



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 Neapolitan 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 17**
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 17**
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 10**
Baby mixed greens, diced tomatoes, red onions, and cucumbers tossed in our balsamic tomato vinaigrette
- INSALATA CAESAR 11**
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our classic Caesar dressing
- INSALATA WEDGE 12**
Wedge of lettuce, diced tomatoes, red onions, bacon, creamy blue cheese dressing and a drizzle of balsamic glaze
- INSALATA ATENE 14**
Chopped mixed salad, fire roasted peppers, Kalamata olives, Tuscan white beans, crumbled feta cheese with an extra virgin lemon olive oil dressing
- INSALATA BONITA 14**
Baby mixed greens, Belgium endive, fresh cantaloupe, papaya and strawberries tossed with a tropical vinaigrette topped with candied walnuts and shaved Parmigiano Reggiano cheese

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 21**
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 21**
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 20**
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 21**
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 26**
Angel hair pasta, lump crab meat, sautéed onions, fresh tomato and basil in a white wine garlic seafood broth
- POLLO ALLA CUOMO 26**
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 35**
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 18**
Spaghetti with crisp pancetta, egg yolk, Parmigiano Reggiano cheese tossed in a cream sauce
- SPAGHETTI AND MEATBALLS 18**
Spaghetti with Nona's meatballs in our Sunday gravy
- LINGUINE ALLE VONGOLE 23**
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 18**
Rigatoni with sautéed pancetta and onions served in an aurora sauce
- MELANZANA PARMIGIANA 22**
Thin layers of eggplant, lightly breaded and fried, topped with marinara sauce, house made mozzarella and Parmigiano Reggiano cheese
- LASAGNA AL FORNO 23**
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 22**
VITELLO PARMIGIANA 26
Lightly breaded chicken or veal scaloppini topped with tomato sauce and mozzarella served over spaghetti
- POLLO MARSALA 22**
VITELLO MARSALA 26
Chicken or veal scaloppini and sautéed mushrooms served in a Marsala wine sauce
- POLLO PICCATA 22**
VITELLO PICCATA 26
Chicken or veal scaloppini sautéed in a capers, white wine, and lemon butter sauce

PESCE & CARNE

- SALMONE FANTASIA 28**
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 23**
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 20**
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 20**
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)	18	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	66

CHARDONNAY

Auspicion Chardonnay (California)	9	34
Aviary 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
Cannonball ELEVEN Chardonnay (Sonoma)		42
Alpha Omega II Chardonnay (Napa)		63
Cakebread Cellars Chardonnay (Napa)		75

SAUVIGNON BLANC

Mount Fishtail Sauvignon Blanc (New Zealand)	9	34
Peju Sauvignon Blanc (Napa)	10	38
Charles Krug Sauvignon Blanc (Napa)	11	42
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

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
- MOSCOW MULE 12**
Tito's Handmade vodka, ginger beer, soda and fresh lime juice
- 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
- LIFE'S A PEACH 11**
Deep Eddy Peach vodka and raspberry tea garnished with an orange

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
Aviary Cabernet (Napa)	11	42
Di Majo Norante Cabernet (Italy)	12	46
Cedar & Salmon Cabernet (Washington)	13	50
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	42
Light Horse Pinot Noir (Napa)	12	46
Erath Pinot Noir (Oregon)		46
Gehricke Pinot Noir (Carneros)		49
Bachelet-Monnot Maranges Burgundy (France)		68
Sokol Blosser Pinot Noir (Dundee Hills)		69

MERLOT

Leese-Fitch Merlot (California)	9	34
Columbia Crest Merlot (Washington)	9	34
Chateau St. Jean Merlot (Sonoma)	9	34
Falesco Tellus Merlot (Italy)	11	42
Stags' Leap Merlot (Napa)		68
Meeker Handprint Merlot (Sonoma)		87

ALTERNATIVE REDS

Red Blend Auspicion Red (California)	9	34
Red Blend 1000 Stories (Mendocino)	9	34
Malbec Domaine Bousquet (Argentina)	9	34
Shiraz Woop Woop (Australia)	9	34
Red Zinfandel Renwood Old Vine (Lodi)	10	38
Carmenere Reserva Casas del Bosque (Chile)		29
Monastrell Juan Gil Silver Label (Spain)		34
Malbec Terrazas Reserva (Argentina)		36
Red Blend The Cleaver Red (California)		36

DESSERT WINE

Puro Uno Cigar Bar "Late Harvest" 500ml (Argentina)		38
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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
- BITTER SWEET 14**
Ketel One vodka, St-Germain Elderflower liqueur, Aperol, and fresh lemon juice with a lemon wheel garnish

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