

DIOLI'S

TRATTORIA

Small Plates

Italian Bruschetta — Three olive oil and garlic toasted crostini topped with a tomato-basil relish, and parmesan reggiano cheese drizzled with a balsamic reduction. 6.00

Flatbread Pizza of the Day — Our daily special pizza made with only fresh ingredients and homemade sauces. 5.50

Homemade Meatballs — Three of our famous meatballs smothered in our house marinara and parmesan cheese. 5.50

Arancini — Three fried risotto balls stuffed with ham and mozzarella served with our house made marinara and basil pesto. 6.25

Ricotta Gnocchi — Soft pillows of fresh ricotta in your choice of basil pesto or meat ragu sauce. 5.75

Fried Calamari — Calamari breaded in a fine seasoned cornmeal and fried until crisp. Served with our house made marinara. 8.75

Eggplant Involtini — Grilled Eggplant filled with fresh ricotta cheese and grilled vegetable pesto and topped with our house marinara and grated parmesan cheese. 5.75

Antipasto Plate — Molinari Italian dry salami, Fra' Mani Toscano salami, mild Molinari Coppa, herbed Tuscan olives, marinated mushrooms, Taleggio cheese, and roasted red bell peppers in a basil marinade served with our house made foccacia. 7.00

Prosciutto Bundles — Fresh roma tomatoes and fresh mozzarella wrapped in prosciutto di Parma and drizzled with extra virgin olive oil. 7.25

Grilled Asparagus — Grilled asparagus wrapped in pancetta and served with a red bell pepper pesto. 5.75

Salads

Dioli's House Salad — A fresh blend of radicchio, romaine, Italian parsley, scallions and cherry tomatoes topped with parmesan cheese. Tossed in balsamic vinaigrette. 4.75

Fresh Mozzarella and Tomato — Drizzled with our house made basil pesto and balsamic reduction. 6.25

Classic Caesar Salad — Hearts of romaine with shaved parmesan, foccacia croutons and tossed in our house made Caesar dressing. (Contains raw egg) 4.75 Entrée size 7.00

Baby Spinach Salad — Served with hard boiled egg, red onion, and prosciutto cracklings tossed in a warm balsamic dressing. 5.25

Arugula and Apple Salad — Fresh arugula, Granny Smith apples, prosciutto di Parma, candied walnuts, and Taleggio cheese tossed in a lemon vinaigrette. 5.75

To any Salad: Add Chicken 2.75 Add Shrimp 3.95 Add Salmon 7.75

Dinner Entrées

Grilled Salmon Piccata — Fresh salmon grilled and finished in a piccata sauce, served atop risotto Milanese and grilled asparagus. 17.95

Chicken Parmesan — Our classic made with fresh basil, parmesan cheese and fresh mozzarella. Served with fresh spaghetti and sautéed vegetables. 15.95

Tuna Steak Sicilian Style — An 8 oz. tuna steak marinated, grilled and served with a zesty tomato caper and olive sauce served over our fresh spaghetti and sautéed vegetables. 19.95

Grilled Swordfish — Simply grilled and drizzled with extra virgin olive oil. Served with creamy Taleggio polenta and grilled asparagus. 17.95

Diolis Grilled Chicken Breast — Marinated and then stuffed with prosciutto di Parma and Italian fontina. Served with risotto Milanese and grilled asparagus. 15.95

Italian Pork Loin — Sautéed Pork Loin in a prosciutto, rosemary and sundried tomato cream sauce, and served with creamy Taleggio polenta and sautéed vegetables. 15.95

Veal Scallopini — The classic dish of pounded veal, sautéed in a marsala sauce, and served with creamy Taleggio polenta and grilled asparagus. 21.75

Pasta Dishes

Pasta Primavera — Sautéed fresh vegetables with our house made pasta in a white wine, lemon and garlic sauce. 12.95

Lasagna — Our house made lasagna with fresh pasta and our own meat ragu. 12.95

Fresh Cheese Manicotti — Fresh pasta sheets rolled with blend of fresh: ricotta, Romano, and parmesan cheeses and fresh basil in an Asiago béchamel and topped with mozzarella. 10.95

Fresh Tagliatelle — Our house made pasta served with: Basil Pesto 11.95 Marinara 8.95 Meat Ragu 10.95

Spaghetti and Clams — “The Traditional” with herbs, garlic, tomatoes and white wine. – OR – “Fra’diavolo” with mild, medium or hot sauce. 12.95

Spaghetti and Meatballs — The classic dish, served with our house made meat balls in our house marinara. 12.95

Fettuccine Alfredo — Classically made with parmesan cheese, cream and butter. 11.95

