



ANTIPASTI

Warm lobster with burrata, tomatoes confit, and lychee sauce	27
Crudo of hamachi with black Kaluga caviar, edible gold leave, and summer truffle	33
Fried Zucchini flower blossom stuffed with ricotta and anchovies served in green peppercorn sauce	26
Octopus carpaccio with grapefruit and orange segment	25
Beef filet carpaccio with musherrooms, onions sauce, arugula, and shaved Grana Padano	24
Zucchini Parmigiana with smoked mozzarella and salsa al pomodoro	24
Tuna tartare with watermelon sauce, sesame seeds, and red onion confit	26
Marinated wild striped bass with capers, tomatoes and lemon citronette	26
Calf veal liver pate served with rustic baba and fig mustard	22
Shrimps cocktail served with Aurora sauce	22

INSALATE

Baby gem with anchovies, shaved Grana Padano, and crumble bread served with garlic dressing	18
Arugula with orange, asparagus, and black olives served with honey olive oil dressing	18
Spinach with melon, cherry tomatoes, pine nuts, ricotta salata, and crispy prosciutto	18

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Mafalde with fresh cherry tomatoes sauce served with buffalo ricotta scented with basil	25
Tagliatelle alla Nerano made with zucchini and caciocavallo sauce	26
Garganelli served with shrimps, scallops, served with brandy and tomato sauce	33
Linguine with Manila clams in garlic olive oil	35
Cavatelli with broccoli rabe and sausage	28
Risotto with lobster and summer black truffle	42
Risotto Milanese	28
Gnocchi with lamb ragu and shaved Pecorino Toscano	32
Spaghetti al nero di seppia with cuttle fish	36

SECONDI PIATTI

Pan seared scallops served with green peas sauce and rainbow carrots	59
Dover sole with lemon grass sauce and spinach	64
Duck breast with oyster mushroom and wild cherry sauce	45
Aged Ribeye bone in 18 oz with mushrooms red wine reduction and rainbow potatoes	69
Rack of Lamb with zucchini Scapece and arancino cacio e pepe	59
Wild striped bass served with asparagus and light cherry tomatoes sauce	58
Grilled calamari with fennel sauce, bottarga, and mussels	40

CONTORNI

Gratinated asparagus with taleggio and black pepper	12
Sautéed spinach with garlic olive oil	12
Roasted rainbow potatoes	12
Sautéed broccoli rabe	14
Truffle fries	14

DINNER TASTING MENU

Bufala mozzarella Caprese
 or
 Soup of the day
 or
 Mix tricolor with shaved Grana Padano and cherry tomatoes
 *
 Risotto Cacio and Pepe
 or
 Prawns Livornese style
 or
 Chicken with mixed vegetables
 *
 Tiramisu
 or
 Custard vanilla pannacotta
 No Substitutions
 \$60

EXECUTIVE CHEF ANTONIO SAVINO

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ITALIAN BRUNCH

ANTIPASTI

Bismarck Asparagus	18
Parmigiana of zucchini with imported smoked mozzarella	18
Eggs Alla Benedettina served with Prosciutto di Parma 24 months	20
Eggs Purgatorio served with roasted potatoes	18
Omelette with mushroom	18
Beef filet carpaccio served with arugula with tomatoes confite and grana Padano	22
Cocktail prawns served with Aurora sauce	20
Eggs "Occhio di Bue" with seasonal truffle	24
Veal liver pate' served with rustic baba'	18

INSALATE

Caprese Salad	15
Arugula with asparagus orange segment and black olives	15
Nizzarda Salad	18

ZUPPA

Soup of the day	M/P
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PRIMI PIATTI

Spaghetti Carbonara	25
Bucatini Amatriciana	25
Ravioli stuffed with ricotta and served with vegetables stew sauce	25
Linguine with Manila clams in garlic olive oil	34
Lasagna Bolognese	23

SECONDI PIATTI

Beef burger served with truffle fries	28
Marinated Salmon served with capers onions and cherry tomatoes	26
Aged ribeye bone in 18oz with mushrooms wine reduction and roasted rainbow potatoes	59
Grilled calamari served with mixed green salad	25
Fried shrimps and artichokes served with tartare sauce	28
Focaccia bread with Prosciutto di Parma 24 months and Taleggio	22

