



Soups

Soup Du Jour \$5

Homemade soup with a vegetarian option

Three Mushroom Soup \$8

A variety of mushrooms blended in a cream based soup topped with a dollop of fresh sour cream

Appetizers

Eggplant Parmigiana \$9

Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

Pork and Figs \$10

Pork loin sautéed with figs and brown sugar

Meatballs Bolognese \$10

House made meatballs served in a meat sauce with peas, topped with ricotta cheese

Steamed Mussels \$10

Mussels sautéed in a marinara, fra diavolo, or white sauce

Clams Casino \$10

Spicy baked clams topped with chopped peppers, onions, celery, and crispy bacon

Colossal Lump Crabmeat Cocktail \$19

The ultimate crab cocktail served with huge chunks of delicate, sweet colossal crab meat

Artichoke Francaise \$10

Artichokes dipped in egg and sautéed in a lemon and butter sauce

Stuffed Mushrooms \$10

Mushroom caps stuffed with sweet sausage and melted provolone

Lobster St. Jacques \$25

South African cold water lobster tail sautéed in a cognac cream sauce served over mashed potatoes

Bourbon BBQ Shrimp \$14

Jumbo shrimp wrapped in bacon then char-broiled in a barbecue sauce

Jumbo Shrimp Cocktail \$16

Jumbo shrimp chilled over ice with a spicy cocktail sauce

Shrimp Parmigiana \$14

Breaded and pan fried Jumbo shrimp topped with mozzarella and marinara sauce

Fried Calamari \$12

Calamari and sliced cherry peppers, lightly floured and fried, complimented with a side of spicy marinara sauce

Mozzarella Marinara \$8

Fresh made floured Mozzarella in a marinara sauce

Italian Wings \$11

Served chef style or traditional

Escargot Parisienne \$13

Snails sautéed in a cognac cream sauce served over toasted garlic bread

Salads

Arugula Salad \$10

Arugula, strawberries, apples, and gorgonzola cheese topped with walnuts in a raspberry vinaigrette

Chopped Antipasto for One/Two - \$10/\$18

Romaine lettuce, heirloom tomatoes, onions, provolone, prosciutto, soppressata, pepperoncinis, chopped egg, peppers, and black olives tossed in an Italian dressing

Tomato Salad \$9

Large heirloom tomatoes topped with Nueske applewood smoked bacon, imported Italian gorgonzola cheese, capers, anchovies, and basil drizzled with EVOO, balsamic vinegar, and Peter Luger's sauce

Caesar Salad \$8

Chopped romaine topped with shaved parmigiana cheese and garlic croutons tossed with Caesar dressing

Caprese Salad \$11

Heirloom tomatoes topped with buffalo mozzarella and basil drizzled with EVOO and balsamic vinegar

Applewood Nueske Bacon Wedge \$10

Iceberg wedge topped with cucumber, heirloom tomatoes, Nueske smoked bacon, and imported Italian gorgonzola drizzled with bleu cheese dressing

Italian House Salad \$6

Romaine lettuce w/oil and vinegar and condiments

Add Chicken \$5, Two Jumbo Shrimp \$7, or Salmon \$9

Charcuterie \$12

Meat and Cheese Board

An assortment of imported Italian meats and cheeses with assorted condiments

Homemade Breads \$10

Bruschetta alla Romano

Warm toasted Italian garlic bread topped with melted mozzarella cheese and Diamond's famous plum tomato sauce

Sausage Bread

Sausage, prosciutto, and provolone baked in a fresh dough

Garlic Fromage

Toasted Italian garlic bread topped with a creamy four cheese sauce

Spinach Bread

Spinach and provolone cheese baked in a fresh dough





Dinner Entrées

Chicken \$21 / Veal \$27



Saltimbocca alla Romano

Cutlet sautéed and topped with baby spinach, prosciutto, and melted provolone cheese

