OLIVE E FORMAGGIO
Green Castelvetrano olives served with Parmigiano Reggiano cheese.

MELANZANE ROLLATINI
Thinly sliced, egg battered and breaded eggplant rolled with a delicate mixture of Italian ricotta and Parmigiano Reggiano cheese topped with fresh tomato sauce and melted mozzarella cheese.

MOZZARELLA CAPRESE
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.

CALAMARI ZUCCHINI FRITTI
Breaded and fried calamari and zucchini sticks served with a house made Napolitano marinara sauce.

BRUSCHETTA
Crostini topped with fresh tomato, basil, garlic and balsamic vinaigrette.

SALSICCIA
Pan seared and sliced house made sausage with onions and fire roasted red peppers.

POLPETTE DI MANZO
Nona’s meatballs topped with fresh ricotta cheese, parmigiano and our Sunday gravy.

VONGOLE O COZZE
Manila clams or fresh mussels in a white wine clam sauce with parsley or a traditional marinara sauce.

COZZE TRIESTE
Fresh mussels with house made marinara finished with olive oil and basil.
### WINE

**DeROMO’S PRIVATE LABEL**  
*(IMPORTED FROM ITALY)*

- Pinot Grigio 6
- Chardonnay 6
- Pinot Noir 6
- Cabernet 6
- Chianti 6

### BEER

#### DOMESTIC

- Budweiser  
  ST. LOUIS, MO 4
- Bud Light  
  ST. LOUIS, MO 4
- Michelob Ultra  
  ST. LOUIS, MO 4
- Yuengling  
  POTTSVILLE, PA 4
- Miller Lite  
  MILWAUKEE, WI 4
- Coors Light  
  GOLDEN, CO 4
- Shock Top  
  ST. LOUIS, MO 4
- Goose Island IPA  
  CHICAGO, IL 5
- Islamorada IPA  
  ISLAMORADA, FL 5

#### IMPORTED

- St. Pauli Girl N/A  
  GERMANY 5
- Corona  
  MEXICO 5
- Corona Light  
  MEXICO 5
- Heineken  
  HOLLAND 5
- Stella  
  BELGIUM 5
- Moretti  
  ITALY 5
- Moretti La Rosa  
  ITALY 5
- Peroni  
  ITALY 5

### DeROMO’S SIGNATURE

- House Cocktails 5
- House Martinis 7