

## Salads

### Chopped Antipasto \$16

Romaine lettuce, heirloom tomatoes, onions, imported provolone, prosciutto, soppressata, pepperoncinis, chopped egg, peppers, and black olives tossed in an Italian dressing

### Tomato Salad \$15

Large heirloom tomatoes topped with Nueske applewood smoked bacon, imported Italian gorgonzola cheese, capers, anchovies, and basil drizzled with EVOO, balsamic vinegar, and Peter Luger's sauce

### Spinach Salad \$15

Baby spinach leaves, hard boiled eggs, smoked bacon and mushrooms topped with a sweet vinaigrette dressing

### Caesar Salad \$14

Chopped romaine topped with shaved parmigiana cheese and garlic crostons tossed with Caesar dressing

### Applewood Nueske Bacon Wedge \$16

Iceberg wedge topped with cucumber, heirloom tomatoes, Nueske smoked bacon, and imported Italian gorgonzola drizzled with bleu cheese dressing

### Italian House Salad \$9

Romaine lettuce, tomatoes, cucumbers and onions topped with Italian dressing

### Caprese Salad \$15

Heirloom tomatoes topped with buffalo mozzarella and basil drizzled with EVOO and balsamic vinegar

### Ahi Tuna \$15

Ahi tuna encrusted with sesame seeds over baby arugula and grape tomatoes tossed with sesame ginger dressing

### Bocelli \$17

Baby spinach topped with char-grilled steak, roasted red peppers, red onion and gorgonzola cheese topped with balsamic vinaigrette

### Diamond \$15

Spring mix, dried cranberries, strawberries, mango, glazed walnuts and fresh mozzarella cheese tossed with raspberry dressing

\* add chicken \$10, shrimp \$15 or salmon \$15

## Burgers \$15

8-oz certified Angus beef

served with your choice

of Boardwalk fries or a small house salad.

**Diamond** - American cheese, lettuce, tomato and onions

**Messi** - Smoked mozzarella, ham, bacon, fried egg, caramelized onions and Louis' sauce

**Sinatra** - Mozzarella cheese, crispy onions, chipotle mayo

**Loren** - Cheddar cheese, roasted red peppers, spring mix and mayo

**Trenton** - American cheese, pork roll and ketchup

## Hot Sandwiches \$15

served with your choice

of Boardwalk fries or a small house salad.

### Philly Cheesesteak

Sliced ribeye steak topped with sauteed onions and American cheese on Italian bread

### Chicken Cutlet

Chicken breast pounded thin, breaded and fried, on Italian bread with lettuce, tomato and mayonnaise

### Chicken Parmigiana

Chicken breast, pounded thin, breaded and fried, topped with melted mozzarella and marinara on Italian bread

### Roasted Pork

Succulent roast pork topped with provolone cheese and broccoli rabe on Italian bread

### Italian Hot Dog

Grilled hot dog topped with peppers, potatoes and onions on Italian bread

### Italian Sausage

Homemade sausage with peppers, potatoes and onions on Italian bread

### Meatball Parmigiana

Diamonds' homemade meatballs topped with melted mozzarella and marinara on Italian bread



## Paninis and Wraps \$15

served with your choice

of Boardwalk fries or a small house salad.

**Italiano** - Seasoned grilled chicken with spring mix, fresh mozzarella, roasted red peppers and balsamic glaze

**Steak Valentina** - Char-grilled steak topped with caramelized onions, roasted red peppers and smoked mozzarella

**Salmon Tzatziki** - Grilled Scottish salmon, romaine lettuce, plum tomatoes and tzatziki sauce

**Veggie** - Assorted sauteed veggies and provolone cheese topped with balsamic glaze

**Chicken Caesar** - Seasoned grilled chicken, crisp romaine lettuce, Romano cheese and tuscan caesar dressing

## Hoagies \$15

served with your choice

of Boardwalk fries or a small house salad.

**American • Italian • Ham and Cheese • Turkey**



69 Route 156  
Hamilton, NJ 08620  
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Offering Dine-In,  
Take-Out and Delivery

## **Appetizers**

### **Eggplant Parmigiana \$15**

Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

### **Pork and Figs \$15**

Pork loin sautéed with figs and brown sugar

### **Meatballs Bolognese \$15**

Housemade meatballs served in a meat sauce with peas, topped with ricotta cheese

### **Mussels \$15**

Mussels sautéed in a marinara, fra diavolo, or white sauce

### **Clams Casino \$15**

Spicy baked clams topped with chopped peppers, onions, celery, and crispy bacon

### **Artichoke Francaise \$15**

Egg battered artichokes sautéed in a lemon and butter sauce

### **Stuffed Mushrooms \$15**

Mushroom caps stuffed with sweet sausage and melted provolone

### **Hot Seafood Antipasto \$35**

### **Mushroom with Crabmeat \$25**

Mushroom stuffed with colossal crabmeat

### **Bourbon BBQ Shrimp \$23**

Jumbo shrimp wrapped in bacon then char-broiled in a barbecue sauce

### **Shrimp Parmigiana \$23**

Breaded and pan fried jumbo shrimp topped with mozzarella and marinara sauce

### **Fried Calamari \$19**

Calamari and sliced cherry peppers, lightly floured and fried, complimented with a side of spicy marinara sauce

### **Mozzarella Marinara \$14**

Fresh made floured mozzarella in a marinara sauce

### **Italian Chicken Wings \$18**

Crispy wings in a spicy Italian seasoning

### **Escargot Parisienne \$16**

Snails sautéed in a cognac cream sauce served over toasted garlic bread

### **Lobster St. Jacques \$37**

South African cold water lobster tail sautéed in a cognac cream sauce served over mashed potatoes

