



INSALATE E ZUPPE

GF INSALATA DELLA CASA Baby Mixed Greens, Diced Tomato, Red Onion & Cucumber Tossed in Our Balsamic Tomato Vinaigrette 13	GF INSALATA ATENE Artisan Mixed Greens, Fire-Roasted Peppers, Kalamata Olives, Tuscan White Beans, Crumbled Feta Cheese With Extra Virgin Lemon Olive Oil Dressing 16
INSALATA CAESAR Romaine Lettuce, Croutons and Parmigiano-Reggiano Tossed with Our Classic Caesar Dressing 14	GF MOZZARELLA CAPRESE The Traditional Italian Classic Made With Our House-Made Mozzarella, Ripe Tomato, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze 15
INSALATA CHOPPED WEDGE Chopped Iceberg Lettuce, Crumbled Bleu Cheese, Diced Tomato, Red Onion, Crisp Prosciutto, Bleu Cheese Dressing & a Drizzle of Balsamic Reduction 15	ZUPPA DI TOSCANA Italian Sausage, Potatoes, Broccoli Rabe & Cream 9
ZUPPA DI PASTA E FAGIOLI Traditional Tuscan White Bean Soup with Prosciutto & Ditalini Pasta 9	

ADD TO ANY SALAD:
CHICKEN \$5 | SALMON \$8 | SHRIMP \$8 | MEATBALL \$5

ANTIPASTI

FRIED RAVIOLI House-Made Signature Three Cheese (Ricotta/Romano/Asiago) Ravioli With Sautéed Spinach & Marinara 16	ROLLATINI DI MELANZANE Thinly Sliced, Egg Battered & Lightly Breaded Eggplant Rolled With A Delicate Mixture Of Italian Ricotta, Parmigiano Reggiano Topped With DeRomo's Tomato Sauce, Mozzarella & Baked Golden Brown 15
CALAMARI GIARDINIERA FRITTI Fried Calamari & Giardiniera Vegetables Served With Our House Made Napolitano Marinara Sauce 17	TUNA GIARDINIERA Seared Tuna Served Rare Encrusted In Italian Seasonings With A Red Pepper Coulis & Diced Giardiniera 20
POLPETTE DI MANZO Nonna's Meatballs Topped With House Marinara & Served With Fresh Ricotta & Parmigiano-Reggiano 14	BRUSCHETTA Crostini Topped With Fresh Tomato, Basil, Garlic & Balsamic Vinaigrette 14
SAPORI D'ITALIA (FOR TWO) Prosciutto di Parma, Soppressata, Mortadella, Provolone, Mixed Olives, Roasted Pepper & Marinated Artichokes 28	GF MARE AZZURRO Italian Seafood Salad With Shrimp, Calamari, Clams, Mussels & Scallops, Olive & Peppers In An Olive Oil Lemon Dressing Over A Bed Of Mixed Greens 20
GF CARPACCIO DI MANZO Thin Slices Of Cured Beef Served With Arugula, Roasted Pepper & Shaved Manchego Cheese With Fresh Lemon & Olive Oil Dressing 18	COZZE IN BIANCO Fresh Mussels Served with Shaved Fennel In A White Wine, Garlic & Parsley Broth with Grilled Ciabatta Bread. (Available Fra Diavolo Style) 17
SALSICCIA Grilled House-Made Sausage With Fire Roasted Onions & Peppers 14	

PESCE

GF SWORDFISH PUTTANESCA Grilled Swordfish Served With Braised Tomato Caper Sauce Topped With Fennel Kalamata Olive Salad 37	
GF SALMON FANTASIA Pan Seared Salmon Filet Served With Asparagus & Garlic Mashed Potatoes Topped With Sautéed Mushrooms And Calvados Brandy Cream Sauce 35	

* 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 *

CARNE

LOMBATA MILANESE	Breaded Veal Chop Pan Fried Topped With Diced Tomatoes & Artisan Mixed Greens	44
GF GRILLED TUSCAN RIBEYE	Grilled 14oz Ribeye Steak Topped With Red Pepper Butter Served With Roasted Asparagus & Garlic Mashed Potatoes	42
GF GORGONZOLA TENDERLOIN	Grilled 8oz Gorgonzola Crusted Tenderloin With Sautéed Broccolini And Skinny Fries	44

