



STARTERS

- ZUPPA DI LENTICCHIE** 7
Lentil soup with onions, celery, carrot and Parmigiano Reggiano cheese.
- ZUPPA DI FAGIOLI** 7
Traditional Tuscan white bean soup with ditalini pasta.
- CARPACCIO DI MANZO** 15
Thin slices of cured raw beef served with Arugula, sliced Portobello mushrooms and shaved Parmigiano Reggiano cheese with fresh lemon and extra virgin olive oil.
- CARPACCIO DI SALMONE** 14
Thin slices of Norwegian salmon topped with diced bell peppers, capers and Arugula, finished with fresh lemon and extra virgin olive oil.
- POLPETTE DI MANZO** 10
Nona's meatballs topped with fresh ricotta cheese, Parmigiano Reggiano cheese and our Sunday gravy.
- MELANZANE ROLLATINI** 11
Thinly sliced, egg battered and breaded eggplant rolled with a delicate mixture of Italian ricotta and Parmigiano Reggiano cheese topped with fresh tomato sauce and melted mozzarella cheese.
- MOZZARELLA CAPRESE** 10
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.
- CALAMARI ZUCCHINI FRITTI** 14
Calamari and zucchini sticks served with a spicy house made Napolitano marinara sauce.
- INSALATA DELLA CASA** 8
Baby mixed greens, diced tomato, red onion and cucumber tossed in our balsamic tomato vinaigrette.
- INSALATA CAESAR** 9
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.
- INSALATA WEDGE** 11
Wedge of lettuce with crumbled blue cheese, diced tomatoes, red onion, bacon, creamy blue cheese and a drizzle of balsamic glaze.
- INSALATA ATENE** 12
Chopped mixed salad, fire roasted peppers, Kalamata olives, Tuscan white beans, crumbled feta cheese with extra virgin lemon olive oil dressing.
- INSALATA BONITA** 13
Baby mixed greens, Belgium endive, fresh cantaloupe, papaya and strawberries tossed with a tropical vinaigrette topped with candied walnuts and shaved Parmigiano Reggiano cheese.

ADD TO ANY SALAD:
CHICKEN \$4 SALMON \$7 SHRIMP \$7

CHARCUTERIE

CLASSIC ITALIAN IMPORTS FROM OUR MARKET

- OLIVE E FORMAGGIO** 11
Green Castelvetro olives served with Parmigiano Reggiano cheese.
- SAPORI D'ITALIA** 20
Prosciutto di Parma, Soppressata Campagna, Bresaola Parma, Parmigiano Grana, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Red Peppers, Marinated Artichokes and Olives.

OUR SPECIALTIES

- CARNAROLI RISOTTO DI MARE** 26
Risotto with an array of fresh seafood and Saffron.
- LINGUINI VILLAGGIO** 19
Linguini pasta with chicken, spinach, pine nuts, sun dried tomatoes, garlic, olive oil and diced tomato finished with Pecorino Romano cheese.
- TORTELLINI BRIONI** 19
Tortellini stuffed with braised veal and cheese tossed in a Parmigiano Reggiano cream sauce with Cremini mushrooms, baby sweet peas and pancetta.
*Francis Favorite
- MARE AZZURO** 17
Italian seafood salad made with shrimp, calamari, clams, mussels and scallops, diced red onion and celery tossed with salmoriglio and extra virgin olive oil served on a bed of baby mixed greens.
- CAPELLINI DEVINANTHONY'S** 24
Angel hair pasta, lump crab meat, sautéed onions, fresh tomato and basil in a white wine garlic seafood broth.
- POLLO ALLA CUOMO** 24
Chicken breast lightly sautéed with layers of Prosciutto di Parma, ricotta cheese, breaded eggplant and our house made mozzarella cheese baked to perfection, in a pink tomato basil sauce, served with garlic mashed potatoes and sautéed spinach.
- VITELLO SCHANTINELLA** 34
Veal medallions, sea scallops, jumbo shrimps and golden roasted shallots with a basil sherry cream sauce served over creamy risotto.
(Created by our owner Francis in 1998 and noted in the NY Times as best dish of the year)

OLD FAVORITES

WHOLE WHEAT PASTA IS AVAILABLE UPON REQUEST

- SPAGHETTI CARBONARA** 15
With pancetta, egg yolk, Parmigiano Reggiano cheese and cream sauce.
- SPAGHETTI AND MEATBALLS** 15
With Nona's meatballs in our Sunday gravy.
- LINGUINE ALLE VONGOLE** 21
With clams, garlic and white wine sauce or with a marinara sauce.
- LINGUINE PESCATORE** 27
With shrimp, clams, mussels and calamari in a light tomato sauce.
- RIGATONI ALLA VODKA** 16
With sautéed onions and pancetta in a Rosso Aurora sauce.
- MELANZANA PARMIGIANA** 20
Thin layers of eggplant, lightly breaded and fried, topped with marinara sauce, house made mozzarella and Parmigiano Reggiano cheese.
- LASAGNA AL FORNO** 20
Classically baked meat lasagna.

