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DiAnoia's Eatery

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Menu Prices — October 23, 2026

DiAnoia's Eatery menu with prices in United States, updated January 2025:
157 items across 18 categories, prices from $0.10 to $55.00.

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DiAnoia's Eatery Menu with Prices (United States)

DiAnoia's Eatery menu with prices in United States, updated January 2025: 157 items across 18 categories, prices from $0.10 to $55.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/dianoias-eatery

Menu categories: Most Ordered · Panini - Lunch · Delicious Duos · Pasta - Lunch · Breakfast · Insalata (Salads) - Lunch · Contorni (Sides) - Lunch · Caffe · Beverages · Carry-out bag charge · Antipasto - Dinner · Housemade Pastas - Dinner · Secondi - Dinner · Contorni - Dinner · Dolci - Dinner · Non-Alcoholic Beverages · Mercato · Breakfast

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**

ITEM	PRICE
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**
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**
Aglio 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**

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

Caffe

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

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.

1 Litre Aqua Panna — $4.00
Still mineral water

12oz Hank's Rootbeer — $3.50
Hank's Root Beer, served in a 12oz size, offers a traditional Philadelphia root beer taste, crafted with pure cane sugar...

12oz Lemon San Pelegrino can — $2.50
A 12oz can of San Pellegrino sparkling water infused with a hint of lemon, offering a refreshing and effervescent Italia...

12oz Jamaica's Finest Original Ginger Beer — $3.50
Crafted with genuine Jamaican ginger, this 12oz ginger beer offers a robust and original ginger taste, providing a refre...

12oz Red Ribbon Almond Soda — $3.50
A carbonated beverage infused with the nutty essence of almond, offering a unique and refreshing taste.

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

Housemade Pastas - Dinner

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

ITEM	PRICE
Rigatoni with Nduja Meatballs Nduja and Pork Meatballs, San Marzano Tomatoes, Basil and Burrata	**$33.00**

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**

ITEM	PRICE
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**
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**