

# d.vino

ITALIAN FOOD & WINE BAR

## ANTIPASTI

### verdura

**house marinated olives 6**  
EVOO, citrus, chili flake, garlic

**roasted beets 10**  
blue cheese souffle, pecan dressing

**stuffed zucchini 11**  
molted tomato, mozzarella, herbed bread crumb

**caponata 9**  
eggplant, zucchini, roasted peppers, grilled ciabatta

**stuffed sweet peppers 10**  
goat cheese mousse, tomato nage

### crudo

**sole 9**  
roasted peppers, olives, lemon

**diver scallops 12**  
pink pepper crust, pickled mushrooms,  
shallot garstrique

**salmon 9**  
orange cure, dill aioli

**tuna 12**  
red pepper crust, candied fennel, lemon oil

**trio 15**  
a selection of three

### carne

**beef carpaccio 14**  
toasted baguette, arugula, lemon

### pesce

**roasted diver scallops 16**  
soft polenta, braised mushrooms, shallots

**rosemary skewered shrimp 14**  
citrus butter

**clams oreganata 14**  
bread crumbs, white wine, EVOO

**blue crab cakes 14**  
lemon aioli, mixed field greens, red onion, tomato

## frutti di mare

**small seafood platter MKT**  
4 shrimp, 4 oysters, 4 clams, 4 mussels,  
dungeness crab, sole ceviche

**grand seafood platter MKT**  
1 lobster, 8 oysters, 8 clams, 8 mussels, 8 shrimp,  
dungeness crab, sole ceviche

**oysters of the day MKT**  
daily selection of east and west coast oysters;  
mignonette, horseradish, lemon, half dozen/dozen

## ZUPPA

**tuscan bean soup 8**  
**zuppa del giorno 9**

## INSALATA

**burrata e pomodoro 16**  
roasted cherry tomato, vincotto, salsa verde

**caesar salad 12**  
roasted garlic dressing, parmesan,  
butter toasted croutons  
**add chicken 4 add shrimp 6**

**crispy calamari salad 11**  
orange, fennel, mixed greens, pine nuts,  
bitter-sweet orange vinaigrette

**arugula 11**  
market apples, crispy pancetta,  
golden balsamic vinaigrette

**house salad 9**  
mixed greens, radicchio, chickpeas, stewed peppers,  
red onion, radish, shaved fennel, oregano vinaigrette

**caprese salad 15**  
fresh italian mozzarella, rosso bruno tomato  
EVOO, basil, aged balsamic

## PASTA

**pappardelle 17**  
truffle infused, mushroom ragout

**gnocchi 16**  
pomodoro sauce, parmesan

**tagliatelle 18**  
bolognese sauce

**rigatoni 20**  
italian sausage, tomato, peppers, onions

**linguini 22**  
clams, garlic, white wine

**mushroom ravioli 19**  
bolognese sauce, seasonal mushroom fricassee

**lasagna 20**  
veal ragout, parmesan béchamel

**bucatini 20**  
meatballs, spicy pomodoro sauce

**fettuccine 16**  
alfredo sauce

**penne 22**  
vodka sauce, salmon and haricot vert

**ziti 18**  
a telefono; pomodoro, basil, mozzarella

## RISOTTO

**di mare 22**  
shrimp, clams, mussels, calamari

**vegetable 18**  
seasonal vegetables, vegetable broth, parmesan

## SECONDI

### carne

**veal scallopini 28**  
roasted cauliflower, EVOO, potato, vin bianco

**pan-roasted jidori chicken 24**  
crispy potato, braised greens,  
caramelized onion, lemon-truffled jus

**filet "al funghi" 32**  
grilled truffle polenta, pearl onions

**USDA prime eye of rib-eye 49**  
parmesan potato, butter-glazed vegetables,  
sangiovese reduction

**veal milanese 36**  
arugola, cherry tomatoes, lemon

### pesce

**grilled ahi tuna 24**  
wine-braised tomato, capers, olives,  
garlic, lemon, potato

**crispy skin salmon 20**  
spinach potato fricassee, caper butter

**mare misto 24**  
shrimp, scallop, calamari, fresh fish,  
white wine, tomato, fresh herbs

**roasted halibut 28**  
mussel hash, swiss chard

**ossobuco 38**  
saffron risotto, peas, parmesan

### for two

**maine lobster and tableside pasta**  
**45 per guest**  
eggless pasta made tableside, lobster "fra diablo"  
**grilled porterhouse carved tableside 85**  
rafano tots, red chard, chianti reduction