

sylvana's specialities

DIEGO'S TORTA Baguette baked and spread with spicy tomato sauce then filled with sliced ham, salami, pepperoni, meatballs, provolone cheese, mozzarella, red peppered olives, and red onion, finished with baby Arugula. **14**

Sangiovese

LADA DIOSA Stacked cheese enchiladas topped with our signature Spanish salsa and served beneath a bed of black beans, and pico de gallo. Sided with our homemade guacamole and corn-tortilla chips. **10**
Add Chicken 2

Sangria

FRUITATA An assortment of imported cheeses, pear slices, seasonal grapes, dried fruit, salami, pepperoni, and toasted almonds served with gourmet flat bread. **12/20**

Sangiovese, Pinot Noir, Viognier

panini

ESPAÑA Border-inspired, sliced baked ham, Anaheim green chile and jack cheese topped with a subtle spicy chipotle aioli. **9**

AMERICANA Our All American panini with smoked turkey sliced, red onion, tomato, mixed greens, swiss cheese and mayonnaise. **8**

sopa

TOMATO BASIL BISQUE Heartily prepared with fresh basil, onion, tomatoes and garlic, then blended with a light honey and sherry cream. Served with crostini.

Cup/Bowl 5/8

CHEF'S FEATURE AQ

pizetta

MARGHERITA Fresh and aged mozzarella, chopped roma tomato, fresh basil leaves. **10**

BARCELONA Sun dried tomato and garlic spread topped with spice-rubbed chicken, sweet red onion, and a medley of fine cheeses. **12**

CATALINA Artichoke hearts, caramelized onions, and spinach over Brie, topped with feta. **12**

FRESCA Dried mango, plums, apricots, and red onion over brie, topped with crushed walnuts and sprinkled red pepper. **11**

NUEVA FRESCA Sliced anjou pear, caramelized onions, blue cheese, and drizzled honey. **11**

ensalada

DIOSITA Spring greens, Arugula, peppered olive oil and balsamic vinaigrette, finished with fresh Feta cheese. **6**

JACQUELINE Arugula and pears unite with blackberry Zinfandel vinaigrette with Buffalo Mozzarella and peppered with Pistachio crumbs. **8**

CLASSICO CAPRESE Layered fresh Buffalo Mozzarella, sliced tomato, fresh basil, and a drizzle of aged Balsamic over baby arugula greens. **8**

MEDITERRANEAN Spanish chef salad with mixed baby greens, cucumber, tomato, sweet bell peppers, red onion, mixed olives and fresh Feta cheese, served with crostini.
10 Add spice rubbed chicken 3

specials

UNO

Choose your half Panini and combine with a cup of Tomato Basil Bisque. **8**

DOS

Cup of Tomato Basil Bisque and a Diosita Salad. **8**

la diosa
CELLARS
dessert menu

postres

VERY BEST COCONUT CAKE 8

SUMPTUOUS KEY LIME PIE 7

SUCCULENT CREME BRULEE 9

SINFUL CHOCOLATE TRUFFLE CAKE 8

REFRESHING CITRUS NEW YORK
STYLE CHEESECAKE 9

TE AMO-VELVETY SMOOTH RICH
AZTEC CHOCOLATE DRINK 5

LUSCIOUS BREAD PUDDING 6

aperitivo & dessert wines

LILLET BLANC 6
Bordeaux / France

FINE RUBY PORTO 10
Ferreira / Portugal

FINE TAWNY PORTO 10
Ferreira / Portugal

20-YEAR OLD TAWNY PORTO 16
Ferreira / Portugal

SOLERA RESERVA SINGLE CREAM SHERRY 8
Chansa / Texas

AMONTILLADO SHERRY 9
Fernando de Castilla / Spain

HISTORIC "CHARLESTON" SPECIAL RESERVE MADIERA 16
Rare Wine Co. / Portugal

beverages

TEA

SODA

LIMONATA

VIRGIN SANGRIA

COFFEE

café

CAPPUCCINO 4

LATTE 6

MOCHA 7

CHAI TEA 6

ESPRESSO 3