



OLD FAVORITES

WHOLE WHEAT PASTA IS AVAILABLE UPON REQUEST

ANTIPASTI

SAPORI D'ITALIA 22

Prosciutto di Parma, Soppressata Campagna, Bresaola Parma, Parmigiano Grana, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Red Peppers, Marinated Artichokes and Olives.

POLPETTE DI MANZO 11

Nona's meatballs topped with fresh ricotta cheese, Parmigiano Reggiano cheese and our Sunday gravy.

MELANZANE ROLLATINI 12

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 11

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 Neapolitano marinara sauce.

ZUPPE

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.

IL CARPACCIO

CARPACCIO DI MANZO 16

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 15

Thin slices of Norwegian salmon topped with diced bell peppers, capers and Arugula, finished with fresh lemon and extra virgin olive oil.

INSALATA

INSALATA DELLA CASA 9

Baby mixed greens, diced tomato, red onion and cucumber tossed in our balsamic tomato vinaigrette.

INSALATA CAESAR 10

Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.

INSALATA WEDGE 12

Wedge of lettuce with crumbled blue cheese, diced tomatoes, red onion, bacon, creamy blue cheese and a drizzle of balsamic glaze.

INSALATA ATENE 13

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.

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 SALMON \$7 SHRIMP \$7

OUR SPECIALTIES

CARNAROLI RISOTTO DI MARE 26

Risotto with an array of fresh seafood and Saffron.

LINGUINI VILLAGGIO 20

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

SPAGHETTI SELVAGGIO 18

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.

MARE AZZURO 18

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 25

Angel hair pasta, lump crab meat, sautéed onions, fresh tomato and basil in a white wine garlic seafood broth.

POLLO ALLA CUOMO 25

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)

SPAGHETTI CARBONARA 16

With pancetta, egg yolk, Parmigiano Reggiano cheese and cream sauce.

SPAGHETTI AND MEATBALLS 16

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 28

With shrimp, clams, mussels and calamari in a light tomato sauce.

LINGUINE GAMBERI 28

Jumbo shrimp sautéed with garlic, lemon and white wine sauce or Fra Diavolo sauce over linguini pasta.

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 21

Classically baked meat lasagna.

ADD TO ANY PASTA

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

POLLO PARMIGIANA 21

Breaded chicken or veal scaloppini, topped with tomato sauce and house made mozzarella over spaghetti.

VITELLO PARMIGIANA 26

Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.

POLLO MARSALA 21

VITELLO MARSALA 26

Chicken or veal scaloppini, capers and lemon butter sauce served with vegetable and potato of the day.

POLLO PICCATA 21

VITELLO PICCATA 26

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 MARKET PRICE

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 39

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 21

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 18

House made fettuccine pasta tossed in a tomato meat sauce with a touch of cream and Parmigiano Reggiano cheese.

TAGLIARINI NERI E CALAMARI 23

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 19

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 A \$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.

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
Vitiano Rosé (Italy)	10	38
Veuve Clicquot (France)	15	75
Moët Imperial (France)		96
Moët Imperial Rosé (France)		105

PINOT GRIGIO

Zenato 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
Ca'Momi Chardonnay (Napa)	10	38
Tiefenbrunner Chardonnay (Italy)	11	42
Chalk Hill Chardonnay (Sonoma Coast)	14	54
Albert Bichot Pully Fuisse (France)	15	58
Aviary Chardonnay (Napa)		48
Alpha Omega II Chardonnay (Napa)		63
Peju Chardonnay (Napa)		66

SAUVIGNON BLANC

Mount Fishtail Sauvignon Blanc (New Zealand)	9	34
Peju Sauvignon Blanc (Napa)	12	46
Tramin Sauvignon Blanc (Italy)	12	46
Jean Marechal Sancerre (France)	13	50

ALTERNATIVE WHITES

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

MARTINIS

DETOX MARTINI 13

Pearl Cucumber vodka, fresh lemon juice, St. Germain, rosemary, basil, fresh cucumber muddled, with a cucumber and basil garnish.

