



ZUPPE

- ZUPPA DI LENTICCHIE** 7
Lentil soup with celery, carrots and Parmigiano Reggiano cheese.
- ZUPPA DI FAGIOLI** 7
Traditional Tuscan white bean soup with ditalini pasta.

IL CARPACCIO

- CARPACCIO DI MANZO** 14
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** 13
Thin slices of Norwegian salmon topped with diced mini bell peppers, capers and Arugula, finished with fresh lemon and extra virgin olive oil.

INSALATA

- INSALATA DELLA CASA** 8
Baby mixed greens, diced tomato, red onion and cucumbers tossed in our balsamic tomato vinaigrette.
- CLASSIC CAESAR** 9
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.
- THE 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 an 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.
- INSALATA DOLCE VITA** 13
Chopped baby kale, romaine, drizzled with raspberry vinaigrette, and topped with sprout crumbled goat cheese and California dates.

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

ENTRÉE INSALATA

- POLLO TRE COLORI** 14
Grilled chicken breast over Arugula, radicchio and mixed greens served with our balsamic tomato vinaigrette.
- TUXEDO TUNA** 15
Black and white sesame seed encrusted tuna, seared rare and presented over a mixed greens salad served with a honey vinaigrette dressing.
- SALMON CAESAR** 15
Blackened salmon filet served over a classic Caesar salad.

ANTIPASTI

- SAPORI D'ITALIA (FOR TWO)** 19
Prosciutto di Parma, Sopressata, Bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers and marinated artichokes.
- MOZZARELLA CAPRESE** 11
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.
- 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.
- CALAMARI ZUCCHINI FRITTI** 13
Calamari and zucchini sticks served with a spicy house made Napolitano marinara sauce.
- BRUSCHETTA** 9
Crostini topped with fresh tomato, basil, garlic and balsamic vinaigrette.
- POLPETTE DI MANZO** 10
Nona's meatballs topped with fresh ricotta cheese, Parmigiano Reggiano cheese and our Sunday gravy.
- COZZE TRIESTE** 13
Fresh mussels with green peppercorns, seared red onions and white wine cream sauce.
- MARE AZZURRO** 16
Italian seafood salad made with shrimp, calamari, clams, mussels and scallops, diced red onion and celery tossed with a salmoriglio and extra virgin olive oil served on a bed of baby mixed greens.

PASTERIA

*PASSIONATELY HAND CRAFTED
FROM OUR IN-HOUSE PASTA FACTORY*

- FETTUCCINE ALFREDO** 16
House made fettuccine pasta tossed with cream sauce and Parmigiano Reggiano cheese.
- RAVIOLI FORMAGGIO** 19
House made jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheeses in a Rosso Aurora garnished with 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.
- CAVATELLI DeROMO'S** 16
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.
- LASAGNA AL FORNO** 19
Classically baked meat lasagna.

PASTA & RISOTTO

- PENNETTE ALLA CAPRESE** 13
Penne pasta with fresh tomato sauce, garlic and olive oil topped with house made mozzarella cheese and fresh basil.
- SPAGHETTI AND MEATBALL** 13
With Nona's meatballs in our Sunday gravy.
- SPAGHETTI SELVAGGIO** 13
Spaghetti pasta with Portobello, champignon and cremini mushrooms, sun dried tomatoes, baby spinach and house made mozzarella cheese tossed in a garlic and olive oil blend.
- LINGUINE PESCATORE** 21
With shrimp, clams, mussels and calamari in a light tomato sauce.
- CAPELLINI DEVINANTHONY'S** 19
Angel hair pasta, crab meat, sautéed onions, fresh tomato and basil in a white wine and garlic seafood broth.
- LINGUINE ALLE VONGOLE** 19
Fresh linguine served with clams and your choice of white wine and garlic sauce or traditional marinara sauce.
- RIGATONI ALLA VODKA** 15
With sautéed onions and pancetta in a Rosso Aurora sauce.
- LINGUINI VILLAGGIO** 15
Linguini pasta with chicken, spinach, pine nuts, sun dried tomatoes, garlic, olive oil and diced tomato finished with Pecorino Romano cheese.
- RISOTTO DI MARE** 22
Risotto with an array of fresh seafood and Saffron.

BURGERS

- DeROMO'S BURGER** 12
Build it the way you like it! Served with steak fries.
- FORMAGGIO BURGER** 13
House made mozzarella and gorgonzola cheese, grilled red onion, sliced tomato and crisp lettuce. Served with steak fries.

HOT SANDWICHES

PANINIS

- PANINO PARMA** 12
House made mozzarella cheese, tomato, prosciutto, fresh basil and extra virgin olive oil.
- PANINO TURKEY CLUB** 11
Turkey, bacon, lettuce and tomato on hearty white bread.
- PANINO MAHI MAHI** 13
Pan seared Mahi Mahi with Chef's own blackened seasoning, lettuce and tomato.

TRADITIONAL HEROS

- CHICKEN PARMESAN** 11
Breaded chicken, tomato sauce and mozzarella.
- MEATBALL PARMESAN** 11
Nona's meatballs, tomato sauce and mozzarella.
- SAUSAGE & PEPPERS** 11
Pan seared sausage, red roasted peppers, onions and mozzarella.

ENTRÉES

- MAHI MAHI E GAMBERI** 16
Pan seared, topped with shrimp and citrus sauce served with vegetable and potato of the day.
- TILAPIA FRANCESE** 14
Filet of Tilapia, prepared in the classic Francese style served with vegetable and potato of the day.
- GRILLED SALMON** 16
Norwegian salmon filet seasoned and simply prepared on the grill served with vegetable and potato of the day.
- POLLO PARMIGIANA** 16
VITELLO PARMIGIANA 20
Breaded chicken or veal scaloppini, topped with tomato sauce and mozzarella over spaghetti.
- POLLO MARSALA** 16
VITELLO MARSALA 20
Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.
- POLLO PICCATA** 16
VITELLO PICCATA 20
Chicken or veal scaloppini, capers and lemon butter sauce served with vegetable and potato of the day.
- N.Y. STRIP STEAK** 22
12oz. strip steak with mushrooms and a red wine demi-glace reduction served with vegetable and potato of the day.

Owner: Francis J. Cuomo

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	26
Chardonnay	7.5	26
Pinot Noir	7.5	26
Merlot	7.5	26
Cabernet	7.5	26
Chianti	7.5	26

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 11

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
Stags Leap Merlot (Napa)		68
Meeker "Handprint" Merlot (Sonoma)		87

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 Reserva 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)