### **Eggplant Rollatini \$15**

Thinly sliced eggplant, breaded and fried and rolled with mozzarella and ricotta cheese

### **Bocconcini di Mozzarella \$15**

Italian breadcrumb-encrusted fresh mozzarella, in a light marinara white wine sauce with caper berries and grape tomatoes

## **Homemade Breads \$15**

**Bruschetta alla Romano** - Warm toasted Italian garlic bread topped with melted mozzarella cheese and Duamond's famous plum tomato sauce

**Spinach Bread** - Spinach and provolone cheese baked in a fresh dough

**Sausage Bread** - Sausage, prosciutto, and provolone baked in a fresh dough

**Garlic Fromage** - Toasted Italian garlic bread topped with a creamy four cheese sauce \* topped with Broccoli Rabe add \$5 \*

### **Jumbo Shrimp \$38**

Jumbo shrimp prepared francaise, scampi parmigiana, or fra diavolo style

### **Linguine Pescatore \$49**

Linguine shrimp, calamari, mussels, and clams, in marinara sauce over linguine

### **Salmon Florentine \$38**

Wild Scottish salmon pan seared in a light cream sauce with spinach and mushrooms

### **Tilapia \$32**

Francaise style or boiled

## **Seafood**

## **The Grill**

### **Additional Preparation Styles:**

Oscar \$30, Savoy \$10, Murphy \$10, Giambotta \$10

### **Prime N.Y. Strip Steak \$65**

14 oz. char-broiled

### **Filet Mignon \$59**

10 oz. center cut filet mignon char-broiled and topped with sautéed mushrooms

### **Prime Broiled Pork Chop \$39**

16 oz. French center cut prime pork chop seasoned and grilled

### **New Zealand Rack of Lamb \$45**

Served grilled with a homemade honey mint sauce

### **French Cut Veal Chop \$48**

16 oz. French cut veal chop seasoned and grilled

## **Soups**

### **Soup Du Jour \$9**

Homemade soup of the day

### **Three Mushroom Soup \$10**

A variety of mushrooms blended in a cream based soup

## **Entrées**

### **Lunch Chicken \$15 / Veal \$20**

### **Dinner Chicken \$35 / Veal \$42**

**Saltimbocca alla Romano** - Cutlet sautéed and topped with baby spinach, prosciutto, and melted provolone cheese

**Francaise** - Egg battered cutlet sautéed in a lemon butter sauce

**Parmigiana** - Breaded cutlet topped with melted mozzarella cheese and marinara sauce

**Marsala** - Cutlet sautéed with mushrooms in a marsala wine sauce

**Valentino** - Cutlet sautéed in a creamy white wine sauce with asparagus

**Primavera** - Breaded cutlet pounded thin topped with arugula, tomato, and onion drizzled with a balsamic glaze

**Portabella** - Cutlet sautéed in a marsala, gorgonzola cheese sauce topped with portabella mushrooms

**St. Tropez** - Cutlet sautéed with white wine, mushrooms and artichokes

**Charcoal** - Marinated and grilled

## **Sides \$10**

**Broccoli Rabe** - Broccoli rabe sautéed with garlic, EVOO and hot pepperseed

**Sautéed Spinach** - Spinach sautéed with garlic and EVOO

**Four Cheese French Fries** - Crispy fries topped with a blend of four cheeses

**Asparagus** - Asparagus served cold in a vinaigrette or hot sautéed in butter

**Mashed Potatoes** - Buttery whipped potatoes

**Hot Finger Peppers** - Hot Italian finger peppers sautéed with mushrooms in olive oil

**Sautéed Mushrooms Melody**

## **Raw or Steamed Bar**

**Seasonal Oysters on 1/2 shell by half dozen \$18**

**Ice Cold Clams on 1/2 Shell by half dozen \$12**

**Chilled Jumbo Shrimp Cocktail \$23**

**Colossal Lump Crab Meat Cocktail 1/4 lb. \$35**

**Seared Ahi Tuna \$19**

**Lobster Meat Cocktail \$29**

**Seafood Tower \$MP**

## **Pasta**

### **Lunch \$15 / Dinner \$29**

### **Whole Wheat - add \$5 / Gluten Free - add \$8**

**Pappardelle Bolognese** - Wide ribbon-like pasta with ground sirloin beef in plum tomato sauce with peas

**Gnocchi Florence** - Italian potato dumplings with tomatoes, swiss cheese and ham in pink cream sauce

**Fettuccine Alfredo** - Fettuccini and bits of sweet sausage in a creamy sauce topped with parmigiano-reggiano

**Tortellini Diamante** - Meat tortellini sautéed with prosciutto, peas, onions, and mushrooms in a butter sauce

**Bucatini Cacio e Pepe** - Pasta with black pepper and Pecorino Romano cheese

**Linguine Amatriciana** - Linguini with sweet onions, bacon and plum tomatoes

**Caveatelli Rabe** - Caveatelli served with broccoli rabe, sweet sausage in a garlic and olive oil

**Vodka Rigatoni** - Rigatoni in a pink vodka cream sauce with presenutto

**Pencil Points Calabrese** - Penne with sweet sausage, pepperoncini, plum tomatoes and mozzarella cheese

**Linguine and Clams** - Linguine and clams served in a red or white sauce

**Cheese Ravioli** - Ricotta cheese ravioli in a marinara sauce

**Eggplant Parmigiana** - Thinly sliced eggplant, breaded and fried, topped with melted mozzarella and marinara sauce

**Linguine Escargot Aioli** - Linguine with escargot and artichokes sautéed with mushrooms in garlic and EVOO

**Campanelle with White Truffle Oil\*** - Bell flower pasta with imported Italian White Truffle oil with cheese, peas and butter \* Add \$10

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