

Food Menu

Appetizers

Smoked Salmon Bruschetta 🌿🐟🥛 18 \$
Ciabatta Crostini, Capers, Red Onion, Tomato, Chive-Mascarpone

Mussels Arrabiata 🌶️🍷 14 \$
"Angry Sauce" Cherry Tomatoes, Hot Cherry Peppers, Crispy Pancetta, Olive Oil, Basil, Garlic

Mozzarella Fried 🥛 14 \$
Parmesan Crusted Fresh Mozzarella, Crispy Fried, Marinara Sauce

Shrimp Florentine 🍷 16 \$
Fresh Spinach, Garlic Butter Oven Roasted, Melted Mozzarella

Meatballs & Ricotta 🌿🥛 15 \$
Our Short Rib Blend Meatballs, Whipped Ricotta, Marinara Sauce

Calamari Fried 🍷 15 \$
Flash Fried Squid Rings, Lightly Battered, Marinara Sauce

Pan-Roasted Calamari 🌿🍷 16 \$
"Angry" Arrabiatta Sauce Cherry Tomatoes, Hot Cherry Peppers, Crispy Pancetta, Olive Oil, Basil, Garlic

Eggplant Stack 🥛 12 \$
3 Layers Of Eggplant, Ricotta, Prosciutto, Mozzarella & Marinara

Baked Artichoke Hearts 🌿🥛 12 \$
Oven Roasted, Mozzarella Bread Crumb Topping

Stuffed Mushrooms 🥛 12 \$
Italian Sausage-Fresh Spinach-Fontina Cheese Stuffing

Soups

Pasta Fagioli 🌿🍷 Bowl: 8 \$
Homemade White Bean & Pasta Soup

Soup Of The Day
Chef Selection, Varies Daily

Salads

Add Chicken 7 ~ Mahi 10 ~ Shrimp 10

Escarole Caesar 🌿🍷🐟🥛🥛 14 \$
Fresh Escarole, Parmesan Croutons, Traditional Caesar Dressing, Shaved Parmesan

Tuscan Cobb 🍷 18 \$
Mixed Greens, Gorgonzola, Grilled Natural Chicken, Pancetta Crisps, Grape Tomatoes, Sliced Egg, Garbanzo Beans, Gorgonzola Dressing

Roasted Beet & Goat Cheese 🌿🥛 17 \$
Mixed Greens, Pecans, Balsamic Dressing, Crostini

Gorgonzola Wedge 🌿🥛 15 \$
Iceberg Wedge, Gorgonzola Dressing, Parmesan Croutons, Crispy Pancetta, Red Onion, Grape Tomato

Steak & Spinach 24 \$
5oz Filet, Fresh Spinach, Gorgonzola Crumbles, Hard Boiled Egg, Heirloom Tomato, Balsamic Vinaigrette

Fresh Catch

Mahi 26 ~ Yellowtail 32 ~ Fresh Catch Of The Day
MP

Parmesan Crust 🍷🍷

Parmesan-Panko Crust, Garlic Aioli, Risotto, Asparagus

Piccata 🍷

Garlic, Capers, Butter, Lemon Sauce, Risotto, Asparagus

Shrimp

Piccata 🍷

Garlic, Capers, Butter, Lemon Sauce

Oscar 🍷

Spinach, Crab. Parmesan Cream Sauce

Arrabiata

Grape Tomato, Cherry Peppers, Pancetta, Basil, Garlic

27 \$

28 \$

27 \$

DiGiorgio Favorites

Mussels Arrabiata "Angry" 🍷

Cherry Tomato, Basil, Garlic, Crisped Pancetta & Cherry Pepper Sauce, Linguini

22 \$

Manicotti Al Forno 🍷

Rolled Stuffed Pasta, Ricotta-Parmesan-Mozzarella Cheeses, Marinara Sauce

18 \$

Quattro Formaggio Ravioli 🍷🍷🍷🍷

Four Cheese Ravioli, CAB ® Short Rib Bolognese

18 \$

Lasagna Al Forno 🍷🍷🍷🍷

Casserole Baked With House Made Pasta, CAB ® Short Rib-Sausage Bolognese, Ricotta-Parmesan-Mozzarella Cheeses, Short Rib-Brisket Meat Sauce, Melted Mozzarella

