

Specialty Gourmet Panini

Roasted Veggie Panini \$ 6.50

Roasted peppers, sauteed sweet onions and mushrooms, artichoke hearts and fresh spinach, snuggled under a layer of melted Monterey Jack cheese, drizzled with herbed garlic oil

Pollo Panini \$ 6.95

Grilled tender breast of chicken with roasted red peppers and caramelized onions, lettuce, Mozzarella cheese and lemon pepper aioli

Prosciutto Classico \$ 7.95

Thinly sliced imported Prosciutto, Mozzarella, roasted peppers with fresh basil

Salads

All salads served with a slice of our fresh baked focaccia bread

Spinach Insalada \$ 5.25

Spinach tossed with red onions and chopped egg in a warm smoked bacon vinaigrette

Caesar Insalata* \$ 4.50

Grilled chicken atop a classic Caesar Salad (with chicken - \$6.95)

diMio Salad \$ 5.75

Mescun greens, tossed with roasted peppers, fennel, organic cherry tomatoes and caramelized onions in a champagne vinaigrette

Insalata California \$ 6.75

Juicy, ripe orange sections, finely chopped scallion, black olives over mixed greens, drizzled with olive oil

Beverages

12 oz. soda – regular and diet \$1.00

Poland Springs still water \$1.25

Nantucket Nectars \$1.50

Pellegrino \$1.75

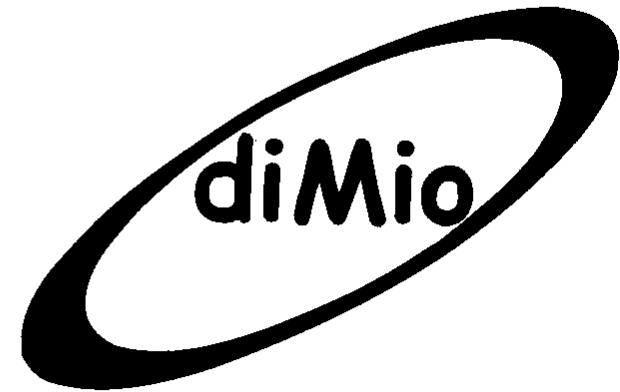
diMio lime rickey, root beer, cream soda \$1.50

diMio uses only the freshest and finest quality ingredients for our crispy thin crust pizzas, panini and salads

** Consuming raw or uncooked meats, poultry, eggs and seafood may increase your risk of food-borne illness*



Take Out Menu



**Crispy
Thin Crust Pizza
& Panini & Salad**

WE DELIVER

Great Catering Specials Available

diMio

1782 Massachusetts Avenue
Cambridge, MA 02140

(617) 492-1111

(617) 492-1600 (fax)

www.dimiopizza.com

Monday – Wednesday	11:00 AM – 10:00 PM
Thursday - Saturday	11:00 AM – 11:00 PM
Sunday	12:00 PM – 10:00 PM

The *diMio* Menu

Regular	14"	\$ 9.95
Large	18"	\$12.95

The Basic Pizza

Fresh tomato sauce, part skim mozzarella cheese and fresh basil

The White Pizza

Brushed with garlic, extra virgin olive oil, part skim mozzarella, ricotta and fresh oregano

Specialty Gourmet Pizzas

	14"	18"
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Napoletana \$14.95 \$19.95
(our signature pizza)

Fresh tomatoes, Romano and Mozzarella Fiore di Latte cheeses, diced red onion and extra virgin olive oil, leeks, finished with fresh basil.

Caponata \$14.95 \$19.95

Our own red onion jam topped with grilled zucchini, squash and eggplant, grilled to perfection and topped with toasted pine nuts, sun dried tomatoes and capers

Pollo Diablo \$15.95 \$19.95

Fresh grilled chicken on a layer of chipotle barbecue sauce with jalapeno and bell peppers, onion, grilled pineapple and Monterey Jack cheese (will adjust the level of the Diablo to your liking)

Keith's Four Cheese \$16.95 \$19.95

Ricotta, Great Hill blue cheese, mozzarella and fresh Fiore di Latte mozzarella

14" 18"

Spinaci Pollo Pizza \$15.95 \$19.95

Our own pizza sauce, topped with fresh spinach, grilled chicken and crumbled Chevre

Gourmet Duck Breast \$17.95 \$23.95

Duck breast pan-roasted in red wine, onions, garlic, and seasonings, lightly dressed with plump raisins, pine nuts and real bacon, topped with fresh Chevre

Pesto Pizza \$14.95 \$19.95

Homemade nutty-basil pesto, fresh tomato pizza sauce topped with spinach, fresh tomato, and fresh Fiore de Latte Mozzarella

Pollo Divino \$15.95 \$19.95

Fresh grilled chicken, sun-dried tomato and portabello mushrooms, topped with Fontina cheese and roasted garlic cream

Shrimpy Scampi \$18.95 \$24.95

(our specialty pizza)

Tiger shrimp with garlic, fresh tomato, leeks, diced onion, grilled asparagus, extra Virgin olive oil and lemon juice, topped with Pecorino Romano cheese

Pizza di Parma \$16.95 \$21.95

Fresh tomatoes and basil, prosciutto, fresh white mushrooms, Romano cheese

Pizza Fulchino \$15.95 \$20.95

Tomato sauce with fresh tomatoes in basil, sausage, mozzarella, Romano cheese, black pepper and baked egg

S L I C E S

Cheese	\$2.00
Mushroom	\$2.50
Specialty Slice	\$3.00

Toppings

Chopped fresh garlic	Free
14" -	\$1.75
18" -	\$2.25

Specialty toppings - \$3.00

Toppings

Monterey Jack Cheese	Jalapenos	Spinach
Extra Cheese	Mushrooms	Raisins
Red Onion Jam	Pepperoni	Capers
Grilled Eggplant	Anchovies	Peppers
Kalamata Olives	Fresh Tomatoes	Ricotta
Caramelized Onions	Julienne Leeks	Onion
Grilled Zucchini & Squash	Pineapple	

Specialty Cheeses

Chevre
Fontina
Great Hill Blue Cheese
Fiore di Latte Mozzarella
Romano

Specialty Meats

Grilled Chicken
Ground Sirloin
Smoked Slab Bacon
Sweet Italian Sausage

Specialty Veggies

Artichokes
Asparagus
Fire-roasted Fennel
Fire-roasted Peppers
Portabello Mushroom
Wild Mushroom