

HAPPY VALENTINE'S DAY

ANTIPASTI

- SAPORI D'ITALIA** 22
Prosciutto di Parma, Soppressata Campagnia, Bresaola Parma, Parmigiano Grana, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Red Peppers, Marinated Artichokes and Olives.
- POLPETTE DI MANZO** 12
Nona's meatballs topped with fresh ricotta cheese, Parmigiano Reggiano cheese and our Sunday gravy.
- MELANZANE ROLLATINI** 13
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** 13
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.
- CALAMARI ZUCCHINI FRITTI & SHRIMP** 20
Calamari zucchini sticks served with a spicy house made Neapolitano marinara sauce.

ZUPPE

- ZUPPA DI LENTICCHIE** 8
Lentil soup with onions, celery, carrot and Parmigiano Reggiano cheese.

IL CARPACCIO

- CARPACCIO DI MANZO** 17
Thin slices of cured raw beef served with Arugula, sliced Portobello mushrooms and shaved Parmigiano Reggiano cheese with fresh lemon and extra virgin olive oil.
- CARPACCIO DI SALMONE** 16
Thin slices of Norwegian salmon topped with diced bell peppers, capers and Arugula, finished with fresh lemon and extra virgin olive oil.

INSALATA

- INSALATA DELLA CASA** 9
Baby mixed greens, diced tomato, red onion and cucumber tossed in our balsamic tomato vinaigrette.
- INSALATA CAESAR** 12
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.
- INSALATA WEDGE** 14
Wedge of lettuce with crumbled blue cheese, diced tomatoes, red onion, bacon, creamy blue cheese and a drizzle of balsamic glaze.
- INSALATA ATENE** 14
Chopped mixed salad, fire roasted peppers, Kalamata olives, Tuscan white beans, crumbled feta cheese with extra virgin lemon olive oil dressing.

CHEF'S SPECIALS

PRIMI

- OCTOPUS CARPACCIO** 20
Paper thin sliced Sushi grade Octopus, seaweed salad and marinated calamari salad drizzled with lemon, olive and sesame oil.
- BURRATA** 18
Fresh THE QUEEN OF ITALIAN CHEESES served over beefsteak tomato with prosciutto, roasted peppers, arugula and balsamic reduction.
- CHEF'S CRAB CAKE** 17
Crab cake, seaweed salad and Dijon mustard beurre blanc.

SECONDI

- VEAL OSSOBUCO** 47
Braised 20 ounce veal hind shank served over risotto with zaferano alla Milanese.
- BRANZINO PICCATA** 42
Pan Seared Mediterranean Seabass served with chef's choice potato, mixed vegetable and finished with a Lemon Piccata Sauce.
- LOBSTER FRA DIAVOLO** 44
1.5 Lb. Maine Lobster out of the shell sautéed with clams, mussels, shrimps, linguine in a spicy tomato sauce.

DOLCI

- PROFITEROLI CHOCOLATISIMO** 10
- CREAM BRULE IL CHEFO** 10
- CHCOLADA LAVA AN VANILLA** 12
- TIRAMI SU IL CHEFO** 10

OLD FAVORITES

WHOLE WHEAT PASTA IS AVAILABLE UPON REQUEST

- SPAGHETTI CARBONARA** 19
With pancetta, egg yolk, Parmigiano Reggiano cheese and cream sauce.
- LINGUINE ALLE VONGOLE** 25
With clams, garlic and white wine sauce or with a marinara sauce.
- LINGUINE PESCATORE** 29
With shrimp, clams, mussels and calamari in a light tomato sauce.
- LINGUINE GAMBERI** 29
Jumbo shrimp sautéed with garlic, lemon and white wine sauce or Fra Diavolo sauce over linguini pasta.
- TORTELLINI BRIONI** 21
Tortellini stuffed with braised veal and cheese tossed in a Parmigiano Reggiano cream sauce with Cremini mushrooms, baby sweet peas and pancetta.
*Francis Favorite.
- CAPELLINI DEVINANTHONY'S** 27
Angel hair pasta, lump crab meat, sautéed onions, fresh tomato and basil in a white wine garlic seafood broth.
- GNOCCHI CAPRESE** 18
Potato dumplings in tomato sauce, fresh basil topped with homemade mozzarella.

FROM OUR PASTERIA

PASSIONATELY HAND CRAFTED FROM OUR IN-HOUSE PASTA FACTORY

- RAVIOLI FORMAGGIO** 22
House made jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheese in a Rosso Aurora sauce garnished with one of Nona's meatballs.
- FETTUCCINE BOLOGNESE** 20
House made fettuccine pasta tossed in a tomato meat sauce with a touch of cream and Parmigiano Reggiano cheese.
- TAGLIARINI NERI E CALAMARI** 25
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
Cavatelli pasta, broccoli rabe, sun dried tomatoes and our own sweet Italian sausage tossed in fresh garlic and olive oil topped with Pecorino Romano cheese.

GLUTEN FREE PASTA ALTERNATIVE AVAILABLE FOR A \$2 UPCHARGE

PESCE E CARNE

- SALMONE FANTASIA** 27
Fresh Norwegian grilled salmon filet served with mushrooms in a light Calvados brandy cream sauce.
- SEA BASS AGRUMI** MARKET PRICE
Pan seared fresh Chilean sea bass with an orange, fennel and lemon white wine sauce.
- VITELLO SCHANTINELLA** 34
Veal medallions, sea scallops, jumbo shrimps and golden roasted shallots with a basil sherry cream sauce served over creamy risotto.
(Created by our owner Francis in 1998 and noted in the NY Times as best dish of the year)
- BISTECCA ROSMARINO** 29
Grilled New York strip steak served with a rosemary and red wine reduction sauce.
- FILETTO PEPPE VERDE** 36
8oz. filet finished with shallots, green peppercorn, 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
Italian breaded veal chop pounded thin, pan fried with diced tomatoes and reduced balsamic glaze, served with Italian three color salad.

ALL PESCE AND BUTCHER ENTRÉES ARE SERVED WITH FRESH SEASONAL VEGETABLES AND POTATO OF THE DAY

- POLLO MARSALA** 21
- VITELLO MARSALA** 26
Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.
- POLLO PICCATA** 21
- VITELLO PICCATA** 26
Chicken or veal scaloppini, capers and lemon butter sauce served with vegetable 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
Pan seared with fresh garlic and olive oil.

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 ACCOMMODATE 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 |
| 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 |
| 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 PJ. Valckenberg Madonna Spätlese (Germany) | 9 | 34 |
| Moscato Stella (Italy) | 9 | 34 |
| Vernantino 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

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|---------------------------------------------------------------|----|-----|
| 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 | 42 |
| 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 |
|-----------------------------------------------------|--|----|

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