19 \$

Eggplant Parmigiana Al Forno 🍷🍷🍷

Eggplant Slices Lightly Battered, Marinara, Melted Mozzarella, Pasta

19 \$

Tour Of Italy 🍷🍷🍷🍷🍷

Chicken Marsala, Manicotti Marinara, Lasagna Meat Sauce

23 \$

Side Plates

Sautéed Spinach

Olive Oil & Garlic

6 \$

Roasted Asparagus

Seasoned & Grilled

6 \$

Smashed Potato 🍷

Roasted Garlic & Parmesan

5 \$

Risotto 🍷🍷

Parmesan Or Mushroom

5 \$

Meatball 🍷🍷

CAB ® Short Rib-Pork, Marinara

Each: 4 \$

Sausage

Mild Pork Sausage, Marinara

Diners, Drive Ins & Dives

International Appeal ~ Season 24 ~ Episode 5 ~ On The Food Network

Veal Chop Cutlet Florentine 🌿 🍷 🍷 39 \$
Parmesan Crusted Bone-In Veal Chop Cutlet,
Olive Oil, Roasted Layers Of Prosciutto &
Mozzarella, Marsala-Mushroom Sauce, Sautéed
Spinach Featured On Guy Fieri's DDD

Truffled Lobster Mac & Cheese 🌿 🍷 🍷 25 \$
Housemade Cavatelli Pasta, Caribbean Lobster
Chunks, Fontina-Asiago-Parmesan Cheese
Blend Sauce, Truffled & Toasted Italian Bread
Crumb Topping Featured On Guy Fieri's DDD

Steak & Pork

Twin Filet Medallions Marsala 🌿 🍷 39 \$
Twin 5oz Beef Tenderloins, Marsala Wine-
Mushroom Sauce, Smashed Garlic Potatoes

Ribeye Steak 🌿 🍷 39 \$
CAB ® 12oz, Open Flame Grilled, Red Wine
Reduction, Smashed Garlic Potatoes

Osso Buco 🍷 32 \$
A Famous DiGiorgio's Tradition By Simmering A
Jumbo Bone-in Pork Shank In Its Natural Juices.
Served With Mushroom Risotto.

Veal & Chicken

Veal Chop Cutlet Parmigiana 🌿 🍷 🍷 39 \$
Bone-In Veal Chop Cutlet, Pounded Thin,
Breaded And Oven Roasted, Marinara Sauce,
Melted Mozzarella, Pasta

Chicken Parmigiana 🌿 🍷 23 \$
Parmesan-Bread Crumb Crust, Marinara Sauce,
Mozzarella

Chicken Francese 🌿 🍷 🍷 23 \$
Lightly Battered, Lemon-Butter-White Wine
Sauce

Chicken Fingers & Pasta 🌿 🍷 12 \$
Parmesan Crusted, Pasta Marinara

Scarpariello 🍷 Demi-Glace Natural USDA Veal: 29 \$
Sausage, Garlic, All Natural Chicken: 23 \$
Olives,
Pepperoncini, Red
Vinegar

Piccata 🍷 Natural USDA Veal: 29 \$
Lemon, Butter, Garlic, Caper All Natural Chicken: 23 \$
Sauce

Marsala 🍷 Natural USDA Veal: 29 \$
Marsala Wine & Sliced All Natural Chicken: 23 \$
Mushrooms

Bambinos

12 Years & Under

Choose A Pasta & A Sauce 🌿👤	12 \$
Spaghetti, Linguini, Penne, Capellini, Marinara, Meat Sauce, Alfredo, Butter	
Petite Filet	19 \$
• 5oz Tenderloin, Smashed Potato	

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs, May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.

CAB ® Is The Exclusive Trademark Of Certified Angus Beef LLC.

We Are Unable To Guarantee Against The Possibility Of Cross Contamination.

Signature Pasta

Penne Vodka 🌿	19 \$
Smirnoff Vodka Flamed, Tomato-Cream, Crisped Pancetta, Onion	
Linguini Clams 🌿🍷👤🍷	
Chopped Clams, Littleneck Clams, Oil-Garlic-Wine-Butter Sauce	
Gnocchi Alla Nona 🌿🍷🍷	18 \$
Homemade Potato Dumplings, Tomato-Cream-Meat Sauce	
Capellini Pescatore 🌿🦐🍷🍷🍷🍷🍷🍷	28 \$
Pink Shrimp, North Atlantic Scallops, Crabmeat, Rosa Sauce	
Linguini Gorgonzola 🌿	19 \$
All-Natural Chicken, Spinach, Artichokes, Mushrooms, Gorgonzola-Creme	
Seafood Linguini 🌿🦐🍷	28 \$
Clams, Mussels, Pink Shrimp, Calamari, North Atlantic Scallops, Mahi, Marinara	
Sausage & Peppers Pasta 🌿	
Italian Sausage, Red & Green Peppers, Onion, Marinara & Penne	
Chicken In A Nest 🌿	19 \$
All-Natural Chicken, Mushrooms, Sweet Onion, Tomato-Cream Sauce, Capellini	

