

THE DEVINE AFFAIR

Restaurant & Wine Bar

APPETIZERS

- STEAMED MUSSELS** Sautéed in Choice of White Wine Sauce or Marinara 12
- BRIE CROSTINI (V)** Tomato, Artichoke & Mushroom Ragú on Crostini Topped with Brie 9
- ANTIPASTO PLATTER** A Select Variety of Italian Meats & Imported Cheeses 12
- CALAMARI** Spicy, Delicately Breaded & Melt-In-Your-Mouth with Marinara for Dipping 12
- STUFFED JALAPENOS** Lightly Breaded Jalapenos Stuffed with Crabmeat, Spinach & Cheese Served with Beurre Blanc Sauce (available without crabmeat (V)) 10
- SIGNATURE MEATBALL PLATE** Our Homemade Meatballs Slow Cooked in Marinara 10
- CHEESE FOCACCIA BREAD (V)** Our Freshly Made Focaccia Bread Enriched with Fontina & Mozzarella Cheeses. Served with Fresh Roasted Tomato Olive Oil 10

SOUPS

- CHICKEN PASTA SOUP** Fragrant Chicken Broth with Campanelle Pasta Cup 5 / Bowl 7
- MINISTRONE (V)** Hearty Traditional Vegetable Soup with White Beans & Campanelle Pasta Cup 5 / Bowl 7
- TUSCAN TOMATO (V)** Rustic, Savory Broth Base Topped with a Swirl of Crème Fraîche Cup 5 / Bowl 7
- CREAMY POBLANO** Creamy Poblano Base with Roasted Corn, Diced Tomatoes, Cilantro & Shredded Chicken (available without Chicken (V)) Cup 5 / Bowl 7

SALADS

- HOUSE SALAD (V)** Italian Greens, Tomatoes, Carrots, Celery & Calamata Olives with Herb Vinaigrette 6
- CAPRESE SALAD (V)** Flavorful Tomatoes Layered with Fresh Mozzarella & Basil Served on Romaine Leaves with Balsamic Vinegar & Extra Virgin Olive Oil Small 7 / Large 9
- CLASSIC CAESAR SALAD (V)** Crisp Romaine with our Signature Caesar Dressing Small 7 / Large 9
Grilled Salmon Add 9 Sautéed Shrimp Add 7 Grilled Chicken Add 5 (Anchovies Avail by Request)
- GREEK SALAD (V)** Romaine & Spring Mix, Tomatoes, Cucumbers, Carrots, Celery, Red & Yellow Peppers, Capers, Calamata Olives, Pepperoncini & Feta Cheese Served with Herb Vinaigrette Small 8 / Large 12
Grilled Salmon Add 9 Sautéed Shrimp Add 7 Grilled Chicken Add 5
- CHICKEN PASTA SALAD** Chicken Breast, Romaine, Penne Pasta, Tomatoes, Calamata Olives, Pepperoncini & Feta Cheese Served with Creamy Parmesan Dressing Small 10 / Large 14
- CHEF'S SALAD** Romaine & Spring Mix, Tomatoes, Cucumbers, Red, Green & Yellow Peppers, Calamata Olives, Marinated Artichokes, Pepperoncini, Italian Meats & Provolone Cheese Served with Herb Vinaigrette 14
- STEAK SALAD** Perfectly Seasoned Beef Tenderloin, Romaine & Spring Mix, Tomatoes, Cucumbers, Carrots, Celery, Red & Yellow Peppers, Capers, Calamata Olives, Pepperoncini & Feta Cheese Served with Herb Vinaigrette 20

POULTRY

- CHICKEN DEVINE** Chicken Breast Sautéed in Garlic & Cherub Tomatoes with Fresh Vegetables & Penne Pasta 17
- CHICKEN PICCATA** Chicken Breast Sautéed in a White Wine, Lemon Butter Caper Sauce Served with Pappardelle & Fresh Vegetables 19
- CHICKEN MARSALA** Chicken Breast & Fresh Mushrooms Sautéed in Marsala Wine, Served with Asparagus & Pappardelle Topped with Our Signature Olive Oil and Parmigiano-Reggiano Cheese 19
- CHICKEN PARMESAN** Chicken Breast Lightly Breaded & Topped with Marinara & Mozzarella Cheese Served Over Spaghettini 17
- CHICKEN ROULADE** Chicken Roulade, Lightly Breaded, Stuffed with Prosciutto & Fontina, Topped with Demi-Glace Sauce Served on Herb Risotto Surrounded by Haricot Verts with a Baby Carrot Accent 23
- CHICKEN & SHRIMP ALEXANDER** Sautéed Chicken Breast Topped with Scallions, Cherub Tomatoes & Shrimp Over Capellini with a White Wine Butter Sauce 23

