

INSALATE

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

ANTIPASTI

- ROLLATINI DI MELANZANE** 15 *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*
- CALAMARI GIARDINIERA FRITTI** 17 *Fried Calamari and Giardiniera Vegetables served with Our House-Made Napolitano Marinara Sauce*
- POLPETTE DI MANZO** 14 *Nonna's Meatballs topped with House Marinara and served with Fresh Ricotta and Parmigiano-Reggiano*
- BRUSCHETTA** 14 *Crostini topped with Fresh Tomato, Basil, Garlic and Balsamic Vinaigrette*
- CARPACCIO DI MANZO** ^{GF} 18 *Thin Slices of Cured Beef served with Arugula, Roasted Pepper and Shaved Manchego Cheese with Fresh Lemon and Olive Oil Dressing*
- SALSICCIA** 14 *Grilled House-Made Sausage with Fire Roasted Onions and Peppers*
- FIOCCHI PERA** 21 *Satchels of Egg Pasta stuffed with Ricotta Cheese and Fresh Pear served with Mascarpone Cream Sauce*
- MOZZARELLA CAPRESE** ^{GF} 15 *The traditional Italian classic made with Our House-Made Mozzarella, Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze*

PESCE

- SALMON FANTASIA** ^{GF} 35 *Pan Seared Salmon Filet served with Asparagus and Garlic Mashed Potatoes topped with Sautéed Mushrooms and Calvados Brandy Cream Sauce*
- CAPE SANTE E GAMBERI** 32 *Pan Seared Jumbo Scallops and Shrimp in Shallot Alfredo Cream Sauce tossed with Sweet Green Peas, Sun Dried Tomatoes and Fettucine*
- LINGUINE ALLE VONGOLE** 26 *Linguine with Steamed Clams, White Wine, Garlic, Parsley and Olive Oil (Available with House Marinara)*

CARNE

- GRILLED TUSCAN RIBEYE** 42 *Grilled 14oz Ribeye Steak topped with Red Pepper Butter served with Roasted Asparagus and Garlic Mashed Potatoes*



DEROMO'S SIGNATURE DISHES

VITELLO SCHANTINELLA 44
Pan Seared Veal Medallions, Sea Scallops and Jumbo Shrimp with Roasted Pearl Onions in a Basil Sherry Cream Sauce served with Creamy Risotto

RAVIOLI FORMAGGIO 28
Jumbo Cheese Ravioli filled with Ricotta and Parmigiano Reggiano in Aurora Sauce topped with Nonna's Meatball

TRADITIONAL FAVORITES

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

FETTUCCINE ALLA BOLOGNESE 26
Fettuccine Pasta tossed in Homemade Meat Sauce topped with 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 SELVAGGIO 24
Spaghetti tossed with Cremini and Shitake Mushrooms, Sun Dried Tomatoes, Baby Spinach and Garlic Olive Oil

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

RIGATONI ALLA VODKA 26
Rigatoni with Sautéed Pancetta, Oven Roasted Pearl Onions and Basil tossed in Aurora Sauce

SPAGHETTI CARBONARA 24
House-Made Spaghetti with Crisp Pancetta, Parmigiano-Reggiano coated in a Light Cream Sauce

LINGUINE VILLAGGIO 25
Linguine served with Sautéed Chicken, Spinach, Pine Nuts, Sun Dried Tomatoes, Garlic, Olive Oil topped with Diced Tomatoes and Shaved Parmigiano Cheese

MELANZANA ALLA PARMIGIANA 27
Thin Layers of Eggplant Lightly Breaded topped with Marinara, Mozzarella and Parmigiano-Reggiano

POLLO MARSALA 29
Chicken Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti

POLLO ALLA PARMIGIANA 29
Chicken Scaloppine Pan Fried and served with House Marinara over Spaghetti

POLLO PICCATA 29
Chicken Scaloppine Sautéed In Caper, White Wine, Lemon, Butter Sauce over Spaghetti

VEAL CHOP PARMIGIANA 48
Bone in Veal Chop, Deep Fried served with Spaghetti

VITELLO PICCATA 34
Veal Scaloppine Sautéed in Caper, White Wine, Lemon, Butter Sauce over Spaghetti

VITELLO ALLA PARMIGIANA 34
Veal Scaloppine Pan Fried and served with House Marinara over Spaghetti

VITELLO MARSALA 34
Veal Scaloppine with Sautéed Mushrooms served in Marsala Wine Sauce over Spaghetti

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.