



OLD FAVORITES

WHOLE WHEAT PASTA IS AVAILABLE UPON REQUEST

ANTIPASTI

SAPORI D'ITALIA 23

Prosciutto di Parma, sopressata, bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers, and house marinated artichokes

POLPETTE DI MANZO 12

Nona's meatballs topped with our Sunday gravy and served with fresh ricotta and Parmigiano Reggiano cheeses

MELANZANE ROLLATINI 13

Thinly sliced, egg battered and lightly breaded eggplant rolled with a delicate mixture of Italian ricotta and Parmigiano Reggiano cheese then topped with fresh tomato sauce and mozzarella and baked to golden brown

MOZZARELLA CAPRESE 13

The traditional Italian classic made with our house made mozzarella, ripe tomatoes, fresh basil, extra virgin olive oil and balsamic glaze

CALAMARI ZUCCHINI FRITTI 14

Calamari and zucchini sticks served with our spicy house made Napolitana marinara sauce

ZUPPE

ZUPPA DI LENTICCHIE 7

Lentil soup with onions, celery, and carrots finished with 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 beef served with arugula, sliced Portobello mushrooms, shaved Manchego cheese, and fresh lemon and extra virgin olive oil

CARPACCIO DI SALMONE 16

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

INSALATA

INSALATA DELLA CASA 9

Baby mixed greens, diced tomatoes, red onions, and cucumbers tossed in our balsamic tomato vinaigrette

INSALATA CAESAR 10

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

INSALATA WEDGE 12

Wedge of lettuce with crumbled blue cheese, diced tomatoes, red onions, bacon, creamy blue cheese dressing 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 14

Chopped romaine and baby kale drizzled with raspberry vinaigrette and topped with sprouts, crumbled goat cheese, and California dates

ADD TO ANY SALAD:

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

OUR SPECIALTIES

RISOTTO DI MARE 26

Carnaroli rice slowly simmered with an array of fresh seafood and seasoned with saffron

LINGUINE VILLAGGIO 20

Linguine served with sautéed chicken, spinach, pine nuts, sun dried tomatoes, garlic, extra virgin olive oil and topped with diced tomatoes and Pecorino Romano cheese

TORTELLINI BRIONI 20

Tortellini filled with braised veal and cheese along with cremini mushrooms, sweet baby peas, and pancetta all tossed in a Parmigiano Reggiano cream sauce. A Francis favorite

SPAGHETTI SELVAGGIO 19

Spaghetti with portobello and champignon mushrooms, sun dried tomatoes, baby spinach, and house made mozzarella tossed in garlic and extra virgin olive oil

MARE AZZURO 20

Italian seafood salad made with shrimp, calamari, clams, mussels, and scallops tossed with a salmoriglio sauce, red onions and celery and served on a bed of baby mixed greens

CAPELLINI DEVINANTHONY 25

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

POLLO ALLA CUOMO 25

Lightly sautéed chicken breast layered with Prosciutto di Parma, ricotta cheese, breaded eggplant, and our house made mozzarella covered in a pink tomato basil sauce and baked to perfection. Served with garlic mashed potatoes and sautéed spinach

VITELLO SCHANTINELLA 34

Veal medallions, sea scallops, jumbo shrimp and golden roasted shallots with a basil sherry cream sauce served over creamy risotto. Created by owner Francis Cuomo in 1998 and noted in the NY Times as "best dish of the year"

SPAGHETTI CARBONARA 17

Spaghetti with crisp pancetta, egg yolk, Parmigiano Reggiano cheese tossed in a cream sauce

SPAGHETTI AND MEATBALLS 17

Spaghetti with Nona's meatballs in our Sunday gravy

LINGUINE ALLE VONGOLE 22

Linguine with steamed clams served in your choice of sauce: white wine and garlic or traditional marinara

LINGUINE PESCATORE 28

Linguine with shrimp, clams, mussels, and calamari served in a light tomato broth

LINGUINE GAMBERI 28

Jumbo shrimp sautéed with your choice of either garlic, lemon and white wine or fra diavolo sauce served over linguine

RIGATONI ALLA VODKA 17

Rigatoni with sautéed pancetta and onions served in an aurora sauce

MELANZANA PARMIGIANA 21

Thin layers of eggplant, lightly breaded and fried, topped with marinara sauce, house made mozzarella and Parmigiano Reggiano cheese

LASAGNA AL FORNO 22

Classic meat lasagna made with our house made pasta sheets layered with ricotta, ground beef, and marinara sauce then topped with fresh mozzarella and Parmesan Reggiano cheeses