Drink Menu

Beer Selection

MANGO GUAVA PREMIUM HARD SELTZER 🌿

5% Abv
Funky Buddha

DOGFISH 90 IPA 🌿

9% Abv
East Coast IPA, Citrusy Hop Character

DOGFISH 60 IPA 🌿

6% Abv
East Coast IPA, Citrusy Hop Character

IGUANA BAIT 🌿

5% Abv
Florida Keys Brewing, Local Honey & Hibiscus. Light & Refreshing

FROST PROOF 🌿

6% Abv
Cigar City Brewing, Belgian Style White Ale, Light Smooth Citrus-Orange

DIVER DOWN 🌿

8% Abv
Brew Hub Brewery. American Amber Red Ale, Rich, Thick & Malty

DOMESTIC BEER 🌿

5% Abv
Bud, Bud Light, Miller Lite, Coors Light, Yuengling 3.5 \$

IMPORTED BEER 🌿

5% Abv
Pacifico, Corona, Heineken, Stella Artois, Becks NA 5 \$

Bar Selection

VODKA

Ocean Organic Hawaii, Absolut, Absolut Citron, Ketel One, Tito's, Belvedere, Smirnoff, Smirnoff Flavors

GIN

Aviation, Empress 1908, Hendricks, Bombay, Bombay Sapphire, Tanqueray

TEQUILA

Don Julio Silver, Patron, Sauza Hacienda, Cuervo Gold, 1800 Reposado

RUM

Cruzan, Bacardi, Bacardi Black, Bacardi Limon, Pussers, Mt Gay, Mt Gay XO, Captain Morgan, Myers, Flor De Cana 4yr, Flor De Cana 12yr, Papas Pilar Hemingway, Ron Zacapa 23

BOURBON

Jim Beam, Jack Daniels, Woodford Reserve, Knob Creek, Elijah Craig Small Batch, Four Roses Single Barrel, Makers Mark, Bakers, Bulleit, Angels Envy

WHISKEY

Redemption Rye, Crown Royal, Crown Apple, VO, Seagrams 7, Jamesons Irish

SCOTCH

Dewars, JW Red, JW Black, Glenlivet Caribbean Reserve, Glenlivet 12, Laphroaig 10, Chivas

BRANDY & COGNAC

Courvoisier VS, Remy 1783, Hennessy VS, Hennessy Privilege VSOP, Vecchia Romana, Five Tails Cognac/ Armagnac Blend, Alexander Grappa

CORDIALS

Aperol, Amaretto, Averna Amaro, Grand Marnier, Anisette, Galliano, Baileys, Kahlua, Drambuie, Sambuca, Strega, Frangelico, Tuaca, Grahams 6 Grapes, Grahams 10yr Tawny Port

LUXARDO

Family-Owned, Founded In 1821, Italy's Finest Line Of Liqueurs. Selection: Triple Sec, Grappa, Bitter, Aperitivo, Amaro, Sambuca, Amaretto, Maraschino, Sour Cherry Gin, Limoncello