Francaise

Egg battered cutlet sautéed in a lemon butter sauce

Parmigiana

Breaded cutlet topped with melted mozzarella cheese and marinara sauce

Marsala

Cutlet sautéed with mushrooms in a marsala wine sauce

Valentino

Cutlet sautéed in a creamy white wine sauce with asparagus

Primavera

Breaded cutlet pounded thin topped with arugula, tomato, and onion drizzled with a balsamic glaze

Portabella

Cutlet sautéed in a marsala, gorgonzola cheese sauce topped with portabella mushrooms

Charcoal

Cutlet char-broiled with tomatoes, EVOO, and Italian seasoning

The Grill

Certified Angus N.Y. Strip Steak \$38

14 oz. broiled New York strip steak

Filet Mignon \$39

10 oz. center cut filet mignon char-broiled and topped with sautéed mushrooms

Rack of Lamb \$31

New Zealand rack of lamb served with a honey mint sauce

Surf & Turf \$59

10 oz. filet mignon topped with sautéed mushrooms served with a 6 oz. South African cold water lobster tail and a side of drawn butter

Prime Broiled Pork Chop \$29

16 oz. French center cut prime pork chop seasoned and grilled

French Cut Veal Chop \$39

16 oz. French cut veal chop seasoned and grilled and onion drizzled with a balsamic glaze

Preparation Styles: Oscar \$20 Savoy \$5, Murphy \$5, Giambotta \$5

Seafood

Broiled South African Lobster Tails \$49

Two 6 oz. cold water lobster tails broiled and served with a side of drawn butter

Lobster St Jacques \$49

2 South African cold water lobster tails sautéed in a cognac cream sauce over mashed potato

Shrimp Selection \$26

Jumbo shrimp served francaise, scampi, or fra diavolo, or parmigiana style

Salmon Florentine \$29

Wild Scottish salmon pan seared in a light cream sauce with spinach and mushrooms

Twin Lobster Selection \$49

Twin South African cold water lobster tails prepared either francaise, scampi, or fra diavolo style

Linguine Pescatore \$31

Jumbo shrimp, calamari, mussels, and clams, in marinara sauce over linguine

Tilapia \$25

Francaise or broiled

Pasta \$19

Pappardelle Bolognese

Wide ribbon-like pasta with ground sirloin beef in a plum tomato sauce

Gnocchi Florence

Italian potato dumplings with tomatoes, swiss cheese and ham in pink cream sauce

Fettuccine Alfredo

Fettuccini and bits of sweet sausage in a creamy sauce topped with parmigiano-reggiano

Tortellini Diamante

Meat tortellini sautéed with prosciutto, peas, onions, and mushrooms in a butter sauce

Bucatini Cacio e Pepe

Pasta with black pepper and Pecorino Romano cheese

Linguine Matrician

Linguini with sweet onions, bacon and plum tomatoes

Cavetelli Rabe

Cavetelli served with broccoli rabe, sweet sausage in a garlic and olive oil

Vodka Rigatoni

Rigatoni in a pink vodka cream sauce with prosciutto

Pencil Points Calabrese

Penne with sweet sausage, pepperoncini, plum tomatoes and mozzarella cheese

Linguine and Clams

Linguine and clams served in a red or white sauce

Cheese Ravioli

Ricotta cheese ravioli in a marinara sauce

Eggplant Parmigiana

Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

Linguine Escargot Aioli

Linguine with escargot and artichokes sautéed with mushrooms in garlic and EVOO

Capellini Fileto Pomodoro \$19

Angel hair pasta in a fresh plump tomato basil, and EVOO with prosciutto

Sides

Broccoli Rabe \$7

Broccoli rabe sautéed with garlic, EVOO, and hot peppercorn

Sautéed Spinach \$7

Spinach sautéed with garlic and EVOO

Fries \$4

Asparagus \$7

Asparagus served cold in a vinaigrette or hot sautéed in butter

Hot Finger Peppers \$7

Hot Italian finger peppers sautéed with mushrooms in olive oil

Mashed Potatoes \$7

Served with brussel sprouts



*Most entrees served with potatoes and vegetable of the day or side of pencil points.
Brick oven bread baked daily on premises.
We use only the finest imported authentic Italian pastas, cheeses, meats, and ingredients.*