ADD TO ANY PASTA

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

POLLO PARMIGIANA 21

VITELLO PARMIGIANA 26

Lightly breaded chicken or veal scaloppini topped with tomato sauce and mozzarella served over spaghetti

POLLO MARSALA 21

VITELLO MARSALA 26

Chicken or veal scaloppini and sautéed mushrooms served in a Marsala wine sauce

POLLO PICCATA 21

VITELLO PICCATA 26

Chicken or veal scaloppini sautéed in a capers, white wine, and lemon butter sauce

PESCE & CARNE

SALMONE FANTASIA 27

Fresh Norwegian salmon fillet grilled and served with sautéed mushrooms in a light Calvados brandy cream sauce

SEA BASS AGRUMI MP

Pan seared fresh Chilean sea bass finished 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 AL PEPE VERDE 36

8oz. filet finished with shallots, green peppercorns, 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

Breaded veal chop pounded thin, pan fried then topped with diced tomatoes and drizzled with a balsamic glaze. Served with an Italian tre colore salad

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

HOUSE MADE PASTA

HAND CRAFTED WITH CARE IN OUR ON-SITE PASTERIA

RAVIOLI FORMAGGIO 22

DeRomo's jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheese in an aurora sauce and garnished with one of Nona's meatballs

FETTUCCINE BOLOGNESE 19

DeRomo's fettuccine tossed in a tomato meat sauce with a touch of cream and topped with Parmigiano Reggiano cheese

TAGLIARINI NERI E CALAMARI 24

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

DeRomo's cavatelli pasta, sautéed broccoli rabe, sun dried tomatoes, and our own sweet Italian sausage all tossed in fresh garlic and olive oil topped with Pecorino Romano cheese

GLUTEN FRIENDLY PASTA AVAILABLE FOR AN ADDITIONAL \$2

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

Sautéed with fresh garlic and extra virgin olive oil with a touch of red pepper flakes

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 & DRINKS 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 (France)		19

FULL BOTTLES

LaLuca Prosecco (Italy)	8	30
LaLuca Rosé (Italy)	8	30
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
Bread & Butter Chardonnay (Napa)	10	38
Tiefenbrunner Chardonnay (Italy)	11	42
Chalk Hill Chardonnay (Sonoma)	14	54
Albert Bichot Pouilly Fuisse (France)	15	58
Hess Collection "Shirtail Creek" Chardonnay (Monterey)		38
Aviary Chardonnay (Napa)		48
Alpha Omega II Chardonnay (Napa)		63
Cakebread Cellars Chardonnay (Napa)		75

SAUVIGNON BLANC

Mount Fishtail Sauvignon Blanc (New Zealand)	9	34
Charles Krug Sauvignon Blanc (Napa)	11	46
Peju Sauvignon Blanc (Napa)	12	46
Tramin Sauvignon Blanc (Italy)	12	46
Jean Marechal Sancerre (France)	13	50
Groth Sauvignon Blanc (Napa)		52

ALTERNATIVE WHITES

White Zinfandel CK Mondavi (California)	8	30
Riesling P.J. Valckenberg Madonna Spätlese (Germany)	9	34
Moscato Stella (Italy)	9	34
Vermentino Argiolas Costamolino (Italy)	8	30
Gavi Tenuta La Marchesa (Italy)	9	34
Soave Classico Suavia (Italy)	9	34
Rosé Regaleali Tasca (Italy)	10	38

MARTINIS

DETOX MARTINI 13

Pearl Cucumber vodka, St-Germain Elderflower liqueur, fresh lemon juice, rosemary, basil, and fresh muddled cucumber served with a cucumber and basil garnish

PEAR COSMOPOLITAN 12

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

PRIMO CIOCCOLATO MARTINI 13

Smirnoff Vanilla vodka, Godiva Dark Chocolate, Baileys Irish Cream, and cream de cacao liqueurs finished with a chocolate drizzle

ESPRESSO SUPREMO 14

Smirnoff Vanilla vodka, Kahlua, Baileys Irish Cream, and cream de cacao liqueurs served with a ground coffee bean garnish

AMALFI LEMON TRIO 13

Ketel One Citroen vodka, Pallini Limoncello, ginger puree, lemonade, and fresh lemon juice garnished with a lemon wheel

LIFE'S A PEACH 11

Deep Eddy Peach vodka and raspberry tea garnished with an orange

BITTER SWEET 14

Ketel One vodka, St-Germain Elderflower liqueur, Aperol, and fresh lemon juice with a lemon wheel garnish