CONTORNI

Sautéed spinach	10
Roasted rainbow potatoes scented with rosemary	10
Truffle French fries	12
Asparagus gratin	10

EXECUTIVE CHEF ANTONIO SAVINO





BUSINESS LUNCH

3 COURSES \$35

ANTIPASTI

Prosciutto di Parma with olives salad

or

Warm mixed mushroom salad

or

Soup of the day chef's choice

SECONDI PIATTI

Traditional lasagna Bolognese

or

Roasted organic chicken breast, thyme, lemon zest and vegetables

or

Pan seared salmon served with mixed green salad

DOLCI

Chef's choice gelato

or

Selection of seasonal fresh fruit

EXECUTIVE CHEF ANTONIO SAVINO



LUNCH TASTING MENU

Chef's amuse bouche

Bufala mozzarella with prosciutto di Parma aged 30 months served with warm caponata

Traditional Parmigiana of eggplant

*

Rigatoni "alla Bolognese"

Or

Risotto with mascarpone and vegetables

*

Codfish "Livornese" with capers, black olives and roasted potaoes

Or

Hanger steak Robespierre style

*

Cannoli stuffed with fresh ricotta

Or

Selection of our three artisanal gelato and sorbetti

\$75

EXECUTIVE CHEF ANTONIO SAVINO



LUNCH TASTING MENU

Chef's amuse bouche

Mussels in spicy peppers sauce

Arugula with cherry tomato, walnuts, and grana padano served with prosecco dressing

*

Cavatelli with eggplant, cherry tomato and ricotta salata

Or

Risotto with taleggio cheese and mushrooms

*

Pan seared wild Scottish salmon served with zucchini scapece, oven dried tomatoes and capers sauce

Or

Hanger steak with peppercorn sauce and truffle fries

*

Vanilla panna cotta with mix berries

Or

Fruit salad

\$85

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DINNER TASTING MENU

Soup chef's choice

Or

Prosciutto crudo 24 months with burrata and cherry tomatoes and basil sauce

Or

Warm mix mushroom salad finished with glazed vincotto

*

Risotto with mix vegetables and mascarpone cheese

Or

Rigatoni alla Bolognese

Or

Raviolo caprese stuffed with mozzarella, ricotta served with salsa al pomodoro

*

Wild Scottish salmon with spinach and potatoes

Or

Hanger steak with taleggio peppercorn sauce and fries

Or

Mix Vegetables platter

*

Cannolo stuffed with fresh ricotta and chocolate chip

Or

Selection of our artisanal gelato and sorbetti

\$85

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Vegetable caponata served with ricotta salata cheese

Or

Sautéed mussels with spice peppers sauce

Or

Arugula salad, cherry tomatoes, walnuts and shave grana padano

*

Saffron risotto and mushroom

Or

Pennoni with slow cooked veal ragu "Genovese"

Or

Agnolotti stuffed with burrata, shrimps in tomato brandy sauce

*

Fresh orata served in caper lemon sauce, served with roasted potatoes

Or

Organic chicken breast Milanese served with crispy salad

Or

Traditional eggplant Parmigiana

*

Macedonia fruit salad

Or

Selection of our artisanal gelato and sorbetti

Or

Vanilla panna cotta

\$100

EXECUTIVE CHEF ANTONIO SAVINO



DINNER TASTING MENU

Pan seared octopus with oyster mushroom served with citronette sauce

Or

Beef carpaccio with arugula shaved grana padano and capers sauce

Or

Beets salad with red onions, confit tomatoes, with yogurt dressing

*

Truffle risotto

Or

Cavatelli with slow cooked shellfish ragout

Or

Beef agnolotti served with light brown sauce

*

Pan seared scallops serve with broccolini and carrots puree

Or

NY strip tagliata served with watercress salad with lemon peppercorn dressing

Or

Mix vegetables platter with apple vinegar reduction

*

Chocolate sponge affogato with vanilla ice cream and gold edible leaves

Or

Selection of our artisanal gelato and sorbetti

Or

Crème brulee served with fresh berries

\$120

EXECUTIVE CHEF ANTONIO SAVINO