Lunch Entrées \$12



Chicken Parmigiana

Breaded cutlet topped with melted mozzarella cheese and marinara sauce

Chicken Valentino

Cutlet sautéed in a creamy white wine sauce with asparagus

Eggplant Parmigiana

Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

Chicken Primavera

Breaded cutlet pounded thin topped with arugula, tomato, and onion drizzled with a balsamic glaze

Chicken Marsala

Cutlet sautéed with mushrooms in a marsala wine sauce

Tilapia Francaise

Tilapia filet dipped in egg and sautéed in a lemon and butter sauce

Pasta Lunch Entrées

Pencil Points Calabrese

Penne with sweet sausage, pepperoncini, plum tomato and mozzarella cheese

Gnocchi Florence

Italian potato dumplings with tomatoes, swiss cheese and ham in pink cream sauce

Linguini and Clams

Linguini and clams served in a red or white sauce

Pappardelle Bolognese

Wide ribbon-like pasta with ground sirloin beef in a plum tomato sauce

Ravioli Marinara

Ricotta cheese ravioli in a marinara sauce

Linguini Matriciana

Linguini with sweet onions, bacon and plum tomatoes

Tortellini Diamante

Meat tortellini sautéed with prosciutto, peas, onions, and mushrooms in a butter sauce

Capellini Filletto Di Pomodoro

Angel hair pasta with plum tomatoes, prosciutto and basil

Vodka Rigatoni

Rigatoni in a pink vodka cream sauce with prosciutto

Fettucine Alfredo

Fettuccini and bits of sweet sausage in a creamy cheese sauce topped with parmigiano-reggiano

Add Chicken \$5, Two Jumbo Shrimp \$7, or Salmon \$9

Sandwiches

Philly Cheese Steak \$12

Sliced rib-eye steak topped with American cheese on Italian bread

Rib-Eye Steak \$15

Rib-eye served on Italian bread with sautéed onions

Chicken Cutlet \$11

Chicken breast pounded thin, breaded and fried on Italian bread with lettuce, tomato, and mayo

Chicken Parmigiana \$12

Chicken breast pounded thin, breaded and fried, topped with melted mozzarella and marinara on Italian bread

Spicy Grilled Chicken \$13

served with broccoli rabe and long hot peppers

Roast Pork \$11

Succulent roast pork topped with provolone cheese and broccoli rabe on Italian bread

Italian Hot Dog \$9

Grilled hot dog topped with peppers, potatoes and onions on Italian bread

Italian Sausage \$10

Homemade sausage with peppers, potatoes, and onions on Italian bread

Meatball Parmigiana \$10

Diamond's homemade meatballs topped with mozzarella and marinara on Italian bread

Pepper & Egg \$8

Bell peppers and egg

Thin Crust Pizza \$11

Caprese

Mozzarella cheese, sliced heirloom tomatoes, prosciutto, basil, EVOO

Margarita

Mozzarella cheese, plum tomato, basil, and EVOO

Clam

Clams sautéed in garlic and oil with pepperoncini, mozzarella cheese, oregano, and parsley

Trenton Mustard Tomato Pie

Imported plum tomatoes, basil, Muenster cheese, Dijon mustard, and EVOO

Sides

Broccoli Rabe \$7

Broccoli rabe sautéed with garlic, EVOO, and hot pepperseed

Sautéed Spinach \$7

Spinach sautéed with garlic and EVOO

French Fries \$4

Asparagus \$7

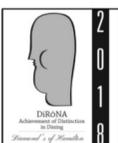
Asparagus served cold in a vinaigrette or hot sautéed in butter

Hot Finger Peppers \$7

Hot Italian finger peppers sautéed with mushrooms in olive oil

Mashed Potatoes \$7

served with brussel sprouts



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