



INSALATA

INSALATA DELLA CASA 10 Baby mixed greens, diced tomatoes, red onions and cucumbers tossed in our balsamic tomato vinaigrette

INSALATA CAESAR 12 Romaine lettuce, croutons, and Parmigiano Reggiano tossed with our classic Caesar dressing

INSALATA WEDGE 13 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

ADD TO ANY SALAD: CHICKEN \$4 GRILLED SALMON \$7 SHRIMP \$7

ANTIPASTI

MELANZANE ROLLATINI 13 Thinly sliced, egg battered and lightly breaded eggplant rolled with a delicate mixture of Italian ricotta, Parmigiano Reggiano then topped with DeRomo's tomato sauce, mozzarella and baked to a golden brown

CALAMARI ZUCCHINI FRITTI 14 Calamari and zucchini sticks served with our spicy house-made Napolitana marinara sauce

POLPETTE DI MANZO 12 Nonna's meatballs topped with our Sunday gravy and served with fresh ricotta and Parmigiano

GOURMET SANDWICHES

CHICKEN PARMESAN 13 Breaded chicken, DeRomo's tomato sauce and mozzarella

MEATBALL PARMESAN 13 Nona's meatballs, DeRomo's tomato sauce, and mozzarella

SAUSAGE & PEPPERS 13 Pan seared sausage, roasted red peppers, caramelized onions and mozzarella

PANINO MAHI MAHI 14 Pan seared fish with Chef's blackening seasoning, lettuce and ripe tomato

*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.

PASTA

- SPAGHETTI AND MEATBALL 15** Spaghetti with Nonna's meatball in our Sunday gravy
- RAVIOLI FORMAGGIO 19** DeRomo's jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano in an aurora sauce garnished with Nona's meatballs
- RIGATONI ALLA VODKA 17** Rigatoni with sautéed pancetta and onions served in an aurora sauce
- LINGUINE GAMBERI 24** Jumbo shrimp sautéed with your choice of either garlic, lemon, and white wine or fra Diavolo sauce served over linguine
- FETTUCCHINE BOLOGNESE 18** DeRomo's fettuccine tossed with DeRomo's meat sauce with a touch of cream and topped with Parmigiano Reggiano
- FETTUCCHINE ALFREDO 16** DeRomo's fettuccine tossed with cream sauce and Parmigiano Reggiano
- CAVATELLI DeROMO'S 18** DeRomo's cavatelli pasta, sautéed broccoli rabe, sun-dried tomatoes, and our sweet Italian sausage all tossed in fresh garlic, olive oil and topped with Pecorino Romano
- LASAGNA AL FORNO 23** Classic lasagna made with our house-made pasta sheets layered with ricotta, ground beef, and DeRomo's Bolognese sauce then topped with mozzarella and Parmigiano Reggiano

ENTREES

- POLLO PARMIGIANA 23**
- VITELLO PARMIGIANA 27** Lightly breaded chicken or veal scaloppini topped with DeRomo's tomato sauce and mozzarella served over spaghetti
- POLLO MARSALA 23**
- VITELLO MARSALA 27** Chicken or veal scaloppini and sautéed mushrooms served in a Marsala wine sauce
- POLLO PICCATA 23**
- VITELLO PICCATA 27** Chicken or veal scaloppini sautéed in a capers, white wine, and lemon butter sauce
- SALMONE FANTASIA 29** Fresh Norwegian salmon fillet grilled and served with sautéed mushrooms in a light Calvados brandy cream sauce

SPECIALTY ITEMS

- BISTECCA ROSMARINO 30** Grilled New York strip steak served with a rosemary and red wine reduction sauce
- FILETTO AL PEPE VERDE 37** 8oz. filet finished with shallots, green peppercorns, butter, and a brandy demi-glace reduction
- LAMB CHOPS 36** Grilled lamb chops finished with a rosemary and Calvados brandy demi-glace sauce
- SEA BASS AGRUMI MP** Pan-seared fresh Chilean sea bass finished with orange fennel and lemon white wine sauce