

# DeRomo's

GOURMET MARKET & RESTAURANT



## WHAT'S IN A NAME?

Owner **Francis J. Cuomo** was raised in New York, a stone's throw from Arthur Avenue in the Bronx. Known as the "real" Little Italy, Arthur Avenue is famous for its cuisine and is known as the place to go to buy authentic Italian breads, fresh pastas, sausage, pastries, cheeses, and espresso in New York City. Arthur Avenue is also known as a destination for some of the best Italian restaurants in the city. Francis proudly brings this genuine "Little Italy" neighborhood shopping and dining experience to Southwest Florida.

Both sets of grandparents lived just a block away and Francis grew up surrounded by a close-knit family and great friends who taught him the values, traditions and the art of authentic Italian cuisine. As a tribute to his grandparents, Francis blended the two family names - DeRosa and Cuomo - to establish DeRomo's.

DeRomo's Gourmet Market and Restaurant brings the flavors and feel of Little Italy to Southwest Florida. The genuinely friendly environment combined with fresh, authentic home-style cuisine, will make you feel right at home! DeRomo's Restaurant offers a sophisticated yet relaxed dining atmosphere like no other in Southwest Florida. We also offer a private dining room that can accommodate parties of up to 30 guests with well-crafted menu packages, plus the option to customize a menu for any occasion. All of our dishes are prepared with fresh ingredients straight from our gourmet market. From new and innovative entrées to your favorite traditional dishes, our skilled chefs present plates that please the most demanding palates and will have you returning to DeRomo's again and again for our good food, wonderful wines, and our genuine la dolce vita.

[www.DeRomos.com](http://www.DeRomos.com)

## AFTER DINNER DRINKS

### DIGESTIVES

Meletti Limoncello	8.5
Meletti 1870 Bitter Aperitivo	8.5
Meletti Cioccolato	8.5
Averna Amaro	8.5
Ramazotti Amaro	8.5
Fernet Branca	8.5
Aperol	9.5

### CORDIALS

Galliano	9.5	Amaretto Gozio <small>ALL NATURAL</small>	10
Kahlúa	9.5	Sambuca Romana	10.5
Sambuca Black	9.5	Amaretto DiSaronno	11
Strega	9.5	Benedictine	11
Frangelico	10	B&B	12
Baileys	10.5	Drambuie	12
Cointreau	10.5	Grand Marnier	12

### COGNACS

Hennessy VS	12.5
Martell VS	12.5
Courvoisier VS	12.5
Courvoisier VSOP	14.5
Rémy Martin VSOP	14.5
Rémy Martin XO	30

### GRAPPAS

Le Courte Bianca	10
Poli Merlot Secca Dry	16
Poli de Pere "Pear Williams"	17
Poli Cleopatra Moscato Ora	18
Jacapo Poli Torcolato	35

### PORTS

Delaforce Ruby	8.5
Fonseca Bin 27	9
Taylor Tawny 10 Yr.	12
Taylor Tawny 20 Yr.	15
Taylor Tawny 30 Yr.	20

### DESSERT WINE

Cigar Bar Malbec (500ml bottle)	38
Late Harvest Argentina	

## DOLCE



**ITALIAN CHEESECAKE** 10  
Italian - New York style cheesecake made with rich creamy cheese enhanced with a touch of citrus



**TIRAMISU** 9  
Layers of lady fingers steeped in espresso and Kahlua and layered with rich whipped mascarpone cheese and finished with cocoa powder



**CRÈME BRULÉE** 10  
Classic vanilla custard finished with a warm caramelized sugar topping



**CHOCOLATE LAVA CAKE** 11  
Baked to order individual chocolate cake with a warm fudge center served with vanilla ice cream



**CANNOLI** 10  
Fried pastry dough tubes filled with creamy sweet ricotta mixed with chocolate chips and topped with powdered sugar



**SORBETO RIPIENO** 10  
Refreshing lemon or coconut sorbet served in the natural fruit shell.



**NAPOLEON** 10  
Crisp puff pastry layered with Chantilly and pastry cream topped with a vanilla and chocolate glaze



**PROFITEROLS** 10  
Cream puffs filled with Chantilly cream topped with melted chocolate and slivered almonds and finished with powdered sugar

\*Ask your server about our dessert specials