



# EARLY DINING MENU

**\$40 PER PERSON**

– 3PM TO 5PM –

## WINE GLASS | CHOOSE ONE

– Cabernet Sauvignon | Pinot Noir | Merlot | Sangiovese | Montepulciano | Chardonnay |  
Vermentino | Sauvignon Blanc –  
» Upgrade to a bottle + \$15.00 »

## APPETIZERS | CHOOSE ONE

**ZUPPA DI LENTICCHIE** – Lentil soup with onions, celery, and carrots, finished with Parmigiano Reggiano

**ZUPPA DI FAGIOLI** – Traditional Tuscan white bean soup with prosciutto ham and ditalini pasta

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

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

**MELANZANE ROLLATINI** – 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 golden brown

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

## ENTRÉES | CHOOSE ONE

– HAND CRAFTED WITH CARE IN OUR ON-SITE PASTERIA

**SALMONE FANTASIA** – Fresh Norwegian salmon fillet grilled and served with sautéed mushrooms in a light Calvados brandy cream sauce

**RAVIOLI FORMAGGIO** – DeRomo's jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano in an aurora sauce and garnished with one of Nona's meatballs

**LINGUINE VILLAGGIO** – Linguine served with sautéed chicken, spinach, pine nuts, sun-dried tomatoes, garlic, extra virgin olive oil and topped with diced tomatoes and Pecorino Romano

**FETTUCCINE BOLOGNESE** – Fettuccine tossed in a homemade tomato meat sauce with a touch of cream and topped with Parmigiano Reggiano

**SPAGHETTI AND MEATBALLS** – Spaghetti with Nona's meatballs in our Sunday gravy

## DESSERTS | CHOOSE ONE

**PROFITEROLES** – Homemade cream puffs covered with chocolate mousse with almond brittle and chunks of chocolate

**CHEESECAKE** – New York Style cheesecake with sweet cherries in Bourbon vanilla syrup

**\*\*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\*\***