

Restaurant To Go Menu

Our Own Little Italy
"in Southwest Florida"



*Owner
Francis J. Cuomo*

LUNCH

AVAILABLE FROM 11:00AM – 3:00PM

ZUPPE

ZUPPA DI LENTICCHIE

Lentil soup with onions, celery, and carrots finished with Parmigiano Reggiano cheese

7

ZUPPA DI FAGIOLI

Traditional Tuscan white bean soup with ditalini pasta

7

IL CARPACCIO

CARPACCIO DI MANZO

Thin slices of cured beef served with arugula, sliced Portobello mushrooms, shaved Manchego cheese, fresh lemon and extra virgin olive oil

16

CARPACCIO DI SALMONE

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

16

INSALATA

INSALATA DELLA CASA

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

9

INSALATA CAESAR

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

10

INSALATA WEDGE

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

12

INSALATA ATENE

Chopped mixed salad, fire roasted peppers, Kalamata olives, Tuscan white beans, crumbled feta cheese with an extra virgin lemon olive oil dressing

13

INSALATA BONITA

Baby mixed greens, Belgium endive, fresh cantaloupe, papaya and strawberries tossed with a tropical vinaigrette topped with candied walnuts and shaved Parmigiano Reggiano cheese

13

INSALATA DOLCE VITA

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

14

ADD TO ANY SALAD:

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

ENTRÉE INSALATA

POLLO TRE COLORI

Grilled chicken breast served over arugula, radicchio, and mixed greens finished with our balsamic tomato vinaigrette

15

TUXEDO TUNA

Black and white sesame seed crusted tuna, seared rare then sliced thin and presented over a mixed green salad served with honey vinaigrette dressing

16

SALMONE CAESAR

Blackened salmon filet served over our classic Caesar salad

17

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

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

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 Parmesean 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

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*

DINNER

AVAILABLE FROM 3:00PM – 10:00PM

STARTERS

SAPORI D'ITALIA	23
Prosciutto di Parma, sopressata, bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers, and house marinated artichokes	
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	
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	
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	
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

OLD FAVORITES

WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

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 Parmesean 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

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

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"

PESCE & CARNE

*WE SOURCE LOCALLY WHENEVER POSSIBLE AND ALSO
IMPORT HIGH-QUALITY SEAFOOD FROM OVERSEAS*

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*

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	

*GLUTEN FRIENDLY PASTA AVAILABLE
FOR AN ADDITIONAL \$2*

**ALL DESSERTS ARE
MADE FRESH IN HOUSE**

PRIVATE DINING ROOM



DeRomo's Private Dining Room is the ideal space to host a birthday or anniversary party, a bridal or baby shower, rehearsal dinner, holiday celebration, corporate event, reunion, or any other gathering - business or pleasure - where exceptional food and service contribute to creating an extraordinary event.



Our Private Dining Room seats up to 30 people comfortably.



Special menus can be created upon request and are required for parties over 20.



A food and beverage minimum may apply, depending on season.

Minimum does not include tax or 20% gratuity.

Deposit not required but we do request a signed credit card authorization to secure the room.

In addition to our Private Dining Room, the restaurant can accommodate large parties in semi-private space. We also offer a well-appointed Banquet Room that can host parties up to 150.

To inquire about the perfect space to host your event, please call our restaurant at **239-325-3583 ext. 1** or email **info@deromos.com**.