



## December Dinner Features

Crab Cakes \$19

Roasted Red Pepper & Calabrian Chili Aioli | Frisee Salad

Pesto Whipped Ricotta Bruschetta \$15

Ciabatta | Tomato Jam | Crispy Prosciutto | Frisee | Balsamic Glaze

Roasted Pear Salad \$15

Pomegranate Seeds | Blue Cheese | Fennel

Mixed Greens | Citrus Vinaigrette |

House-made Salted Walnut Brittle

Slow Roasted Short Rib Ragu \$32

Fresh Mozzarella & Ricotta Cheese Tortellini | Parmesan

Chef Rosemarie's Potato Gnocchi \$27

Roasted Tomato Mascarpone Cream | Spinach | Burrata

Pan Seared Grouper \$37

Stewed White Beans | Crispy Pancetta | Braised Kale

Osso Bucco \$39

Braised 16 oz Veal Shank | Roasted Mushroom Risotto | Demi


Chef Anne Marie's Pumpkin Cheesecake \$9

Caramel Whipped Cream | Pecan Toffee







# SPECIALITÀ dello CHEF

<b>SALMON FANTASIA</b>  	<b>\$37</b>
<i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and a Calvados brandy cream sauce</i>	
<b>BRANZINO</b> 	<b>\$40</b>
<i>Pan seared European sea bass, garlic Parmesan mashed potatoes, tri color baby carrots, Castelvetrano olives and Marcona almond tapenade with a shallot beurre blanc</i>	
<b>PESCE AL GRANCCIO</b> 	<b>\$44</b>
<i>Pan seared grouper, topped with jumbo lump crab meat, sun dried tomatoes, beurre blanc, served with broccolini and creamy risotto</i>	
<b>EGGPLANT PARMESAN</b>	<b>\$28</b>
<i>Layered eggplant, fresh mozzarella, marinara and Parmesan</i>	
<b>FILET MIGNON</b>  <b>CERTIFIED ANGUS BEEF</b>	<b>\$48</b>
<i>8 oz tender filet served with broccolini, garlic Parmesan mashed potatoes, rosemary demi-glace</i>	
<b>CHICKEN MARSALA</b>	<b>\$33</b>
<b>VEAL MARSALA</b>	<b>\$38</b>
<i>Sautéed mushrooms served in a Marsala wine sauce over spaghetti</i>	
<b>CHICKEN PICCATA</b>	<b>\$32</b>
<b>VEAL PICCATA</b>	<b>\$37</b>
<i>Sautéed in capers, shallots, white wine and a lemon butter sauce over spaghetti</i>	
<b>CHICKEN PARMESAN</b> 	<b>\$31</b>
<i>Lightly breaded chicken, topped with marinara and mozzarella, served over spaghetti marinara</i>	
<b>VEAL CHOP PARMESAN</b> 	<b>\$48</b>
<i>14 oz bone-in breaded chop, topped with marinara and mozzarella, served with spaghetti and marinara</i>	


## ZUPPE

<b>PASTA FAGIOLI</b> 	<b>\$9</b>
<i>Traditional Tuscan style white bean soup with prosciutto and ditalini pasta</i>	
<b>SOUP OF THE DAY</b>	<b>\$9</b>

## INSALATE

<b>ITALIAN GREEN SALAD</b> 	<b>\$14</b>
<i>Kalamata olives, tomatoes, cucumbers, red onion and Italian herb dressing</i>	
<b>ATENE SALAD</b>  	<b>\$16</b>
<i>Mediterranean blend of mixed greens, fire roasted peppers, Kalamata olives, crumbled feta, white beans and extra virgin olive oil lemon dressing</i>	
<b>CAESAR SALAD</b>	<b>\$14</b>
<i>Romaine hearts, croutons, shaved Parmesan and creamy Caesar dressing</i>	
<b>CHOPPED WEDGE</b> 	<b>\$15</b>
<i>Iceberg lettuce, red onion, blue cheese crumbles, crispy prosciutto, tomatoes, blue cheese dressing and balsamic glaze</i>	
<b>CAPRESE</b>  	<b>\$16</b>
<i>Heirloom tomatoes, fresh mozzarella and balsamic glaze</i>	

**ADD TO ANY SALAD:** Chicken \$8 Salmon \$9 Shrimp \$10 Meatball \$6

 Signature Items



**Save room for dessert! Freshly made from our Gourmet Italian Market with limited availability.**

**GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$3**  **GLUTEN FREE**

Parties of 8 or more will include a 20% gratuity • Subject to select menu

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Due to the size of and selection of our menu we are unable to deviate from our original recipes but will make every effort when possible to accommodate you.\*