Sparkling Aperitivo

BELLINI

Bocelli Family Prosecco, White Peach Puree

APEROL SPRITZ

Bocelli Family Prosecco, Aperol Aperitivo, Soda Water

ST GERMAIN SPRITZ

Bocelli Family Prosecco, St Germain Elderflower, Soda Water

Specialty Cocktails

TUSCAN RED SANGRIA

Tuaca, Orange Liqueur, Prosecco, Red Sangria Wine

BOULEVARDIER

Bulliet Bourbon, Campari, Sweet Vermouth

PERFECT OLD FASHIONED

Woodford Reserve, Sugar, Cherry, Bitters

MOJITO ITALIANO

Flor De Cana Rum, Aperol, Prosecco, Lemon, Mint, Agave

WATERMELON MOJITO

Flor De Cana Rum, Lime, Mint, Fresh Watermelon Juice, Soda

HEMINGWAY

Papas Pilar Dark Rum, Luxardo Maraschino Liqueur, Lime Juice, Agave

Tiki Cocktails

AMALFI MARGARITA

Milagro Silver, Triple Sec, Limoncello, Sour Mix

DIGIORGIO'S MARGARITA

Don Julio, Amaretto, Triple Sec, Orange Bitters, Sour Mix

ROYAL HAWAIIAN

Cruzan Coconut Rum, Pineapple Juice, Empress Indigo 1908 Float

LAVENDER LEMONADE

Absolut Citron, Lemonade, Lavender Water, Creme De Violette

Martinis

HENDRICKS COSMOPOLITAN

Hendricks Scottish Gin, Triple Sec, Lime Juice, Cranberry

LIMONCELLO LEMON DROP

Tito's, Limoncello, Triple Sec, Lemon Juice

SOUR CHERRY MARTINI

Luxardo Sour Cherry Gin, Triple Sec, Sour Mix, Agave

Wine List

Welcome To DiGiorgio's Progressive Wine List. To Help With Your Selection, We Have Listed Our Wines In Order Of Flavor Profile. Starting Light & Delicate, Progressing To The Full Bodied. Enjoy!

"WOW" Wine On Wednesdays - ½ Price Most Bottles - \$25 Off Red Schooner - \$50 Off Caymus

Italian & Imported Red Selections

#101 - NERO D'AVOLA, STEMMARI (Sicily)

Intense Bouquet, Soft & Velvety

#102 - TOSCANA ROSSO, SANTA CRISTINA (Tuscany)

Old World Charm

#103 - PRIMITIVO, LAYER CAKE (Puglia)

Big, Inky, Rich

#104 - MALBEC, TERRAZAS ALTOS PLATA (Argentina)

Smooth & Classic

#105 - COTES DU RHONE, GUIGAL

Great French Wine!

#106 - SUPER TUSCAN, ANTINORI VILLA TOSCANA (Tuscany)

Smooth & Balanced

#108 - CHIANTI, RUFFINO (Tuscany)

Dry & Light

#109 - "TAN LABEL" CHIANTI CLASSICO, RUFFINO (Tuscany)

Classic Tuscan Red

#110 - "GOLD LABEL" CHIANTI RISERVA, RUFFINO (Tuscany)

Remarkable & Complex

#111 - AMARONE DELLA VALPOLICELLA, ACINUM (Veneto)

Delectable, Full, Rich

American Red Selections

#121 - PINOT NOIR, SEA SUN (California)

Wagner Family

#122 - PINOT NOIR, MEIOMI (Sonoma)

Medium Body, Fruit Forward

#123 - PINOT NOIR, BELLE GLOS "DAIRYMAN" (Russian River)

Beautifully Smooth

#124 - SIENA, FERRARI CARANO (Sonoma)

Great Sangiovese Blend!

#125 - MERLOT, ROBERT MONDAVI PRIVATE RESERVE (California)

#126 - MERLOT, FOLIE A DEUX (Alexander Valley)

Rich & Creamy, Silky

#127 - CABERNET, BONANZA (California)

Chuck Wagner Of Caymus

#128 - CABERNET, NAPA CELLARS (Napa)

Classic Napa, Full & Balanced

#129 - CABERNET, MY FAVORITE NEIGHBOR (Booker Vineyard)

Paso Robles, Over-delivers, Rated 96 Points.

Luxurious, Silky Tannins. Chocolate-like Texture & Long Finish

#130 - CABERNET, STAGS LEAP, ARTEMIS (Napa)

Excellent & Bold

#131 - CABERNET, CAYMUS VINEYARDS (Napa)

Exceptional, Great Depth, Hypnotizing

DiGiorgio's Interesting Reds

#151 - VALPOLICELLA, CLASSICO SUPERIORE, BERTANI (Veneto)

Deep Garnet Red & Light-bodied. Flavors Of Cherry, Ripe Strawberry, And A Tangy Finish

#152 - CANNONAU DI SARDEGNA RISERVA, SELLA & MOSCA (Sardinia)

No. 44 Wine Spectator Top 100, Elegant And Full Flavored, 100% Sardinia & A Great Value

#153 - TEMPRANILLO, BODEGA NUMANTHIA TERMES (Toro, Spain)

No. 10 James Suckling Top 100 Value Wines, Ripe, Dark, Deep, Powerful

#154 - PETITE SIRAH, CAYMUS-SUISUN GRAND DURIF (Suisun Valley)

KWG Score 93 Points. #3 Of Top 25 Petite Sirah. So Much Depth & Richness But Smooth & Velvety

#155 - NEGROAMARO, MASSERIA MAIME, TORMARESCO (Puglia)

James Suckling 93 Points, Clean, Fresh, Savoury & Elegant. Think Blueberry Pie. Delicious!