TRADITIONAL FAVORITES

ALL PASTA IS HAND CRAFTED WITH CARE IN OUR ON-SITE PASTERIA		
FETTUCCINE ALLA BOLOGNESE	Fettuccine Pasta Tossed In Homemade Meat Sauce Topped With Parmigiano Reggiano	26
SPAGHETTI AND MEATBALLS	Spaghetti With Nonna's Meatballs In Our House Marinara	23
RIGATONI ALLA VODKA	Rigatoni With Sautéed Pancetta, Oven Roasted Pearl Onions and Basil Tossed in Aurora Sauce	26
LASAGNA AL FORNO	Classic Lasagna Layered With Ricotta, Bolognese Sauce Topped With Marinara & Mozzarella Cheese	28
LINGUINE VILLAGGIO	Linguine Served With Sautéed Chicken, Spinach, Pine Nuts, Sun Dried Tomatoes, Garlic, Olive Oil Topped With Diced Tomatoes & Shaved Parmigiano Cheese	25
VITELLO PICCATA	Veal Scaloppine Sautéed In Caper, White Wine, Lemon, Butter Sauce Over Spaghetti	34
POLLO ALLA PARMIGIANA	Chicken Scaloppini Pan Fried & Served With House Marinara Over Spaghetti	29
POLLO PICCATA	Chicken Scaloppine Sautéed In Caper, White Wine, Lemon, Butter Sauce Over Spaghetti	29
CAVATELLI DeROMO	Sautéed Broccoli Rabe, Sun Dried Tomatoes, House Italian Sausage Tossed In Sautéed Garlic Oil Served With Cavatelli Pasta & Topped With Shaved Parmigiano Cheese	27
GF VITELLO SCHANTINELLA	Pan Seared Veal Medallions, Sea Scallops and Jumbo Shrimp With Roasted Pearl Onions In A Basil Sherry Cream Sauce Served With Creamy Risotto	44
LOBSTER FRA DIAVOLO	Fettuccine Pasta With Lobster Claw And Knuckle, Jumbo Shrimp, Spicy House Marinara Sauce	46
LINGUINE ALLE VONGOLE	Linguine With Steamed Clams, White Wine, Garlic, Parsley & Olive Oil Also Available With House Marinara	26
VEAL CHOP PARMIGIANA	Bone In Veal Chop, Deep Fried Served With Spaghetti	48
MELANZANA ALLA PARMIGIANA	Thin Layers Of Eggplant Lightly Breaded Topped With Marinara, Mozzarella And Parmigiano Reggiano Cheese	27
VITELLO MARSALA	Veal Scaloppine With Sautéed Mushrooms Served In Marsala Wine Sauce Over Spaghetti	34
POLLO MARSALA	Chicken Scaloppine With Sautéed Mushrooms Served In Marsala Wine Sauce Over Spaghetti	29
SPAGHETTI SELVAGGIO	Spaghetti Tossed With Cremini & Shitake Mushrooms, Sun Dried Tomatoes, Baby Spinach & Garlic Olive Oil	24
LINGUINE GAMBERI	Sautéed Jumbo Shrimp With Minced Garlic Choice Of Scampi or Fra Diavolo Style	34
RAVIOLI FORMAGGIO	Jumbo Cheese Ravioli Filled With Ricotta And Parmigiano Reggiano In Aurora Sauce Topped With Nonna's Meatball	28
VITELLO ALLA PARMIGIANA	Veal Scaloppini Pan Fried & Served With House Marinara Over Spaghetti	34
POLLO ALLA DeROMO	Sautéed Chicken Breast Layered With Prosciutto, Ricotta Cheese, Breaded Eggplant, House Mozzarella Topped With Aurora Sauce Served With Sautéed Spinach & Garlic Mashed Potatoes	32
LOBSTER RAVIOLI	Lobster Ravioli With Pan Seared Jumbo Scallops Topped With Sun Dried Tomato Butter Sauce	44
CAPE SANTE E GAMBERI	Pan Seared Jumbo Scallops & Shrimp In Shallot Alfredo Cream Sauced Tossed With Sweet Green Peas, Sun Dried Tomatoes With Fettucine	32
FIOCCHI PERA	Satchels Of Egg Pasta Stuffed With Ricotta Cheese and Fresh Pear Served With Mascarpone Cream Sauce	21
POLLO ALLA CACCIATORA	Slow Roasted Chicken With Peppers, Onions, Mushrooms, Olives, Garlic, Capers, Herbs & Lemon	34
SPAGHETTI CARBONARA	House Made Spaghetti With Crisp Pancetta, Parmigiano Reggiano Coated In A Light Cream Sauce	24
GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$2		

Parties of 8 or more will include a 20% gratuity- No separate checks - Subject to select menu

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