



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, 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 GRILLED SALMON \$7 SHRIMP \$7

ENTRÉE INSALATA

- POLLO TRE COLORI** 15
Grilled chicken breast served over arugula, radicchio, and mixed greens finished with our balsamic tomato vinaigrette
- TUXEDO TUNA** 16
Black and white sesame seed crusted tuna, seared rare then sliced thin and presented over a mixed green salad served with honey vinaigrette dressing
- SALMONE CAESAR** 17
Blackened salmon filet served over our classic Caesar salad

ANTIPASTI

- SAPORI D'ITALIA (FOR TWO)** 23
Prosciutto di Parma, sopressata, bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers, and house marinated artichokes
- MOZZARELLA CAPRESE** 13
The traditional Italian classic crafted with our house made mozzarella, ripe tomatoes, fresh basil, extra virgin olive oil and balsamic glaze
- 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
- CALAMARI ZUCCHINI FRITTI** 14
Calamari and zucchini sticks served with our spicy house made Napolitana marinara sauce
- BRUSCHETTA** 9
Crostini topped with fresh tomatoes, basil, garlic, and balsamic vinaigrette
- POLPETTE DI MANZO** 12
Nona's meatballs topped with our Sunday gravy and served with fresh ricotta and Parmigiano Reggiano cheeses
- COZZE TRIESTE** 14
Fresh mussels with house made marinara sauce finished with olive oil and basil
- MARE AZZURRO** 19
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

HOUSE MADE PASTA

HAND CRAFTED WITH CARE IN
OUR ON-SITE PASTERIA

- FETTUCCINE ALFREDO** 16
DeRomo's fettuccine tossed with cream sauce and Parmigiano Reggiano cheese
- RAVIOLI FORMAGGIO** 19
DeRomo's jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheeses in an aurora sauce garnished with Nona's meatballs
- FETTUCCINE BOLOGNESE** 18
DeRomo's fettuccine tossed in a tomato meat sauce with a touch of cream and topped with Parmigiano Reggiano cheese
- CAVATELLI DeROMO'S** 17
DeRomo's cavatelli pasta, sautéed broccoli rabe, sun dried tomatoes, and our own sweet Italian sausage all tossed in fresh garlic and olive oil and topped with Pecorino Romano 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

PASTA & RISOTTO

- PENNETTE ALLA CAPRESE** 14
Penne with fresh tomato sauce, garlic, and olive oil topped with house made mozzarella and fresh basil
- SPAGHETTI AND MEATBALLS** 14
Spaghetti with Nona's meatballs in our Sunday gravy
- SPAGHETTI SELVAGGIO** 14
Spaghetti with portobello and champignon mushrooms, sun dried tomatoes, baby spinach, and house made mozzarella tossed in garlic and extra virgin olive oil
- LINGUINE PESCATORE** 24
Linguine with shrimp, clams, mussels, and calamari served in a light tomato broth
- CAPELLINI DEVINANTHONY** 21
Angel hair pasta, crab meat, sautéed onions, fresh tomato and basil in a white wine and garlic seafood broth
- LINGUINE ALLE VONGOLE** 19
Linguine with steamed clams served in your choice of sauce: white wine and garlic or traditional marinara
- RIGATONI ALLA VODKA** 16
Rigatoni with sautéed pancetta and onions served in an aurora sauce
- LINGUINE VILLAGGIO** 17
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
- LINGUINE GAMBERI** 22
Jumbo shrimp sautéed with your choice of either garlic, lemon and white wine or fra diavolo sauce served over linguine
- RISOTTO DI MARE** 23
Carnaroli rice slowly simmered with an array of fresh seafood and seasoned with 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
Prosciutto and house made mozzarella with fresh basil and extra virgin olive oil
- PANINO TURKEY CLUB** 12
Roasted turkey, crisp bacon, lettuce and ripe tomato on hearty white bread
- PANINO MAHI MAHI** 14
Pan seared fish with Chef's own blackening seasoning, lettuce, and ripe tomato

TRADITIONAL HOT 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, roasted red peppers, caramelized onions, and mozzarella

ENTRÉES

- MAHI MAHI E GAMBERI** 18
Pan seared fish topped with shrimp and citrus sauce
- TILAPIA FRANCESE** 16
Filet of tilapia bathed in a light egg wash then pan fried in the classic francese style
- GRILLED SALMONE** 17
Norwegian salmon filet lightly seasoned and perfectly prepared on the grill
- POLLO PARMIGIANA** 18
VITELLO PARMIGIANA 22
Lightly breaded chicken or veal scaloppini topped with tomato sauce and mozzarella served over spaghetti
- POLLO MARSALA** 18
VITELLO MARSALA 22
Chicken or veal scaloppini and sautéed mushrooms served in a Marsala wine sauce
- POLLO PICCATA** 18
VITELLO PICCATA 22
Chicken or veal scaloppini sautéed in a capers, white wine, and lemon butter sauce
- N.Y. STRIP STEAK** 23
12oz. strip steak served with sautéed mushrooms and a red wine demi-glace reduction

ALL ENTRÉES ARE SERVED WITH FRESH SEASONAL
VEGETABLES 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 & 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 Reserva Terrazas (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