## ANTIPASTI

<b>CALAMARI GIARDINIERA</b>	<b>\$19</b>
<i>Lightly breaded calamari, pickled vegetables with marinara and lemon aioli</i>	
<b>MEATBALLS &amp; RICOTTA</b> 	<b>\$16</b>
<i>House-made meatballs, herb ricotta and marinara</i>	
<b>BEEF CARPACCIO*</b>  <b>Certified Angus Beef</b>	<b>\$21</b>
<i>Lightly cured raw beef, arugula, roasted peppers, capers, shaved Parmesan, olive oil and lemon dressing</i>	
<b>SAUSAGE &amp; PEPPERS</b>  	<b>\$17</b>
<i>House-made Italian sausage, sautéed onions, bell peppers, marinara and Parmesan</i>	
<b>BRUSCHETTA</b>	<b>\$15</b>
<i>Fresh tomatoes, basil, arugula and Parmesan cheese on a toasted ciabatta with balsamic glaze</i>	
<b>EGGPLANT ROLLATINI</b>	<b>\$16</b>
<i>Ricotta and Parmesan stuffed eggplant with marinara</i>	
<b>FIOCCHI</b>	<b>\$16</b>
<i>Pear and ricotta pasta in a mascarpone cream sauce</i>	
<b>MUSSELS</b> 	<b>\$19</b>
<i>White wine, lemon butter and garlic, served with crostini</i>	
<b>SAPORI D 'ITALIA BOARD FOR TWO</b>	<b>\$28</b>
<i>Assorted Italian meats and cheese, olives, artichokes, roasted peppers and ciabatta bread</i>	

## PASTA

*Hand crafted with care by Chef Rosemarie Drygala, in our on-site pastaria*

<b>FETTUCCINE BOLOGNESE</b> 	<b>\$26</b>
<i>DeRomo's fettuccine tossed in a tomato meat sauce</i>	
<b>RIGATONI ALLA VODKA</b>	<b>\$24</b>
<i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>\$25</b>
<i>House-made meatballs and marinara, topped with Parmesan</i>	
<b>LINGUINE VILLAGGIO</b>	<b>\$27</b>
<i>Sautéed chicken, broccolini, grape tomatoes, fresh herbs, pine nuts, garlic and olive oil</i>	
<b>FETTUCINE ALFREDO</b>	<b>\$24</b>
<i>DeRomo's fettuccine tossed in a rich cheese sauce made with fresh cream and Parmesan. Add chicken \$8, shrimp \$10</i>	
<b>LASAGNA AL FORNO</b> 	<b>\$28</b>
<i>Classic layered lasagna with a tomato meat sauce, ricotta, mascarpone, Parmesan and fresh marinara</i>	
<b>CHEESE RAVIOLI</b>	<b>\$26</b>
<i>Ravioli filled with Parmesan and ricotta, served with our creamy Rosa sauce and a house-made meatball</i>	
<b>CAVATELLI DEROMO'S</b>	<b>\$28</b>
<i>Sautéed broccoli rabe, grape tomatoes, house-made Italian sausage, fresh cream, mascarpone and Parmesan</i>	
<b>LOBSTER FRA DIAVOLO</b>	<b>\$46</b>
<i>DeRomo's fresh fettuccine, tender lobster, jumbo shrimp, lemon tomato concasse sauce</i>	
<b>LINGUINE ALLE VONGOLE</b> 	<b>\$28</b>
<i>Tender steamed clams, white wine, garlic and fresh parsley</i>	
<b>LOBSTER RAVIOLI</b>	<b>\$46</b>
<i>Lobster stuffed ravioli with pan seared sea scallops and sun-dried tomato beurre blanc</i>	

## CONTORNI

<b>GARLIC PARMESAN MASHED POTATOES</b>	<b>\$9</b>
<b>BROCCOLI RABE SAUTÉED WITH GARLIC</b>	<b>\$9</b>
<b>BALSAMIC GLAZED ASPARAGUS</b>	<b>\$9</b>
<b>CREAMY RISOTTO</b>	<b>\$9</b>
<b>ROASTED TRI COLOR BABY CARROTS</b>	<b>\$9</b>
<b>SIDE OF SPAGHETTI MARINARA</b>	<b>\$9</b>