

De Romo's[®]



GOURMET MARKET & RESTAURANT

PRIMI

OCTOPUS CARPACCIO 18

Paper thin sliced Sushi grade Octopus, seaweed salad and marinated calamari salad drizzled with lemon, olive and sesame oil.

CHIVALINI SAUSAGE 17

House-made Italian sausage served over broccoli rabe sautéed in olive oil, garlic and chili.

FRESH MOZZERELLA & PROSCIUTTO

BURRATA 16 BUFALA 16

Your choice of fresh mozzarella served over beefsteak tomato with prosciutto, roasted peppers, arugula and balsamic reduction.

SECONDI

DUCK BLACK CHERRY 29

1/2 Duck baked and served with black cherry and reduction over Chef potato and fresh vegetables.

SCUNGILLI BUCATINI 21

Scungilli (Conch) & shrimp pan seared with olive oil, garlic in a home made tomato sauce tossed with traditional Bucatini pasta .

VEAL OSSOBUCO 47

Braised 20 ounce veal hind shank served over risotto with Zaferano alla Milanese.

BRANZINO PICCATA 40

Pan Seared Mediterranean Bass served with Chef potato and fresh vegetables, and finished with a Lemon Picatta Sauce.

PRAWNS FRA DIAVOLO 44

Prawns U-3 out of the shell sautéed with clams, mussels, shrimp, linguine in a spicy tomato sauce.

DOLCE

TARTUFO GELATO BOMBA 10

Classic gelato dessert. vanilla and chocolate separated by a cherry with sliced almonds in a chocolate shell.