

INSALATE

- INSALATA DELLA CASA** ^{GF} 13 **INSALATA CAESAR** ^{GF} 14
Baby Mixed Greens, Diced Tomato, Romaine Lettuce, Croutons and Red Onion and Cucumber tossed in our Balsamic Tomato Vinaigrette with our Classic Caesar Dressing
- INSALATA ATENE** 16 **INSALATA CHOPPED WEDGE** 15
Artisan Mixed Greens, Fire-Roasted Peppers, Chopped Iceberg Lettuce, Crumbled Bleu Kalamata Olives, Tuscan White Beans, Cheese, Diced Tomato, Red Onion, Crisp Crumbled Feta Cheese with Extra Virgin Prosciutto, Bleu Cheese Dressing and a Lemon Olive Oil Dressing drizzle of Balsamic Reduction

ADD TO ANY SALAD: Chicken \$5 Salmon \$8 Shrimp \$8 Meatball \$5

ZUPPE

- ZUPPA DI PASTA E FAGIOLI** 9 **ZUPPA DI TOSCANA** 9
Traditional Tuscan White Bean Soup Italian Sausage, Potatoes, Broccoli Rabe with Prosciutto and Ditalini Pasta and Cream

ANTIPASTI

- FRIED RAVIOLI** 16 **BRUSCHETTA** 14
House-Made Signature Three Cheese (Ricotta/Romano/Asiago) Ravioli with Sautéed Spinach and Marinara Crostini topped with Fresh Tomato, Basil, Garlic and Balsamic Vinaigrette
- ROLLATINI DI MELANZANE** 15 **SAPORI D'ITALIA (FOR TWO)** 28
Thinly Sliced, Egg Battered and Lightly Breaded Prosciutto di Parma, Soppresata, Mortadella, Eggplant Rolled with a delicate mixture of Italian Provolone, Mixed Olives, Roasted Pepper and Ricotta, Parmigiano-Reggiano topped with Marinated Artichokes
DeRomo's Tomato Sauce, Mozzarella and Baked Golden Brown
- CALAMARI GIARDINIERA FRITTI** 17 **MARE AZZURRO** ^{GF} 20
Fried Calamari and Giardiniera Vegetables Italian Seafood Salad with Shrimp, Calamari, served with Our House-Made Napolitano Clams, Mussels and Scallops, Olives and Peppers Marinara Sauce in an Olive Oil Lemon Dressing
- TUNA GIARDINIERA** 20 **CARPACCIO DI MANZO** ^{GF} 18
Seared Tuna served Rare Encrusted with Arugula, Italian Seasonings with a Red Pepper Coulis and Roasted Pepper and Shaved Manchego Cheese Diced Giardiniera with Fresh Lemon and Olive Oil Dressing
- POLPETTE DI MANZO** 14 **COZZE IN BIANCO** 17
Nonna's Meatballs topped with Shaved Fennel in a House Marinara and served with Fresh Ricotta and Parsley Broth with Grilled Parmigiano-Reggiano Ciabatta Bread. (Available Fra Diavolo Style)
- SALSICCIA** 14
Grilled House-Made Sausage with Fire Roasted Onions and Peppers

PESCE

- SWORDFISH PUTTANESCA** ^{GF} 37 **LOBSTER FRA DIAVOLO** 46
Grilled Swordfish served with Braised Tomato Fettucine Pasta with Lobster Claw and Knuckle, Caper Sauce topped with Fennel Kalamata Olive Salad Jumbo Shrimp, Spicy House Marinara Sauce
- SALMON FANTASIA** ^{GF} 35 **LINGUINE ALLE VONGOLE** 26
Pan Seared Salmon Filet served with Asparagus Linguine with Steamed Clams, White Wine, and Garlic Mashed Potatoes topped with Garlic, Parsley and Olive Oil Sautéed Mushrooms and Calvados Brandy Cream Sauce (Available with House Marinara)
- CAPE SANTE E GAMBERI** 32 **LINGUINE GAMBERI** 34
Pan Seared Jumbo Scallops and Shrimp with Sautéed Jumbo Shrimp with Minced Garlic Shallot Alfredo Cream Sauced tossed with Sweet (Choice of Scampi or Fra Diazole Style) Green Peas, Sun Dried Tomatoes with Fettucine

CARNE

- GRILLED TUSCAN RIBEYE** 42 **GORGONZOLA TENDERLOIN** 44
Grilled 14oz Ribeye Steak topped with Grilled 8oz Gorgonzola Crusted Tenderloin Red Pepper Butter served with Roasted with Sautéed Broccolini and Skinny Fries Asparagus and Garlic Mashed Potatoes



