

# Dimo's

## APIZZA

### PASTAS

all pastas are made in house

#### SPICY RIGATONI ALLA VODKA \$21

tomato vodka sauce, chili flake, calabrian chili, red onion, grana padano

#### BUCATINI AMATRICIANA \$22

bucatini, guanciale, passata, shallot, chile flake, pecorino, grana padano

### DESSERT

#### CHOCOLATE CHIP COOKIE \$3.5

baked in house daily

### SIDE SAUCES

#### MARINARA \$2

#### CAESAR \* \$2

#### GARLIC AIOLI \* \$2

#### GREEN GODDESS RANCH \* \$2

### ADDITIONAL TOPPINGS

for classic pies

#### MEAT +\$4

pepperoni, soppressata, fennel sausage

#### CHEESE +\$2

ricotta, provolone, fresh mozzarella

#### VEGGIES +\$2

garlic confit, castelvetro olives, calabrian chilies, crispy potatoes, basil, rosemary, shaved zucchini, hot pickled peppers, charred onions, tomato confit, mushrooms, anchovies

### SALAD AND VEG

#### ROMAINE CAESAR \* \$13

torn crouton, caesar dressing, alici, lemon, grana padano, black pepper

#### TRI COLORE \*\* \$13

arugula, shaved fennel and radicchio, shaved grana padano, lemon dressing, fried shallot

#### DIMO'S FRIES \*\* \$8

crispy smashed fingerling potatoes, rosemary, sage, grana padano

#### BRUSSELS SPROUTS \* \$10

fried brussels sprouts, agrodolce vinaigrette, charred red onion, picked mint, parsley, dill

#### FRIED CHEESE \$13

sharp provolone, fresh mozzarella, italian breading, marinara

#### FRIED CALAMARI \$15

cornmeal cumin dusted calamari, marinara, lemon make it rhode island style + \$4



### CLASSIC APIZZA

#### CHEESE PIE \$16 / \$24

tomato sauce, mozzarella, grana padano, pecorino

#### PIZZA ROSSA \* \$15 / \$22

tomato sauce, sicilian oregano, shaved garlic, chili flake, extra virgin olive oil

#### MARGHERITA \$18 / \$27

tomato sauce, fresh mozzarella, basil, grana padano, shaved garlic, extra virgin olive oil

### SPECIALTY APIZZA

#### SPICY PEPPERONI \$21 / \$31

tomato sauce, grana padano, pecorino, dry and fresh mozzarella, pepperoni, calabrian chilies, hot pickled peppers

#### TIE DYE PIE \$19 / \$28

tomato sauce, grana padano, pecorino, shredded mozz, arugula pesto, whipped burrata, basil

#### HAIL MARY \$22 / \$32

soppressata, rosemary, calabrian chili, tomato sauce, tomato confit, castelvetro olives, garlic confit, oregano, chili flake, provolone, mozzarella, grana padano, pecorino

#### WILD MUSHROOM \$22 / \$32

mixed roasted mushrooms, mascarpone cream, crispy potato, garlic confit, gruyere, taleggio, oregano, thyme

#### CACIO E PEPE PIE \$21 / \$31

garlic, black pepper, pecorino cream, chili flake, oregano, garlic confit, pecorino, mozzarella, tomato confit, shaved zucchini, extra virgin olive oil, maldon

#### THE TRIBUTE A.K.A. WHITE CLAM \$26 / \$36

wood-roasted clams, clam aioli, clam liquor, garlic, parsley, chili flake, grana padano, lemon

#### THE FATHER \$22 / \$32

house made fennel sausage, hot pickled peppers, tomato confit, garlic, ricotta, fontina

#### WHITE PIE \$19 / \$28

grana padano, pecorino, shredded and fresh mozzarella, ricotta and mascarpone, confit garlic, basil, parsley

A 20% GRATUITY IS APPLIED TO ALL PARTIES OF SIX OR MORE

\*VEGAN \*\*MADE VEGAN UPON REQUEST \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS