



DiAnoia's Eatery

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Gnocchi and Meatballs Potato Gnocchi, Meatballs, Marinara, Parmesan Cheese	\$28.00
Cacio e Pepe Housemade Spaghetti, Romano & Parmesan Cheese, Black Pepper Can be made Gluten Free	\$26.00
Spaghetti and Meatballs Housemade spaghetti, San Marzano sauce, Parmigiano-reggiano, two meatballs. Meatballs contain Gluten	\$26.00
Italiano Panini Prosciutto, Genoa salami, soppressata, ham, lettuce, tomato, onion, EVO, spicy cherry pepper relish.	\$17.00
Veal Parmesan Panini Veal cutlet (breaded), fresh mozzarella, marinara, provolone, prosciutto.	\$19.00
Meatballs and Sauce Meatballs and sauce. Contains Gluten	\$10.00
Whipped Ricotta Lemon, EVOO, House Baked Bread	\$8.00
Meatball Panini Momma’s meatballs in red sauce and quattro formaggio (gorgonzola, mozzarella, parmesan, fontina). Meatballs contain brea...	\$19.00
Prosciutto Panini Prosciutto, fresh mozzarella, arugula, oven roasted tomato, EVO, balsamic.	\$18.00
Caprese Panini Tomato, burrata, arugula, basil, pine nuts, EVOO, balsamic	\$16.00
Sausage and Peppers Panini Housemade sausage, roasted peppers, caramelized onions, marinara, provolone	\$17.00
Pork Sugo Housemade Rigatoni, Braised Pork, San Marzanos, Parmesan Cheese Can be made Gluten Free	\$28.00
Panini - Lunch	
ITEM	PRICE
Meatball Panini (Panini - Lunch) Momma’s meatballs in red sauce and quattro formaggio (gorgonzola, mozzarella, parmesan, fontina). Meatballs contain brea...	\$19.00
Prosciutto Panini (Panini - Lunch) Prosciutto, fresh mozzarella, arugula, oven roasted tomato, EVO, balsamic.	\$18.00
Italiano Panini (Panini - Lunch) Prosciutto, Genoa salami, soppressata, ham, lettuce, tomato, onion, EVO, spicy cherry pepper relish.	\$17.00
Veal Parmesan Panini (Panini - Lunch) Veal cutlet (breaded), fresh mozzarella, marinara, provolone, prosciutto.	\$19.00
Sausage and Peppers Panini (Panini - Lunch) Housemade sausage, roasted peppers, caramelized onions, marinara, provolone	\$17.00
Porchetta Panini Porchetta, rapini, and provolone, cherry pepper relish.	\$17.00
Eggplant Parmesan Panini Eggplant, mozzarella, marinara, basil, Parmesan.	\$16.00
Caprese Panini (Panini - Lunch) Tomato, burrata, arugula, basil, pine nuts, EVOO, balsamic	\$16.00

ITEM	PRICE
Turkey Panini Avocado, pancetta, tomato, arugula, EVOO & balsamic.	\$16.00
Delicious Duos	
ITEM	PRICE
Sandwich and Salad Italiano panini paired with Caprese salad; meatball panini alongside Caprese panzanella; prosciutto panini with house sa...	\$24.00
Pasta - Lunch	
ITEM	PRICE
Gnocchi and Meatballs (Pasta - Lunch) Potato Gnocchi, Meatballs, Marinara, Parmesan Cheese	\$28.00
Cacio e Pepe (Pasta - Lunch) Housemade Spaghetti, Romano & Parmesan Cheese, Black Pepper Can be made Gluten Free	\$26.00
Pork Sugo (Pasta - Lunch) Housemade Rigatoni, Braised Pork, San Marzanos, Parmesan Cheese Can be made Gluten Free	\$28.00
Spaghetti and Meatballs (Pasta - Lunch) Housemade spaghetti, San Marzano sauce, Parmigiano-reggiano, two meatballs. Meatballs contain Gluten	\$26.00
Spaghetti and Red Sauce Housemade Spaghetti, Marinara, Parmesan Cheese. Can be made Gluten Free	\$21.00
Aglione e Olio Housemade Rigatoni, Roasted Tomatoes, Garlic, Basil. Can be made Gluten Free	\$25.00
Pasta Special - Rigatoni alla Carciofo Rigatoni, Roasted Asparagus, Toasted Hazelnuts Artichoke Puree (Artichoke Hearts, Sage, Garlic Lemon, Olive Oil & Toaste...	\$27.00
Breakfast	
ITEM	PRICE
Roasted Potatoes Red potatoes served with Calabrian Mayo	\$7.00
Egg Sandwich Kaiser roll, egg, and cheese.	\$7.50
Zeppole Italian doughnuts.	\$8.00
Insalata (Salads) - Lunch	
ITEM	PRICE
Caprese Panzanella House Bread, Tomatoes, Basil, Red Onion, Mozzarella, Locatelli Can be made Gluten Free	\$10.00
House Salad Olives, chickpeas, cherry tomatoes, roasted red peppers, oregano vinaigrette. Gluten Free	\$9.00
Contorni (Sides) - Lunch	
ITEM	PRICE

Meatballs and Sauce (Contorni (Sides) - Lunch)	\$10.00
Meatballs and sauce. Contains Gluten	
Whipped Ricotta (Contorni (Sides) - Lunch)	\$8.00
Lemon, EVOO, House Baked Bread	
Roasted Potatoes (Contorni (Sides) - Lunch)	\$8.00
Red potatoes served with Calabrian mayo.	
Roasted Cauliflower	\$10.00
Cauliflower, ricotta, pine nuts, pesto. Can be made Gluten Free	
Tiramisu	\$10.00
Espresso Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder	

Caffe

ITEM	PRICE
Shakerato	\$5.50
Espresso and simple syrup, shaken with ice.	
Iced Latte	\$4.75
Chilled espresso and milk, perfectly blended for a refreshing coffee experience.	
Latte	\$4.75
Coffee latte, options in large or small sizes.	
Iced Tea	\$3.00
Classic Black, Citrus Green (jasmine green tea with bergamot oils), Berry Hibiscus (caffeine free, herbal).	
Pressed Tea	\$3.00
Pressed tea selection featuring options like Ancient Green, Earl Grey, Golden Needle, Iron Goddess of Mercy, and Matcha...	
Extra Shot	\$1.50
An additional shot of espresso, typically enhancing the strength and depth of your coffee beverage.	
Americano	\$3.50
Espresso diluted with hot water, a classic, robust American-style coffee.	
Drip Coffee	\$3.75
Drip coffee in large or small sizes.	
Cortado	\$4.25
Espresso and steamed milk blend in equal measure for a smooth finish.	
Espresso	\$3.50
Rich, flavorful cup of espresso brewed to perfection.	
Cappuccino	\$4.50
Classic espresso with steamed milk, topped with a layer of frothy foam.	
Macchiato	\$4.00
A delicate balance of steamed milk and espresso, crowned with a light milk foam.	

Beverages

ITEM	PRICE
12oz Diet Coca-Cola Can	\$2.00
A crisp, refreshing taste you know and love with zero calories.	
12oz Coca-Cola Can	\$2.00
The cold, refreshing, sparkling classic that America loves.	
12oz Sprite can	\$2.00
The cold, refreshing flavors of lemon and lime, perfectly blended.	

ITEM	PRICE
1 Litre Aqua Panna Still mineral water	\$4.00
12oz Hank's Rootbeer Hank's Root Beer, served in a 12oz size, offers a traditional Philadelphia root beer taste, crafted with pure cane sugar...	\$3.50
12oz Lemon San Pelegrino can A 12oz can of San Pellegrino sparkling water infused with a hint of lemon, offering a refreshing and effervescent Italia...	\$2.50
12oz Jamaica's Finest Original Ginger Beer Crafted with genuine Jamaican ginger, this 12oz ginger beer offers a robust and original ginger taste, providing a refre...	\$3.50
12oz Red Ribbon Almond Soda A carbonated beverage infused with the nutty essence of almond, offering a unique and refreshing taste.	\$3.50

Most Ordered

ITEM	PRICE
Gnocchi and Meatballs Housemade Potato Gnocchi, Meatballs, Marinara, Pecorino Romano	\$28.00
Cacio e Pepe Housemade Rigatoni, Parmesan, Pecorino Romano, Black Pepper Can be made Gluten Free	\$27.00
Fresh Bread with Oil and Parmigiano Reggiano Add ricotta for an additional charge.	\$12.00
Spaghetti and Meatballs Housemade Spaghetti, San Marzano Sauce, Parmigiano-Reggiano Meatballs contain Gluten	\$24.00
House Salad Mixed Greens, olives, chickpeas, cherry tomatoes, red peppers, cucumbers, oregano vinaigrette.	\$13.00
Tiramisu Housemade.	\$8.40
Zeppoles	\$7.20
Meatballs and Sauce Contain Gluten	\$16.00
Escarole, Beans and Sausage Hot Italian sausage, cannellini beans, escarole, chicken stock.	\$17.00
Gnocchi Sorrentina Bread Bowl Housemade Potato Gnocchi, Mozzarella, Pecorino Romano, Basil. Served in a bread bowl.	\$38.00
Pasta and Red Sauce San Marzano, Basil, Garlic, House-Made Spaghetti Can be made Gluten Free	\$17.00
Roasted Cauliflower Cauliflower, Ricotta, Pine Nuts, Pesto, Gremolata Bread Crumbs Can be made Gluten Free	\$18.00

Carry-out bag charge

ITEM	PRICE
Carry-out bag charge On each 4 items ordered, we recommend adding a one bag to the cart	\$0.10

Antipasto - Dinner

ITEM	PRICE
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Meat and Cheese (for 2)	\$22.00
Assorted Italian cured meats and cheeses. Gluten Free	
Meat and Cheese (for 4)	\$37.00
Assorted Italian cured meats and cheeses. Gluten Free	
Escarole, Beans and Sausage (Antipasto - Dinner)	\$17.00
Hot Italian sausage, cannellini beans, escarole, chicken stock.	
House Salad (Antipasto - Dinner)	\$13.00
Mixed Greens, olives, chickpeas, cherry tomatoes, red peppers, cucumbers, oregano vinaigrette.	
Side of House Made Marinara	\$7.00
Gluten Free	
Carry-out bag charge (Antipasto - Dinner)	\$0.10
We suggest ordering one carry-out bag for each 4 items purchased	
Blistered Shishito Peppers	\$18.00
Shishito Peppers, Roasted Corn Salsa, Pine Nuts, Parmesan, Basil Lemon Sauce	
Roasted Cauliflower (Antipasto - Dinner)	\$18.00
Cauliflower, Ricotta, Pine Nuts, Pesto & Gremolata Bread Crumbs, Can be made Gluten Free	
Strawberry Salad	\$17.00
Fresh Strawberries, Red Quinoa, Arugula, Mint, Pistachios, Burrata, Green Goddess Dressing	
Italian Wedge Salad	\$18.00
Iceberg Lettuce, Pancetta, Pickled Red Onions, Cherry Tomatoes, Creamy Gorgonzola Dressing	

Housemade Pastas - Dinner

ITEM	PRICE
Cacio e Pepe (Housemade Pastas - Dinner)	\$27.00
Housemade Rigatoni, Parmesan, Pecorino Romano, Black Pepper Can be made Gluten Free	
Gnocchi and Meatballs (Housemade Pastas - Dinner)	\$28.00
Housemade Potato Gnocchi, Meatballs, Marinara, Pecorino Romano	
Gnocchi Sorrentina Bread Bowl (Housemade Pastas - Dinner)	\$38.00
Housemade Potato Gnocchi, Mozzarella, Pecorino Romano, Basil. Served in a bread bowl.	
Spaghetti and Meatballs (Housemade Pastas - Dinner)	\$24.00
Housemade Spaghetti, San Marzano Sauce, Parmigiano-Reggiano Meatballs contain Gluten	
Pasta and Red Sauce (Housemade Pastas - Dinner)	\$17.00
San Marzano, Basil, Garlic, House-Made Spaghetti Can be made Gluten Free	
Carry-out bag charge (Housemade Pastas - Dinner)	\$0.10
We suggest ordering one carry-out bag for each 4 items purchased	
Rigatoni Alla Zazzona	\$32.00
Ground Beef, Guanciale, San Marzano Tomatoes, Egg Yolks, Parmesan, Parsley	
Short Rib Ragu	\$33.00
Pappardelle Pasta, Braised Short Rib, San Marzano Tomatoes, Parmesan, Fried Rosemary	
Casarecce al Funghi	\$32.00
Trumpet Mushrooms, Roasted Garlica Fontina Fonduta, Fried Onions, Parsley	
Fusilli alla Barbabietola	\$31.00
Beet Puree, Shredded Ricotta Salata, Calabrian Chilli Crisps, Roasted Walnuts	
Rigatoni with Nduja Meatballs	\$33.00
Nduja and Pork Meatballs, San Marzano Tomatoes, Basil and Burrata	

Secondi - Dinner	
ITEM	PRICE
Coyne Farm's Half Chicken Roasted Potatoes & Rapini + Salsa Verde	\$36.00
Carry-out bag charge (Secondi - Dinner) We suggest ordering one carry-out bag for each 4 items purchased	\$0.10
Steak Florentine 1.5 lb. minimum cut short loin drizzled with EVO. Gluten Free	\$55.00
Porchetta Served with focaccia and drippings.	\$31.00
Branzino (whole) Whole Branzino (bone in/head on) served w/ Roasted Potatoes & Tomatoes Can be made Gluten Free	\$52.00
Branzino (half) Crispy Skin Half Branzino (filet) served w/ Roasted Potatoes & Tomatoes Can be made Gluten Free	\$28.00

Contorni - Dinner	
ITEM	PRICE
Bread Service for One Fresh, house made bread served with balsamic vinegar and oil.	\$2.00
Fresh Bread with Oil and Parmigiano Reggiano (Contorni - Dinner) Add ricotta for an additional charge.	\$12.00
Side of House Made Marinara (Contorni - Dinner) Gluten Free	\$3.00
Whipped Ricotta Caputo Brothers Whipped Ricotta, Olive Oil Gluten Free	\$10.00
Meatballs and Sauce (Contorni - Dinner) Contain Gluten	\$16.00
Roasted Potatoes Served with Calabrian Mayo	\$10.00
Carry-out bag charge (Contorni - Dinner) We suggest ordering one carry-out bag for each 4 items purchased	\$0.10
Roasted Rapini Chili Flake, Garlic, Parmesan	\$14.00
House Marinated Olives Gluten Free	\$12.00
Roasted Cauliflower (Contorni - Dinner) Cauliflower, Ricotta, Pine Nuts, Pesto, Gremolata Bread Crumbs Can be made Gluten Free	\$18.00

Dolci - Dinner	
ITEM	PRICE
Zeppoles (Dolci - Dinner)	\$7.20
Cookie	\$2.50
Tiramisu (Dolci - Dinner) Housemade.	\$8.40

Non-Alcoholic Beverages	
ITEM	PRICE
12oz Coca-Cola Can The cold, refreshing, sparkling classic that America loves.	\$2.00
12oz Sprite Can The cold, refreshing flavors of lemon and lime, perfectly blended.	\$2.00
12oz Hank's Root Beer	\$3.50
16oz Acqua Panna Still Water	\$3.00
32oz San Pellegrino Sparkling Water	\$8.00
12oz Diet Coca-Cola Can A crisp, refreshing taste you know and love with zero calories.	\$2.00
12oz Red Ribbon Almond Cream Soda	\$3.50

Mercato	
ITEM	PRICE
Fresh Spaghetti Pasta (lb) One Pound of DiAnoia's Eatery fresh house-made Spaghetti	\$12.00
Marinara Sauce (pint) One pint of DiAnoia's house made Marinara Sauce.	\$9.00
Meatballs (cold) - 2 Contain Gluten	\$10.00
Cacio e Pepe Kit Make your own cacio e pepe, a favorite tradition Italian pasta dish made with cheese and pepper. All of the ingredients...	\$21.00
Fresh Rigatoni Pasta One Pound of DiAnoia's Eatery fresh house-made Rigatoni	\$12.00
Marinated Olives (pint)	\$13.00
Sorrentina Sauce (pint) One pint of DiAnoia's house made Sorrentina sauce. Tomato basil cream sauce.	\$12.00

Breakfast	
ITEM	PRICE
American Breakfast 2 Eggs (any way), Pancetta, English Muffin, Hot Pepper Fennel Jam*, Roasted Potatoes	\$16.00
Avocado Toast Pane é Pronto Sourdough*, Avocado + Sun Dried Tomato & Sunflower Seed Pesto	\$12.00
Caprese Omelette Eggs, Tomatoes, Basil & Mozzarella & Side of Roasted Potatoes	\$17.00
French Toast Pane é Pronto Sourdough*, Vanilla Mascarpone, Pistachio Cream, Powdered Sugar, Toasted Pistachios	\$16.00
Italian Stallion Pasta Bowl Orecchiette, Escarole, Cannellini Beans, Vegetable Stock, Parmesan Cheese & Fried Potato Hash with 2 Fried Eggs on Top A...	\$19.00
Overnight Oats Rolled Oats, Sunflower Seeds, Granola, Seasonal Fruit, Honey, Almond Milk	\$12.00

ITEM	PRICE
Porchetta Eggs Benedict English Muffin, Porchetta, Poached Egg, Garlic Hollandaise & Side of Roasted Potatoes	\$18.00
Roasted Potatoes (Breakfast) Red Potatoes, Calabrian Mayo	\$9.00
Prosciutto Omelette Eggs, Crispy Prosciutto, Fresh Mozzarella, Tomatoes, Arugula, Roasted Potatoes (egg whites +\$2)	\$19.00
Egg Sandwich Kaiser roll, egg, and cheese.	\$8.50
Zeppole Italian doughnuts.	\$9.00

Most Ordered

ITEM	PRICE
Egg Sandwich Pane é Pronto Kaiser Roll*, Egg, American Cheese	\$8.50
Zeppole 4 Italian Doughnuts topped with Powdered Sugar	\$9.00
Porchetta Eggs Benedict English Muffin, Porchetta, Poached Egg, Garlic Hollandaise & Side of Roasted Potatoes	\$18.00
Prosciutto and Mozz Omelette Eggs, Prosciutto, Fresh Mozzarella, Tomatoes, Arugula & Side of Roasted Potatoes (egg whites +\$2)	\$19.00
Roasted Potatoes Red Potatoes + Calabrian Mayo	\$8.00
Italian Stallion Pasta Bowl Orecchiette, Escarole, Cannellini Beans, Vegetable Stock, Parmesan Cheese & Fried Potatoes with 2 Sunnyside Up Eggs on T...	\$19.00
French Toast Pane é Pronto Sourdough*, Vanilla Mascarpone, Pistachio Cream, Powdered Sugar, Toasted Pistachios	\$16.00
American Breakfast 2 Eggs (any way), Pancetta, English Muffin, Hot Pepper Fennel Jam*, Roasted Potatoes	\$16.00
Avocado Toast Pane é Pronto Sourdough*, Avocado + Sun Dried Tomato & Sunflower Seed Pesto (add egg +\$1.5)	\$12.00
Caprese Omelette Eggs, Tomatoes, Basil & Mozzarella & Side of Roasted Potatoes	\$17.00

Breakfast

ITEM	PRICE
Prosciutto and Mozz Omelette (Breakfast) Eggs, Prosciutto, Fresh Mozzarella, Tomatoes, Arugula & Side of Roasted Potatoes (egg whites +\$2)	\$19.00
Caprese Omelette (Breakfast) Eggs, Tomatoes, Basil & Mozzarella & Side of Roasted Potatoes	\$17.00
Italian Stallion Pasta Bowl (Breakfast) Orecchiette, Escarole, Cannellini Beans, Vegetable Stock, Parmesan Cheese & Fried Potatoes with 2 Sunnyside Up Eggs on T...	\$19.00
Roasted Potatoes (Breakfast) Red Potatoes + Calabrian Mayo	\$8.00
Porchetta Eggs Benedict (Breakfast) English Muffin, Porchetta, Poached Egg, Garlic Hollandaise & Side of Roasted Potatoes	\$18.00

ITEM	PRICE
American Breakfast (Breakfast) 2 Eggs (any way), Pancetta, English Muffin, Hot Pepper Fennel Jam*, Roasted Potatoes	\$16.00
Zeppole (Breakfast) 4 Italian Doughnuts topped with Powdered Sugar	\$9.00
French Toast (Breakfast) Pane é Pronto Sourdough*, Vanilla Mascarpone, Pistachio Cream, Powdered Sugar, Toasted Pistachios	\$16.00
Egg Sandwich (Breakfast) Pane é Pronto Kaiser Roll*, Egg, American Cheese	\$8.50
Avocado Toast (Breakfast) Pane é Pronto Sourdough*, Avocado + Sun Dried Tomato & Sunflower Seed Pesto (add egg +\$1.5)	\$12.00