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SEAFOOD

SHRIMP RISOTTO Fresh Grilled Shrimp Served Over Vegetable Risotto 25

SHRIMP & SCALLOPS SCAMPI Shrimp & Scallops Sautéed with Scallions Served Over Capellini with a White Wine Butter Sauce 26

DEVINE DI MARE Shrimp, Scallops & Mussels Served in a Spicy Marinara Sauce Over Capellini 28

SALMON ON CEDAR Fresh Salmon Grilled on a Cedar Plank Served with Fettuccine Tossed with Fresh Herbs, Olive Oil & Parmigiano-Reggiano 20

PAN SEARED SALMON WITH SHRIMP Pan Seared Salmon Filet Served Over a Bed of Pappardelle Topped with Shrimp & a White Wine Butter Sauce 24

SNAPPER BEATRICE Pan Seared Red Snapper Sautéed in Garlic & Cherub Tomatoes Nestled in a Bed of Penne Pasta & Fresh Vegetables 28

SNAPPER CATALINA Red Snapper Fillet Topped with Sautéed Spinach, Tomatoes and Shrimp Served over Capellini with a White Wine Butter Sauce 30

PARMESAN CRUSTED FLOUNDER Finished with a Lemon Butter Caper Sauce Served with Creamy Risotto & Grilled Vegetables 30

MEAT

VEAL PICCATA Veal Scallopini Sautéed in a White Wine, Lemon Butter Caper Sauce Served with Pappardelle & Fresh Vegetables 26

VEAL MARSALA Veal Scallopini Sautéed in Marsala Wine & Fresh Mushrooms Served with Pappardelle Tossed in Our Signature Olive Oil Topped with Parmigiano-Reggiano Cheese & Completed with Asparagus Spears 26

BEEF TENDERLOIN MEDALLIONS Beef Tenderloin Medallions Served with a Peppercorn Sauce, Our Signature Au Gratin Potatoes, Haricot Verts & Baby Carrots 32

FILET MIGNON 8 oz Beef Tenderloin Served on a Bed of Our Signature Au Gratin Potatoes with a Mushroom Marsala Demi-Glace Sauce & Asparagus Spears 34

NEW YORK STRIP STEAK 12 oz New York Strip Steak Served with Our Signature Au Gratin Potatoes & Fresh Vegetables 32

DEVINE BURGER 8 oz Certified Angus Burger with Cheese (Cheddar, Pepper Jack or Provolone), Lettuce, Tomatoes & Onions on a Sheila Partin Sweet Sour Dough Bun Served with French Fries 15

PASTA

RIGATONI DEVINE Rigatoni with Sautéed Italian Sausage and Red Bell Peppers in a Creamy Red Sauce Finished with Goat Cheese & Fresh Basil 18

PENNE TROPEA Sautéed Chicken Breast Served over Penne Pasta with a Tomato Cream Sauce Finished with Feta & Fresh Basil 17

FETTUCCHINE ALFREDO (V) Fettuccine with Creamy Parmigiano-Reggiano Sauce 14

FETTUCCHINE PRIMAVERA (V) Fettuccine with Fresh Vegetables Sautéed in our Signature Olive Oil 15

SPAGHETTI AND MEATBALLS Spaghettini Served with Tomato Marinara & Homemade Meatballs 15

EGGPLANT PARMESAN (V) Eggplant Lightly Breaded & Topped with Marinara & Mozzarella Cheese Served with Spaghettini 15

PAPPARDELLE BOLOGNESE Hearty, Wide Ribbon Pasta with a Rich Tomato & Meat Sauce of Italian Sausage, Ground Beef & Pancetta 18

COMPLEMENTS

Signature Meatballs 5

Sautéed Shrimp 7

Grilled Salmon 9

Italian Sausage 5

Grilled Chicken 5

Fresh Vegetables 5

***Gluten Free, Wheat, Low-Carb, Low-Salt, Vegetarian & Other Healthy Options & Substitutions Available.

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Additional Charge May Apply / (V) = Vegetarian / An 18% Gratuity on Parties of Six (6) or More / Split Plate Charge is 5.00
Consumption of undercooked or raw seafood, beef or egg can cause food borne illness