

DeRomo's

GOURMET MARKET & RESTAURANT



WHAT'S IN A NAME?

Owner, Francis J. Cuomo was raised in the Bronx, New York, a stone's throw away from Arthur Avenue. Known as the "real" Little Italy, Arthur Avenue holds the reputation as the place to buy the most authentic breads, fresh pasta, Italian sausage, pastries, meats, seafood, and espresso in New York City. Arthur Avenue is also known as the place to dine, boasting some of the best, true Italian restaurants in the city. Francis proudly brings this authentic neighborhood shopping and dining experience to Southwest Florida.

Francis grew up with both sets of grandparents living only a block away. Surrounded by great friends and close-knit family, he learned about values, tradition and the art of authentic Italian cuisine. As a tribute to his grandparents, Francis blended the two family names - DeRosa and Cuomo - to establish DeRomo's.

DeRomo's Gourmet Market and Restaurant brings the flavor and feel of Little Italy to Southwest Florida. A warm, friendly and creative environment coupled with a fresh, authentic home-style cuisine, will make you feel right at home!

At DeRomo's restaurant, we offer a fun, sophisticated and casual dining atmosphere like no other in Southwest Florida. We are an open-style kitchen design and private dining room that can accommodate small private parties up to 30 guests. Our private dining room also offers various party menu packages, as well as the flexibility to customize any menu.

All of our dishes are prepared with fresh-cut meats, seafood, produce and other ingredients straight from our gourmet market. From innovative, decadent entrées to your favorite comfort foods and traditional dishes, our trained chefs are sure to satisfy the most discretionary palate and keep your heart coming back for more.

www.DeRomos.com



DESSERT DRINKS

DIGESTIVES 8

Averna
Limoncello
Ramazzotti
Fernet Branca

CORDIALS 9

Gozio Amaretto	Frangelico
Sambuca	Grand Marnier
Black Sambuca	Marie Brizard An- isette
Baileys	Galliano
B&B	Drambuie
Cointreau	Tia Maria
Benedictine	Kahlua
Strega	

COGNAC

Hennessy VS	12
Remy VSOP	12
Martell VS	12
Courvoisier VS	12
Martell Cordon Bleu	25
Remy XO	28

GRAPPA

Banfi	9
Nonino Chardonnay	10
Jaco Poli Pear	12
Jaco Poli Merlot	12
Poli Torcolato	20

PORTS

Fonseca Bin 27	9
Taylor Tawny 10 Yr.	12
Taylor Tawny 20 Yr.	14
Tawny 30 Yr.	20

DOLCE DESSERTS



RICOTTA CHEESECAKE 8
Italian - New York style cheesecake, made with creamy ricotta cheese and a hint of citrus.



CRÈME BRULÉE 9
A classic custard dessert topped with caramelized sugar.



CHOCOLATE LAVA CAKE 10
Warm fudge center served with vanilla ice cream.



CANOLI 8
Fried pastry dough filled with a sweet creamy ricotta filling and chocolate chips, topped with powdered sugar.



SORBETO RIPIENO 10
Refreshing lemon, raspberry or mango sorbet served in the natural fruit shell.



TIRAMISU 8
Layers of lady fingers drenched in espresso, Kahlua and whipped mascarpone cheese.



NAPOLEON 9
Puff pastry with chantilly cream and pastry cream.



PROFITEROLS 10
Cream puffs filled with chantilly cream and rolled in chocolate.