ADD TO ANY PASTA

MEATBALL \$4 CHICKEN \$4 SALMON \$7 SHRIMP \$7

- POLLO PARMIGIANA** 20
VITELLO PARMIGIANA 25
Breaded chicken or veal scaloppini, topped with tomato sauce and house made mozzarella over spaghetti.
- POLLO MARSALA** 20
VITELLO MARSALA 25
Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.
- POLLO PICCATA** 20
VITELLO PICCATA 25
Chicken or veal scaloppini, capers and lemon butter sauce served with vegetable and potato of the day.

PESCE E CARNE

- SALMONE FANTASIA** 27
Fresh Norwegian grilled salmon filet served with mushrooms in a light Calvados brandy cream sauce.
- SEA BASS AGRUMI** 36
Pan seared fresh Chilean sea bass with an orange, fennel and lemon white wine sauce.
- BISTECCA ROSMARINO** 29
Grilled New York strip steak served with a rosemary and red wine reduction sauce.
- FILETTO PEPPE VERDE** 36
8oz. filet finished with shallots, green peppercorn, butter and a brandy demi-glace reduction.
- LAMB CHOPS** 35
Grilled lamb chops finished with a rosemary and Calvados brandy demi-glace sauce.
- LOMBATA MILANESE** 37
Italian breaded veal chop pounded thin, pan fried with diced tomatoes and reduced balsamic glaze, served with Italian three color salad.

ALL PESCE AND BUTCHER ENTRÉES ARE SERVED WITH FRESH SEASONAL VEGETABLES AND POTATO OF THE DAY

FROM OUR PASTERIA

PASSIONATELY HAND CRAFTED FROM OUR IN-HOUSE PASTA FACTORY

- RAVIOLI FORMAGGIO** 20
House made jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheese in a Rosso Aurora sauce garnished with one of Nona's meatballs.
- FETTUCCINE BOLOGNESE** 17
House made fettuccine pasta tossed in a tomato meat sauce with a touch of cream and Parmigiano Reggiano cheese.
- TAGLIARINI NERI E CALAMARI** 21
Squid ink tagliarini pasta with shrimp, scallops and calamari tossed with sautéed red bell peppers, capers, Kalamata olives, garlic and extra virgin olive oil.
- CAVATELLI DeROMO'S** 18
Cavatelli pasta, broccoli rabe, sun dried tomatoes and our own sweet Italian sausage tossed in fresh garlic and olive oil topped with Pecorino Romano cheese.

GLUTEN FREE PASTA ALTERNATIVE AVAILABLE FOR \$2 UPCHARGE

SIDE ORDERS

- SPINACH** 7
Baby spinach sautéed with butter, shallots and onions.
- RISOTTO BIANCO** 8
Creamy Carnaroli rice with Parmigiano Reggiano cheese.
- BROCCOLI RABE** 9
Pan seared with fresh garlic and olive oil.

Executive Chef: Roberto Cardenas Rimarow

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DUE TO THE SIZE AND SELECTION OF OUR MENU WE ARE UNABLE TO DEVIATE FROM OUR ORIGINAL RECIPES BUT WILL MAKE EVERY EFFORT WHEN POSSIBLE TO ACCOMODATE YOU.



WINE & DRINK LIST

DEROMO'S PRIVATE LABEL (IMPORTED FROM ITALY)

Pinot Grigio	7.5
Chardonnay	7.5
Pinot Noir	7.5
Merlot	7.5
Cabernet	7.5
Chianti	7.5

CHAMPAGNE & SPARKLING

SPLITS

JP Chenet Brut (France)	9
Moët Imperial Split (France)	19

FULL BOTTLES

Laluca Prosecco (Italy)	8	30
Laluca Rosé (Italy)	8	30
Stella Moscato (Italy)	9	34
Veuve Clicquot (France)		98
Moët Imperial (France)		96
Moët Imperial Rosé (France)		105

PINOT GRIGIO

Sartori Pinot Grigio (Italy)	9	34
Colimoro Pinot Grigio (Italy)	10	38
Tramin Pinot Grigio (Italy)	12	46
Santa Margherita Pinot Grigio (Italy)	17	65

CHARDONNAY

Auspicion Chardonnay (California)	9	34
Bread & Butter Chardonnay (Napa)	10	38
Tiefenbrunner Chardonnay (Italy)	11	42
Chalk Hill Chardonnay (Sonoma Coast)	14	54
Ca' Momi Chardonnay (Napa)		36
Mount Eden "Wolf" Chardonnay (Santa Cruz)		45
La Crema Chardonnay (Sonoma Coast)		63
Cakebread Chardonnay (Napa)		96

SAUVIGNON BLANC

Mount Fishtail Sauvignon Blanc (New Zealand)	9	34
Peju Sauvignon Blanc (Napa)	12	46
Tramin Sauvignon Blanc (Italy)	12	46
Henri Bourgeois "Barrones Sancerre" (France)	13	50

ALTERNATIVE WHITES

CK Mondavi White Zinfandel (California)	8	30
Madonna "Spatlese" Riesling (Germany)	9	34
Relax Riesling (Germany)	9	34
Argiolas Vermentino (Italy)		30
Tenuta La Marchesa Gavi (Italy)		34
Sauvia Soave Classico (Italy)		34

MARTINIS

THE DON 12

Grey Goose, Disaronno Amaretto, Licor 43 with a lemon twist.

