



THE DEROMO'S WAY

DeRomo's Gourmet Market & Restaurant celebrates a decade of authentic cuisine in Southwest Florida. This Bonita Springs landmark thrives thanks to its passionate family of cooks, pasta makers, bakers, and culinarians who cherish traditional methods and family recipes. When you enter DeRomo's, you immediately sense its unique charm. From pasta to pizza dough, sausages to baked goods, many products at DeRomo's are crafted by hand in the time-honored artisanal way, just like Nonna used to do. Simple ingredients, handled with care, honoring family traditions, and sharing a passion for food—that's the DeRomo's way.

MEET OUR CHEFS



Gabrielle Montalbano, Executive Chef

Chef Gabrielle Montalbano grew up in a small town in Massachusetts, spending countless hours in the kitchen with her parents and grandparents. Her culinary journey extended to monthly family gatherings in New York, where food was always at the heart of every celebration. From a young age, Gabrielle knew her destiny was in the kitchen, constantly experimenting with new recipes and delighting her family with her culinary creations. A graduate of The Culinary Institute of America, she has dedicated her career solely to cooking and has an unwavering passion for bringing happiness and comfort to people through food. As an Italian-American, her heritage infuses her cooking with rich traditions and flavors that resonate deeply with those who gather at her table. Chef Gabrielle's culinary artistry is rooted in tradition, family, and the joy of creating memorable dining experiences.



Rosemarie Drygala, Pastaria Manager and Pasta Chef

Pasta Chef Rosemarie Drygala's lifelong passion for pasta-making began in the bustling streets of East Harlem, where she was born into her family's pasta shop, surrounded by the aromas of fresh bread and the warmth of shared meals over wine. This Italian heritage and early exposure to traditional pasta craftsmanship shaped her culinary journey from the very start. After relocating to Southwest Florida, Rosemarie dedicated 39 years to continuing her family's pasta-making traditions at DeRomo's Gourmet Market & Restaurant. Her expertise and commitment to quality have made her a cornerstone of the restaurant's culinary offerings, where each dish reflects not only her skill but also the rich cultural heritage that inspires her craft. Chef Rosemarie Drygala's story is one of love for tradition, dedication to excellence, and a lifelong pursuit of perfecting the art of pasta-making.



Ann Marie Peterson, Executive Pastry Chef

Executive Pastry Chef Ann Marie Peterson's journey in the culinary arts spans over three decades, marked by a deep-seated passion for baking that she discovered in her early years. At DeRomo's Gourmet Market & Restaurant, where she has been an invaluable member since 2017, Ann Marie oversees the bakery department with meticulous care and a commitment to quality. Her devotion to the craft is evident in every detail, from using her mother's cherished Pyrex bowl and wooden spoon to infusing each creation with a handmade touch. Ann Marie's dedication to baking fresh, small-batch pastries without preservatives has earned DeRomo's Bakery a loyal following, highlighting her philosophy of delivering exceptional quality and taste in every bite. Chef Ann Marie Peterson's legacy as a pastry artisan is woven into the fabric of DeRomo's, where her creations continue to delight and inspire.

