D’Vine on the Hill

appetizers

D’Vine Calamari

Pan sautéed Point Judith calamari, with roasted tomatoes & sweet picanté peppers.  11.

Maryland Crab Cakes

Sage & cranberry crab cakes, over charred corn puree, finished with a roasted red pepper aioli. 14.

Asian Chicken Skewers

chicken tenderloins marinated in a sweet Asian rub, grilled & served with a chili dipping sauce. 8.

Peppered Beef Skewers

Black pepper marinated beef skewers topped with a truffle ~ gorgonzola cream sauce. 14.

Meatballs

Pork, beef & veal meatballs served over pomodoro sauce, topped with parmesan cheese 11.

Salads

House Salad

Mixed greens, red onion, cucumbers & cherry tomatoes, tossed in our house white balsamic vinaigrette. 8.

Caesar Salad

*Romaine lettuce, house-made Caesar dressing, croutons & shaved parmesan. 9.*

*Add anchovies 1.50*

Roasted Beet Salad

Baby arugula tossed in a vanilla-mint vinaigrette, roasted beets & brown buttered pistachios, topped with a cherry-cinnamon goat cheese. 10.

Wood-Fired Flatbread Pizzas

Classic Margherita

Pomodoro, mozzarella, basil & grated parmigiano-reggiano cheese. 9.

Mushroom

White sauce pizza garnished with fresh mushrooms, parsley, sage, mozzarella

& grated parmigiano-reggiano cheese. 9

Pepperoni

A classic red sauce pizza, topped with mozzarella cheese & pepperoni. 9.

Vegetarian

A mixture of fresh spinach, mushrooms, onions & chopped tomatoes

over pomadoro sauce, topped with mozzarella & fontina cheese. 9.

Arugula

White sauce pizza with mozzarella & fontina finished with thinly sliced prosciutto,

arugula & truffle oil. 12.

Blueberry

Mascarpone cheese blend, fresh blueberries topped with powdered sugar. 12.

EntrÉes & Pasta

D'Vine Scallops

Pan-seared scallops served over a preserved lemon couscous & finished with a sage bourbon

brown butter & wilted arugula.  30.

Warm Steak Salad\*

Thinly sliced grilled tenderloin over field greens with shaved red onion, candied walnuts,

berries & gorgonzola cheese. Finished with raspberry vinaigrette. 18.

Filet Mignon\*

Grilled filet mignon, butter whipped mashed potatoes & asparagus. Finished with a marsala

mushroom demi-glace. 34.

"Simply" Tagliatelle

Tossed with garlic, white wine, extra virgin olive oil, tomatoes, baby arugula,

kalamata olives & parmesan cheese.  16.

Beef & Mushroom Gnocchi

An exotic mushroom blend with braised short-rib & sun-dried tomatoes in a sage & white wine

cream sauce served over potato gnocchi & finished with truffle oil.  22.

Pappardelle Bolognese

Traditional meat sauce of ground beef & veal ragu. 20.

Add to Pastas:

    Grilled chicken  6.   Pan-Seared Scallops  10.

NYE PRIX FIXE MENU

$100 PER PERSON

*(Includes bottle of red or white wine or Prosecco)*

**1ST Course (choice of)**

D’Vine Calamari

Pan sautéed Point Judith calamari, with roasted tomatoes & sweet picanté peppers.

Stuffed Quahog

Traditional RI stuffing, chorizo & peppers

Peppered Beef Skewers

Black pepper marinated beef skewers topped with a truffle ~ gorgonzola cream sauce

**2nd Course**

House Salad

Mixed greens, red onion, cucumbers & cherry tomatoes, tossed in our house white balsamic vinaigrette

**3rd Course**

Filet Mignon\*

Grilled filet mignon, roasted fingerling potatoes & asparagus. Finished with a pink peppercorn demi

D'Vine Scallops

Pan-seared scallops served over a preserved lemon couscous & finished with a sage bourbon

brown butter & wilted arugula

Pappardelle Bolognese

Traditional meat sauce of ground beef & veal ragout

**Dessert**

Bread Pudding

Peanut butter, dark chocolate & cherry bread pudding with whipped cream and chocolate sauce

Please ask your server about gluten free menu options.

A 20% gratuity will be added to parties of 8 or more.

\* Consumption of raw or under-cooked foods of animal origin will increase your risk

of food borne illness. Consumers who are vulnerable to food borne illness should only

eat food from animals thoroughly cooked. It is the consumer's responsibility

to notify staff of any food allergies prior to ordering.