#156 - MALBEC, RED SCHOONER BY CAYMUS (Andes-Napa)

Amazing Malbec! This Malbec Is Made From Grapes Grown In The Andes Mountains, Shipped Chilled To Napa Valley, Produced With The Same Techniques As Our Caymus Cabernet. Powerful Yet Supple

Sparkling & Rosé

#201 - PROSECCO, BOCELLI (Veneto)

By Italian Tenor Andrea Bocelli

#202 - MOSCATO D' ASTI, PRUNOTTO (Piedmont)

Slightly Sweet & Sparkling

#203 - FERRARI PERLE RISERVA, FERRARI (Trentino)

Vintage Blanc De Blanc. Gorgeous

#204 - VEUVE CLIQUOT, VEUVE CLIQUOT (Champagne, France)

Brut Yellow Label

#205 - BOLLINGER BRUT SPECIAL CUVÉE, BOLLINGER

007's Favorite. Beautiful Aroma, Bright Fruit, Toasted Almonds, Bubbles Like Velvet

Riesling & Sauvignon Blanc

#211 - MOSCATO, STEMMARI (Terre Siciliane, Italy)

Sweet & Crisp

#212 - RIESLING, CHARLES SMITH (Columbia Valley)

#213 - SAUVIGNON BLANC, RODNEY STRONG (Sonoma)

"Charlottes Home"

#214 - SAUVIGNON BLANC, KIM CRAWFORD (New Zealand)

Delicious!, Crisp



Pinot Grigio

#221 - PINOT GRIGIO, RUFFINO "LUMINA" (Venezia)

Fruity, Dry & Light

#222 - MOONLITE, ROCCA DELLE MACIE (Tuscany)

Chardonnay/Pinot Grigio Blend, A Modern & Fresh Exquisite Wine. Fruity & Smooth

#223 - PINOT GRIGIO, CASTELLO BANFI "SAN ANGELO" (Tuscany)

Single Vineyard

#224 - DUE UVE, BERTANI (Venezia)

Pinot Grigio & Sauvignon Blanc, Fruit Forward, Quite Juicy & Opulent

#225 - PINOT GRIGIO, SANTA MARGHERITA (Alto Adige, Italy)

Crisp, Perfectly Balanced

Chardonnay & Rosé

#231 - ROSE, WHISPERING ANGEL (France, Cotes De Provence)

#232 - CHARDONNAY, RODNEY STRONG (Sonoma)

Crisp Fruit, Butter & Oak

#233 - CHARDONNAY CUVÉE, STEELE (California)

Tropical Fruit, Smooth, Crisp

#234 - CHARDONNAY, NAPA CELLARS (Napa)

Classic! Full, Crisp, Smooth, Rich

#235 - POUILLY FUISSE, LOUIS LATOUR (France)

Beautiful & Rich, Un-Oaked

DiGiorgio's Interesting Whites

#241 - GRILLO, STEMMARI (Sicily)

100% Grillo. Great Wine For The Tropics With Its Notes Of Mango, Papaya And Jasmine

#242 - VERNACCIA DI SAN GIMIGNANO, TOSCOLO (San Gimignano, Tuscany)

Luminous, Delicate Bouquet Of White Flowers, Pears And Honeysuckle. Full-flavored & Palate Rich

#243 - ALBARINO, GRANBAZAN ETIQUETA VERDE (Rias Baixas, Spain)

James Suckling 93 Points. Wine Spectator #91 Of Top 100. Crisp, Fresh, Complex

#244 - GAVI, LA SCOLCA WHITE LABEL (Piedmont)

James Sucking 91 Points, Fresh, Delicate And Dry

#245 - BLINDFOLD, BLANC DE NOIR (California)

A White Pinot Noir From The Prisoner Wine Company. Think White Bordeaux. Crafted To Awaken Your Senses. Vibrant, Elegant, Lively, Our Personal Favorite

Wine By The Glass Pour Is 6oz

Corkage Fee Is \$15 Per Bottle For Wines Not On Our List

🌶️ Spicy 🍷 Chef's recommendation 🌿 Gluten-free

Allergens: 🌾 Cereals containing gluten 🦀 Crustaceans 🥚 Egg 🐟 Fish 🥛 Soybeans 🥛 Milk (including lactose) 🌿 Celery 🌿 Mustard
 🌿 Sulphur dioxide and sulphites 🐌 Molluscs