Mushroom Risotto — A variety of mushrooms are used along with parmesan cheese and Italian herbs to help make this risotto hearty and creamy. 13.95

Adult Macaroni and Cheese — Real cheddar and Italian aged provolone cheese make this a Mac and Cheese to remember. 10.95

Spaghetti Carbonara — “A Traditional Carbonara” made with parmesan cheese, diced pancetta, eggs, garlic and parsley. 12.95

Shrimp Scampi Risotto — Shrimp made in the classic Scampi style with butter, lemon, vermouth, garlic and parsley served a top risotto Milanese. 16.95

A word about our pasta:

All of our pasta is freshly made on a daily basis in our Italian Market on Reynolda Road. Because we do use fresh pasta, it is cooked al dente so it maintains a toothsome bite.

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Sides

French Fries	3.00	Prosciutto	3.25	Pasta with	
Risotto Milanese	4.25	Pancetta	2.75	Marinara	4.95
Asparagus	3.00	Shrimp	3.95	Meat Ragu	5.75
Sauteed Vegetables	3.25	Meatballs	4.50	Basil Pesto	6.50
Creamy Polenta	3.50	Grilled Chicken	2.75	Extra Bread	2.00

Wine

Vini di Casa: 4 glass / 10 carafe

White	Cielo Pinot Grigio, Veneto
Red	Cielo Merlot, Veneto

Vini di Regione: 7 glass / 25 bottle

Sparkling	DeGiorgis Moscato d'Asti, Piedmont
Sparkling	Nino Franco 'Rustico' Prosecco, Veneto
Sparkling Red	Cantamessa Malvasia La Spigliata, Piedmont

7 glass / 19 carafe / 25 bottle

White	Massone 'Maserà' Gavi, Piedmont
White	Tamellini Soave, Veneto
White	Elena Walch Pinot Grigio, Alto Adige/Veneto
White	Pievano Orvieto Classico, Umbria
White	Terenzuola Vermentino Montesagna, Tuscany
White	Regillo Frascati, Latium
White	Castello D'Albola Pinot Grigio, Tuscany
Red	Caldora Montpuleciano d'Abruzzo, Abruzzi
Red	Cusumano Nero d'Avola, Sicily
Red	Biltmore Sangiovese, North Carolina
Red	Lucignano Chianti Colli Fiorentini, Tuscany
Red	Ciacci Piccolomini 'Super Tuscan', Tuscany
Red	Mocali Toscano I Piaggioni, Tuscany
Red	Castello D'Albola Chianti Classico, Tuscany
Red	Col D'Oricia Spezieri, Tuscany
Red	Damilano Barbera D'Asti, Piedmont
Red	Banfi L'Ardi Dolcetto D'Acqui, Tuscany

Vini di Prestigio:

Gini Soave Classico, Veneto	29
Isole e Olena Chardonnay, Tuscany	60
Riccardo & Aldo Seghesio Dolcetto d'Alba, Piedmont	35
Riccardo & Aldo Seghesio Barbera d'Alba, Piedmont	35
Isole e Olena Chainti Classico, Tuscany	35
La Giarretta Amarone, Veneto	50
Vajra Barolo, Piedmont	50
Mocali Brunello di Montalcino, Tuscany	75

Bottled Beer

Budweiser	3	Heineken	4
Bud Light	3	Sam Adams	4
Miller Light	3	Sierra Nevada	4
Michelob Ultra	3	Guinness	4
Yuengling	3	Bass	4
		Buckler (non-alcoholic)	4
		Moretti	4
		Fat Tire	4

Specialty Drinks and Freshly Squeezed Juice

Freshly Squeezed Orange Juice	3.75
Mimosa	8.75
Bellini	8.75
Moscattini	8.75

Sodas 2.25

Pepsi	Diet Pepsi	Sierra Mist	Dr. Pepper	Ginger Ale
Orange Juice	Cranberry Juice	Pineapple Juice	Grapefruit Juice	
Sweet Tea	Regular Tea			

Water

San Pellegrino	3.75
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Kids Menu

Served with fries or fresh fruit
Children under 12 6.50

Mac and Cheese
Spaghetti with butter and cheese
Spaghetti and Meatballs
Grilled Cheese

All kids meals come with a drink and
Ice Cream Bomb for dessert

All our desserts, breadsticks and focaccia are made daily at Dioli's Italian Market at 2898 Reynolda Road. We are available for wedding cake consultations and catering events. Please call 724-9900 for more information, or visit us at Diolis.com.

Parties of 8 or more will have an automatic 18% gratuity added to the check.