

INSALATE

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

ANTIPASTI

- FRIED RAVIOLI** 16 **MOZZARELLA CAPRESE** ^{GF} 15
House-Made Signature Three Cheese (Ricotta/Romano/Asiago) Ravioli with Sautéed Spinach and Marinara
The traditional Italian classic made with Our House-Made Mozzarella, Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze
- CALAMARI GIARDINIERA FRITTI** 17 **ROLLATINI DI MELANZANE** 15
Fried Calamari and Giardiniera Vegetables served with Our House-Made Neapolitano Marinara Sauce
Thinly Sliced, Egg Battered and Lightly Breaded Eggplant Rolled with a delicate mixture of Italian Ricotta, Parmigiano-Reggiano topped with DeRomo's Tomato Sauce, Mozzarella and Baked Golden Brown
- MARE AZZURRO** ^{GF} 20 **SALSICCIA** 14
Italian Seafood Salad with Shrimp, Calamari, Clams, Mussels and Scallops, Olives and Peppers in an Olive Oil Lemon Dressing
Grilled House-Made Sausage with Fire Roasted Onions and Peppers
- POLPETTE DI MANZO** 14 **CARPACCIO DI MANZO** ^{GF} 18
Nonna's Meatballs topped with House Marinara and served with Fresh Ricotta and Parmigiano-Reggiano
Thin Slices of Cured Beef served with Arugula, Roasted Pepper and Shaved Manchego Cheese with Fresh Lemon and Olive Oil Dressing
- BRUSCHETTA** 14 **COZZE IN BIANCO** 17
Crostini topped with Fresh Tomato, Basil, Garlic and Balsamic Vinaigrette
Fresh Mussels served with Shaved Fennel in a White Wine, Garlic and Parsley Broth with Grilled Ciabatta Bread. (Available Fra Diavolo Style)
- TUNA GIARDINIERA** 20
Seared Tuna served Rare Encrusted in Italian Seasonings with a Red Pepper Coulis and Diced Giardiniera

SANDWICHES / BURGERS

- DeROMO'S BURGER** 15
All Beef Burger with Lettuce, Tomato, Red Onion, Banana Pepper, Pickle, Mozzarella and Provolone Cheese topped with DeRomo's Sauce
***Vegan Burger Also Available**
- CHICKEN PARMESAN** 14
Breaded Chicken, DeRomo's Tomato Sauce and Mozzarella
- SAUSAGE & PEPPERS** 14
Pan Seared Sausage, Roasted Peppers, Caramelized Onions and Mozzarella
- PARMA SANDWICH** 15
Prosciutto and House-Made Mozzarella with Fresh Basil and Extra Virgin Olive Oil
- MEATBALL PARMESAN** 14
Nonna's Meatballs, DeRomo's Tomato Sauce and Mozzarella

PESCE and CARNE

- SALMON FANTASIA** **GF** **28**
Pan Seared Salmon Filet served with Asparagus and Garlic Mashed Potatoes topped with Sautéed Mushrooms and Calvados Brandy Cream Sauce
- LINGUINE ALLE VONGOLE** **22**
*Linguine with Steamed Clams, White Wine, Garlic, Parsley and Olive Oil
(Available with House Marinara)*
- GRILLED TUSCAN RIBEYE** **38**
Grilled 14oz Ribeye Steak topped with Red Pepper Butter served with Roasted Asparagus and Garlic Mashed Potatoes

TRADITIONAL FAVORITES

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

- RAVIOLI FORMAGGIO** **22**
Jumbo Cheese Ravioli filled with Ricotta and Parmigiano-Reggiano in Aurora Sauce topped with Nonna's Meatball
- SPAGHETTI SELVAGGIO** **18**
Spaghetti tossed with Cremini and Shitake Mushrooms, Sun Dried Tomatoes, Baby Spinach and Garlic Olive Oil
- FIOCCHI PERA** **21**
Satchels of Egg Pasta stuffed with Ricotta Cheese and Fresh Pear served with Mascarpone Cream Sauce
- FETTUCCINE ALLA BOLOGNESE** **22**
Fettuccine Pasta tossed in Homemade Meat Sauce topped with Parmigiano-Reggiano
- CAVATELLI DeROMO** **27**
Sautéed Broccoli Rabe, Sun Dried Tomatoes, House Italian Sausage tossed in Sautéed Garlic Oil served with Cavatelli Pasta and topped with Shaved Parmigiano Cheese
- RISOTTO FUNGO** **21**
Creamy Risotto with Sautéed Mushrooms and Parmigiano-Reggiano
- SPAGHETTI AND MEATBALLS** **23**
Spaghetti with Nonna's Meatballs in our House Marinara
- LASAGNA AL FORNO** **28**
Classic Lasagna layered with Ricotta, Bolognese Sauce topped with Marinara and Mozzarella Cheese
- SPAGHETTI CARBONARA** **21**
House-Made Spaghetti with Crisp Pancetta, Parmigiano-Reggiano coated in a Light Cream Sauce
- LINGUINE VILLAGGIO** **21**
Linguine served with Sautéed Chicken, Spinach, Pine Nuts, Sun Dried Tomatoes, Garlic, Olive Oil topped with Diced Tomatoes and Shaved Parmigiano Cheese
- RIGATONI ALLA VODKA** **20**
Rigatoni with Sautéed Pancetta, Oven Roasted Pearl Onions and Basil tossed in Aurora Sauce
- MELANZANA ALLA PARMIGIANA** **27**
Thin Layers of Eggplant Lightly Breaded topped with Marinara, Mozzarella and Parmigiano-Reggiano
- POLLO ALLA PARMIGIANA** **22**
Chicken Scaloppine Pan Fried and served with House Marinara over Spaghetti
- POLLO PICCATA** **22**
Chicken Scaloppine Sautéed in Caper, White Wine, Lemon, Butter Sauce over Spaghetti
- POLLO MARSALA** **22**
Chicken Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti
- VITELLO PICCATA** **25**
Veal Scaloppine Sautéed in Caper, White Wine, Lemon, Butter Sauce over Spaghetti
- VITELLO MARSALA** **25**
Veal Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti
- VITELLO ALLA PARMIGIANA** **25**
Veal Scaloppine Pan Fried and served with House Marinara over Spaghetti

GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$2 **GF 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.