PEAR COSMOPOLITAN 12

Skyy Pear vodka, pear liqueur, cranberry juice, fresh lime.

PRIMO CIOCCOLATO MARTINI 13

Smirnoff Vanila vodka, Godiva dark chocolate, crème de cacao, Baileys Irish cream liqueur, with a chocolate drizzle.

ESPRESSO SUPREMO 14

Smirnoff Vanila vodka, fresh brewed Italian espresso, kahlua coffee liqueur, Baileys Irish cream liqueur, crème de cacao, with a coffee bean garnish.

ALMALFI LEMON TRIO 13

Ketle One Citroen, ginger purée, Pallini Limoncello, lemonade, fresh lemon, garnished with a lemon wheel.

THE ROMEO 14

Ketle One Citroen, St. Germain Elderflower liqueur, orange juice, pomegranate purée, sweet and sour mix, fresh lime, with a lime wheel garnish.

ITALIAN REDS

Campobello Chianti (Tuscany)	9	34
Donna Marzia Conti Primitivo (Puglia)	9	34
Di Majo Norante Sangiovese (Molise)	9	34
Vitiano Red Blend (Umbria)	10	38
Regaleali Nero D'Avola (Sicily)	11	42
Valle Reale Montepulciano d'Abruzzo (Abruzzo)	11	42
Carpineto Chianti Classico (Tuscany)	12	46
San Polo Rubio Super Tuscan (Tuscany)	12	46
Zenato Ripasso "Baby Amarone" (Veneto)	15	58
Cesari "Mara" Valpolicella Ripasso (Veneto)		39
Carpineto Chianti Riserva (Tuscany)		54
Villa Rosa Barolo (Piedmont)		56
Banfi Rosso di Montalcino (Tuscany)		56
Mastroberardino Anglianico (Campania)		58
Luiano "Lui" Red Blend (Tuscany)		60
Super Tuscan Perlato del Bosco IGT (Tuscany)		60
Carpazzo Brunello di Montalcino (Tuscany)		79
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
Chimney Rock Cabernet (Napa)		135
Caymus Cabernet (Napa)		165
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
Light Horse Pinot Noir (Napa)	12	46
Erath Pinot Noir (Oregon)		46
Crú Pinot Noir (Central Coast)		48
Moshin "Molinari" Pinot Noir (Sonoma Coast)		54
Bachelet Monot Marange Burgundy (France)		68
Figge Pinot Noir (Santa Lucia)		72

MERLOT

Pennywise Merlot (California)	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
Yaquen Malbec (Argentina)	9	34
Woop Woop Shiraz (Australia)	9	34
Whiplash Red Zinfandel (Lodi)	10	38
Casas del Bosque Res Carmenere (Chile)		29
Juan Gil "Silver Label" Monastrell (Spain)		34
Terrazas Reserva Malbec (Argentina)		36
Marques de Grignon Syrah (Spain)		58
El Enimigo Cab Franc (Argentina)		60

SPECIALTY COCKTAILS

FORGETABOUTIT! 13

Buffalo Trace Bourbon, honey, lemonade, fresh lemon, with a fresh thyme garnish.

DEROMO'S SPRITZ 12

St. Germain, Aperol, Moscato wine, LaLuca Prosecco, with a fresh orange garnish.

CLEMENTINE MOJITO 12

Muddled orange, lime, sugar and mint, Bacardi Rum, simple syrup, and lime juice.

ALBA - THE ITALIAN SUNRISE 12

Smirnoff Razz, peach nectar, fresh lime, St. Germain, raspberry purée, with a soda, mint and lime garnish.

GREYHOUND ITALIANO 12

Deep Eddy Grapefruit vodka, St. Germain, orange juice, fresh lemon and basil, with a basil leaf garnish.

BEER SELECTION

DOMESTIC

Budweiser	Bud Light	Miller Lite	Coors Light
Michelob Ultra	Yuengling	Shock Top	
Omission (Gluten Free)	Islamorada IPA	Goose Island IPA	

IMPORTS

Corona	Corona Light	St. Pauli Girl N/A	Heineken
Peroni	Moretti	Moretti La Rosa	Stella