BONITA BREEZE 10

Smirnoff Orange Vodka, mango Liqueur, splash of pineapple juice served with an orange slice

DEROMOS SUNBURST 10

Absolute Vodka, Triple Sec, Splash of Lemonade, lemon and cherry garnish.

ESPRESSO MARTINI 11

Pinnacle Espresso Vodka, Godiva Liqueur, splash of Frangelico with a sugar rim.

ITALIAN REDS

Di Majo Norante Sangiovese (Molise)	9	36
Ruffino Chianti (Tuscany)	9	32
Regaleali Nero D'Avola (Sicily)	11	42
Valle Reale Montepulciano d'Abruzzo (Abruzzo)	11	42
Carpineto Chianti Classico (Tuscany)	12	46
San Palo Rubio Super Tuscan (Tuscany)	12	42
Otre Primitivo (Puglia)	14	50
Magliano "Capato" Sangiovese (Tuscany)		36
Carpineto Chianti Riserva (Tuscany)		54
Villa Rosa Barolo (Piedmont)		56
Banfi Rosso di Montalcino (Tuscany)		56
Mastroberardino Anglianico (Campania)		58
Zenato Ripasso "Baby Amarone" (Veneto)		62
Carpazzo Brunello di Montalcino (Tuscany)		79
Sartori Amarone della Valpolicella (Veneto)		87
Ruffino Chianti Classico Riserva Gold (Tuscany)		90
Cesari Amarone della Valpolicella (Veneto)		94
Carpineto Brunello di Montalcino (Tuscany)		94
Bertani Amarone della Valpolicella (Veneto)		185

CABERNET SAUVIGNON

Auspicion Cabernet (California)	9	34
Aviary Cabernet (Napa)	11	42
Highway 12 Cabernet (Sonoma)	11	42
Di Majo Norante Cabernet (Italy)	12	46
Hess "Allomi" Cabernet (Napa)	17	66
Maculan Cabernet (Italy)		56
Jamieson Ranch Cabernet (Napa)		60
Simi Cabernet (Sonoma)		69
ZD Cabernet (Napa)		96
Jordan Cabernet (Alexander Valley)		98
Caymus Cabernet (Napa)		165
Chimney Rock Cabernet (Napa)		135
Silver Oak Cabernet (Napa)		195

PINOT NOIR

Julia James Pinot Noir (California)	9	34
Kris Pinot Noir (Italy)	10	38
Primarius Pinot Noir (Oregon)	11	40
Bread & Butter Pinot Noir (Napa)	12	46
Erath Pinot Noir (Oregon)		46
Crú Pinot Noir (Central Coast)		48
La Crema Pinot Noir (Sonoma Coast)		56
Bachelet Monot Marange Burgundy (France)		68
Figge Pinot Noir (Santa Lucia)		72

MERLOT

Five Rows Merlot (Sonoma)	9	34
Waterbrook Merlot (Washington)	10	38
Falesco Merlot (Italy)	11	42
Franciscan Merlot (Napa)	15	58
Meeker "Handprint" Merlot (Sonoma)		87
Stags Leap Merlot (Napa)		68

ALTERNATIVE REDS

The Crusher Petite Sirah (California)	9	34
Terrazas Alto de Platas Malbec (Argentina)	9	34
Woop Woop Shiraz (Australia)	9	34
Whiplash Red Zinfandel (Lodi)	10	38
Casas del Bosque Res Carmenere (Chile)		29
Terrazas Riserva Malbec (Argentina)		36
Juan Gil "Silver Label" Monastrell (Spain)		34
Marques de Grignon Syrah (Spain)		58
El Enimigo Cab Franc (Argentina)		60

SPECIALTY COCKTAILS

LIMONCELLO COOLER 12

Pallini Limoncello, laluca Procecco, Stella Moscato, shaken and served with lemon twist.

DEROMOS PEACH BELLINI 9

Laluca Prosecco, ketel one vodka, peach puree garnished with a mint leave.

SPARKLING SANGRIA 11

Mix of fresh fruits, Deromos private label Chianti, triple sec, splash of club soda garnished with a mint leave.

ULTIMATE MARGARITA 11

Don Julio Anejo Tequila, Grand Marnier, sugar cane, triple sec and fresh lime juice.

BEER SELECTION

DOMESTIC

Budweiser Bud Light Yuengling Blue Moon
Michelob Ultra Miller Lite Sam Adams Coors Light

IMPORTS

Peroni Moretti Stella Corona
Corona Light Heineken Buckler (NA)