ITALIAN REDS

Sangiovese Di Majo Norante (Molise)	9	34
Montepulciano d'Abruzzo Valle Reale (Abruzzo)	11	42
Chianti Villa Campobello (Tuscany)	9	34
Chianti Classico Carpineto (Tuscany)	12	46
Chianti Classico Riserva Carpineto (Tuscany)		54
Chianti Classico Riserva Gold Ruffino (Tuscany)		90
Super Tuscan San Polo Rubio (Tuscany)	12	46
Super Tuscan Perlato del Bosco Toscana IGT Tua Rita (Tuscany)		60
Super Tuscan Carpineto Dogajolo (Tuscany)	9	34
Rosso di Montalcino Castello Banfi (Tuscany)		56
Vino Nobile di Montepulciano Riserva Carpineto (Tuscany)		58
Red Blend Lui Luiano (Tuscany)		60
Red Blend Vitiano Falesco (Umbria)	10	38
Brunello di Montalcino Caparzo (Tuscany)		79
Brunello di Montalcino Carpineto (Tuscany)		94
Barbera d'Asti Lavignone Pico Maccario (Piedmont)	10	38
Barbaresco Villa Rosa (Piedmont)		54
Barolo Villa Rosa (Piedmont)		56
Nero d'Avola Regaleali Tasca (Sicily)	11	42
Anglianico Mastroberardino (Campania)		58
"Baby Amarone" Ripassa della Valpolicella Zenato (Veneto)	16	62
Valpolicella Ripasso Mara Cesari (Veneto)		39
Amarone della Valpolicella Classico Cesari (Veneto)		94
Amarone della Valpolicella Classico Bertani (Veneto)		185

CABERNET SAUVIGNON

Auspicion Cabernet (California)	9	34
Peirano Estate Cabernet (California)	10	38
Aviary Cabernet (Napa)	11	42
Di Majo Norante Cabernet (Italy)	12	46
Roth Cabernet (Sonoma)	15	58
Hess Collection "Allomi" Cabernet (Napa)	17	66
Sansonina Evaluna Cabernet (Italy)		48
Jamieson Ranch Cabernet (Napa)		60
Simi Cabernet (Sonoma)		69
ZD Cabernet (Napa)		96
Jordan Cabernet (Sonoma)		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)		54
Bachelet-Monnot Maranges Burgundy (France)		68

MERLOT

Peirano Estate Six Clones Merlot (California)	9	34
Columbia Crest Merlot (Washington)	9	34
Chateau St. Jean Merlot (Sonoma)	9	34
Falesco Tellus Merlot (Italy)	11	42
Franciscan Merlot (Napa)	15	58
Stags' Leap Merlot (Napa)		68
Meeker Handprint Merlot (Sonoma)		87

ALTERNATIVE REDS

Red Blend 1000 Stories (Mendocino)	9	34
Petite Sirah The Crusher (California)	9	34
Malbec Yauquen (Argentina)	9	34
Shiraz Woop Woop (Australia)	9	34
Red Zinfandel Whiplash Jamieson Ranch (California)	10	38
Carmenere Reserva Casas del Bosque (Chile)		29
Monastrell Juan Gil Silver Label (Spain)		34
Malbec Terrazas Reserva (Argentina)		36

DESSERT WINE

Puro Uno Cigar Bar "Late Harvest" 500ml (Argentina)		38
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SPECIALTY COCKTAILS

PLANTATION MULE 12

Cask & Crew Ginger Spice rye whiskey, ginger beer, fresh lime juice, and soda water served over muddled local Plantation strawberries

FUGGEDABOUTIT 13

Buffalo Trace bourbon, lemonade, fresh lemon juice, and honey served with a sprig of fresh thyme

DeROMO'S SPRITZ 12

St-Germain Elderflower liqueur, Aperol, Moscato wine, and LaLuca prosecco garnished with fresh orange

CLEMENTINE MOJITO 12

Bacardi rum, simple syrup, and fresh lime juice served over muddled orange, lime, mint, and sugar

GREYHOUND ITALIANO 12

Deep Eddy Grapefruit vodka, St-Germain Elderflower liqueur, orange juice, fresh lemon juice, and basil served with a basil leaf garnish

MARGARITA ITALIANO 13

Don Julio Blanco tequila, Amaretto, orange, lemon and lime juices

ITALIAN SUNRISE 11

Malibu rum and Amaretto served with a splash of orange and cherry juices

BEER SELECTION

DOMESTIC

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

IMPORTED

Corona Corona Light St. Pauli Girl NA Heineken
Peroni Moretti Moretti La Rosa Stella Artois