DEROMO'S SIGNATURE DISHES

VITELLO SCHANTINELLA	44
<i>Pan Seared Veal Medallions, Sea Scallops and Jumbo Shrimp with Roasted Pearl Onions in a Basil Sherry Cream Sauce served with Creamy Risotto</i>	
LOMBATA MILANESE	44
<i>Breaded Veal Chop Pan Fried topped with Diced Tomatoes and Artisan Mixed Greens</i>	
POLLO ALLA DeROMO	32
<i>Sautéed Chicken Breast layered with Prosciutto, Ricotta Cheese, Breaded Eggplant, House Mozzarella topped with Aurora Sauce served with Sautéed Spinach and Garlic Mashed Potatoes</i>	
LOBSTER RAVIOLI	44
<i>Lobster Ravioli with Pan Seared Jumbo Scallops topped with Sun Dried Tomato Butter Sauce</i>	
RAVIOLI FORMAGGIO	28
<i>Jumbo Cheese Ravioli filled with Ricotta and Parmigiano Reggiano in Aurora Sauce topped with Nonna's Meatball</i>	

TRADITIONAL FAVORITES

ALL PASTA IS HAND CRAFTED WITH CARE IN OUR ON-SITE PASTARIA

FETTUCCHINE ALLA BOLOGNESE	26
<i>Fettuccine Pasta tossed in Homemade Meat Sauce topped with Parmigiano-Reggiano</i>	
SPAGHETTI AND MEATBALLS	23
<i>Spaghetti with Nonna's Meatballs in our House Marinara</i>	
LASAGNA AL FORNO	28
<i>Classic Lasagna layered with Ricotta, Bolognese Sauce topped with Marinara and Mozzarella Cheese</i>	
SPAGHETTI SELVAGGIO	24
<i>Spaghetti tossed with Cremini and Shitake Mushrooms, Sun Dried Tomatoes, Baby Spinach and Garlic Olive Oil</i>	
CAVATELLI DeROMO	27
<i>Sautéed Broccoli Rabe, Sun Dried Tomatoes, House Italian Sausage tossed in Sautéed Garlic Oil served with Cavatelli Pasta and topped with Shaved Parmigiano Cheese</i>	
FIOCCHI PERA	21
<i>Satchels of Egg Pasta stuffed with Ricotta Cheese and Fresh Pear served with Mascarpone Cream Sauce</i>	
RIGATONI ALLA VODKA	26
<i>Rigatoni with Sautéed Pancetta, Oven Roasted Pearl Onions and Basil tossed in Aurora Sauce</i>	
SPAGHETTI CARBONARA	24
<i>House-Made Spaghetti with Crisp Pancetta, Parmigiano-Reggiano coated in a Light Cream Sauce</i>	
LINGUINE VILLAGGIO	25
<i>Linguine served with Sautéed Chicken, Spinach, Pine Nuts, Sun Dried Tomatoes, Garlic, Olive Oil topped with Diced Tomatoes and Shaved Parmigiano Cheese</i>	
MELANZANA ALLA PARMIGIANA	27
<i>Thin Layers of Eggplant Lightly Breaded topped with Marinara, Mozzarella and Parmigiano-Reggiano</i>	
POLLO MARSALA	29
<i>Chicken Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti</i>	
POLLO ALLA PARMIGIANA	29
<i>Chicken Scaloppine Pan Fried and served with House Marinara over Spaghetti</i>	
POLLO PICCATA	29
<i>Chicken Scaloppine Sautéed In Caper, White Wine, Lemon, Butter Sauce over Spaghetti</i>	
POLLO ALLA CACCIATORA	34
<i>Slow Roasted Chicken with Peppers, Onions, Mushrooms, Olives, Garlic, Capers, Herbs and Lemon</i>	
VEAL CHOP PARMIGIANA	48
<i>Bone in Veal Chop, Deep Fried served with Spaghetti</i>	
VITELLO PICCATA	34
<i>Veal Scaloppine Sautéed in Caper, White Wine, Lemon, Butter Sauce over Spaghetti</i>	
VITELLO ALLA PARMIGIANA	34
<i>Veal Scaloppine Pan Fried and served with House Marinara over Spaghetti</i>	
VITELLO MARSALA	34
<i>Veal Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti</i>	

GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$2  GLUTEN FREE

Parties of 8 or more will include a 20% gratuity • No separate checks • 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.