk, juice or soda as well as dessert choice of chocolate pudding or vanilla ice cream

* gluten free 🏼 🔊

SPECIALTY PIZZAS

Brutus — \$20

Eggplant, sliced tomato, mozzarella cheese & tomato sauce

Florentine — \$21 Grilled chicken, red peppers, mushrooms, mozzarella cheese & tomato sauce

BBQ Chicken Special – \$23

Grilled BBQ chicken, caramelized onions, red peppers, crushed garlic, BBQ sauce, mozzarella cheese & tomato sauce

Mark Anthony - \$20

Ricotta cheese, spinach, mozzarella cheese & tomato sauce

Caesar — \$21 Pepperoni, meatball, sausage, mozzarella cheese

& tomato sauce

Anthony & Cleopatra – \$23

Green peppers, mushrooms, onions, broccoli, eggplant, black olives, artichoke hearts, mozzarella cheese & tomato sauce

Chicken & Broccoli Alfredo – \$23

Creamy Alfredo sauce, mozzarella cheese, grilled chicken, broccoli florets topped with grated parmesan cheese

Pesto — \$19

Pesto sauce, mozzarella cheese, grated parmesan cheese topped with olive oil

Delight — \$21 Green peppers, mushrooms, Italian sausage, mozzarella cheese & tomato sauce

Vesuvius — \$20

Ham & pineapple with mozzarella cheese & tomato sauce

Hadrian — \$20

Mozzarella cheese, ricotta cheese, fresh Neapolitan mozzarella & tomato sauce

BLT — \$23

Mozzarella cheese, hickory smoked bacon, sliced tomatoes topped with olive oil & chopped iceberg lettuce

Revenge – \$20

Fresh Neapolitan mozzarella cheese, basil, sliced tomato topped with olive oil

A La Dino – \$23

Meatball, sausage, pepperoni, mushrooms, green peppers, onions, olives, mozzarella cheese & tomato sauce

Buffalo Chicken Special – \$23

Buffalo chicken, crumbled bleu cheese, mozzarella cheese, Frank's Hot Sauce & tomato sauce served with a side of bleu cheese dressing

CREATE YOUR OWN

Plain Cheese \$17 One Topping \$18 Two Toppings \$20 Three Toppings \$21 Four Toppings \$23

~ Over 4 items \$3 each ~

T O P P I N G S Gilled/Buffalo/BBQ

Chicken

Broccoli

Crushed Garlic

Fresh Mozzarella

Artichoke Hearts Fresh / Sundried Tomato Feta Cheese Red / Green Peppers Pepperoni Pesto Pineapple Salami

Hot / Sweet Cherry Peppers Onions

Spinach

Ricotta Cheese

📯 gluten-free individual pizzas are available 🛹

Black / Green Olives Proscuitto Eggplant Sausage Ham Meatball Mushrooms