



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** 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 mini 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 cucumbers tossed in our balsamic tomato vinaigrette.
- CLASSIC CAESAR** 9
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.
- INSALADA 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 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** 16
Blackened salmon filet served over a classic Caesar salad.

ANTIPASTI

- SAPORI D'ITALIA (FOR TWO)** 22
Prosciutto di Parma, Sopressata, Bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers and marinated artichokes.
- MOZZARELLA CAPRESE** 12
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.
- 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.
- CALAMARI ZUCCHINI FRITTI** 14
Calamari and zucchini sticks served with a spicy house made Napolitano marinara sauce.
- BRUSCHETTA** 9
Crostinis 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 house made marinara finished with olive oil and basil.
- MARE AZZURRO** 18
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*

- FETTUCCHINE 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.
- FETTUCCHINE 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** 20
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** 23
With shrimp, clams, mussels and calamari in a light tomato sauce.
- CAPELLINI DEVINANTHONY'S** 20
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** 16
Linguini pasta with chicken, spinach, pine nuts, sun dried tomatoes, garlic, olive oil and diced tomato finished with Pecorino Romano cheese.
- LINGUINI GAMBERI** 21
Jumbo shrimp sautéed with garlic, lemon and white wine sauce or Fra Diavolo sauce over linguini pasta.
- RISOTTO DI MARE** 22
Risotto with an array of fresh seafood and Saffron.

HOT SANDWICHES

BURGERS

- DEROMO'S BURGER** 14
Build it the way you like it! Served with steak fries.
- FORMAGGIO BURGER** 14
House made mozzarella and gorgonzola cheese, grilled red onion, sliced tomato and crisp lettuce. Served with steak fries.

PANINIS

- PANINO PARMA** 13
House made mozzarella cheese, tomato, prosciutto, fresh basil and extra virgin olive oil.
- PANINO TURKEY CLUB** 12
Turkey, bacon, lettuce and tomato on hearty white bread.
- PANINO MAHI MAHI** 14
Pan seared Mahi Mahi with Chef's own blackened seasoning, lettuce and tomato.

TRADITIONAL HEROS

- CHICKEN PARMESAN** 12
Breaded chicken, tomato sauce and mozzarella.
- MEATBALL PARMESAN** 12
Nona's meatballs, tomato sauce and mozzarella.
- SAUSAGE & PEPPERS** 12
Pan seared sausage, red roasted peppers, onions and mozzarella.

ENTRÉES

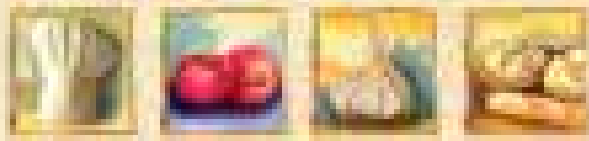
- MAHI MAHI E GAMBERI** 17
Pan seared, topped with shrimp and citrus sauce served with vegetable and potato of the day.
- TILAPIA FRANCESE** 15
Filet of Tilapia, prepared in the classic Francese style served with vegetable and potato of the day.
- GRILLED SALMON** 16
Norwegian salmon filet seasoned and simply prepared on the grill served with vegetable and potato of the day.
- POLLO PARMIGIANA** 17
VITELLO PARMIGIANA 21
Breaded chicken or veal scaloppini, topped with tomato sauce and mozzarella over spaghetti.
- POLLO MARSALA** 17
VITELLO MARSALA 21
Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.
- POLLO PICCATA** 17
VITELLO PICCATA 21
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
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 Vanilla vodka, Godiva dark chocolate, crème de cacao, Baileys Irish cream liqueur, with a chocolate drizzle.

ESPRESSO SUPREMO 14

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

ALMALFI LEMON TRIO 13

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

THE ROMEO 14

Kettle 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 Carmenera (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