



December Lunch 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

Chilled Seafood Cobb Salad \$22

Chilled Lemon & Herb Shrimp, Scallops & Lump Crab
Mixed Greens | Tomato | Bacon Cucumber | Eggs | Red Onion
Avocado | Green Goddess Dressing

Roasted Pear Salad \$15

Pomegranate Seeds | Blue Cheese | Fennel
Mixed Greens | Citrus Vinaigrette | House Made Salted Walnut Brittle

Slow Roasted Short Rib Ragu \$25

Fresh Mozzarella & Ricotta Cheese Tortellini | Parmesan

Chef Rosemarie's Butternut Squash & Pumpkin Ravioli \$23

Brown Butter Pumpkin Sauce | Fresh Sage | Toasted Walnuts

Mahi - Mahi Sandwich \$19

Grilled or Blackened | Sundried Tomato Aioli | Cabbage Slaw
Heirloom Tomato | Kaiser


Chef Anne Marie's Pumpkin Cheesecake \$9

Caramel Whipped Cream | Pecan Toffee







SPECIALITÀ dello CHEF

SALMON FANTASIA  	\$27
<i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	
EGGPLANT PARMESAN	\$25
<i>Layered eggplant, fresh mozzarella, marinara and Parmesan</i>	
CHICKEN MARSALA	\$23
VEAL MARSALA	\$27
<i>Sautéed mushrooms served in a Marsala wine sauce over spaghetti</i>	
CHICKEN PICCATA	\$23
VEAL PICCATA	\$27
<i>Sautéed in capers, shallots, white wine and a lemon butter sauce over spaghetti</i>	
CHICKEN PARMESAN 	\$23
VEAL PARMESAN	\$27
<i>Lightly breaded chicken or veal scallopini, topped with marinara and mozzarella, served over spaghetti marinara</i>	

ZUPPE

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

INSALATE

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

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


ANTIPASTI

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

 Signature Items

SANDWICHES

Served with choice of crispy fries, side salad or cup of soup

CHICKEN PARMESAN <i>Lightly breaded chicken, mozzarella, marinara on a rustic Italian baguette</i>	\$17
PARMA <i>Prosciutto, fresh mozzarella, arugula, pickled onions, lemon dressing, pesto aioli on focaccia bread</i>	\$18
CAPRESE <i>Fresh mozzarella, heirloom tomatoes, basil aioli, tomato jam, mixed greens and balsamic glaze on a multigrain ciabatta</i>	\$17
MEATBALL <i>Housemade meatballs, mozzarella, marinara on a rustic Italian baguette</i>	\$17
SAUSAGE & PEPPERS  <i>Italian sausage, bell peppers, red onion, mozzarella and marinara on a rustic Italian baguette</i>	\$17


PASTA

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

FETTUCCINE BOLOGNESE  <i>DeRomo's fettuccine tossed in a tomato meat sauce</i>	\$23
RIGATONI ALLA VODKA <i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	\$21
SPAGHETTI & MEATBALLS <i>House-made meatballs and marinara, topped with Parmesan</i>	\$22
LINGUINE VILLAGGIO <i>Sautéed chicken, broccolini, grape tomatoes, fresh herbs, pine nuts, garlic and olive oil</i>	\$24
FETTUCINE ALFREDO <i>DeRomo's fettuccine tossed in a rich cheese sauce made with fresh cream and Parmesan. Add chicken \$8, shrimp \$10</i>	\$21
LASAGNA AL FORNO  <i>Classic layered lasagna with a tomato meat sauce, ricotta, mascarpone, Parmesan and fresh marinara</i>	\$25
CHEESE RAVIOLI <i>Ravioli filled with Parmesan and ricotta, served with our creamy Rosa sauce and a house-made meatball</i>	\$23
CAVATELLI DEROMO'S <i>Sautéed broccoli rabe, grape tomatoes, house-made Italian sausage, fresh cream, mascarpone and Parmesan</i>	\$25
LINGUINE ALLE VONGOLE  <i>Tender steamed clams, white wine, garlic and fresh parsley</i>	\$25

CONTORNI

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

 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.