



## INSALATE

- INSALATA DELLA CASA** <sup>GF</sup> 13 **INSALATA CAESAR** <sup>GF</sup> 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  
*Traditional Tuscan White Bean Soup with Prosciutto and Ditalini Pasta*

## ANTIPASTI

- 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*
- MOZZARELLA CAPRESE** <sup>GF</sup> 15  
*The traditional Italian classic made with Our House-Made Mozzarella, Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze*
- 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*
- SALSICCIA** 14  
*Grilled House-Made Sausage with Fire Roasted Onions and Peppers*
- CARPACCIO DI MANZO** <sup>GF</sup> 18  
*Thin Slices of Cured Beef served with Arugula, Roasted Pepper and Shaved Manchego Cheese with Fresh Lemon and Olive Oil Dressing*
- FIOCCHI PERA** 21  
*Satchels of Egg Pasta stuffed with Ricotta Cheese and Fresh Pear served with Mascarpone Cream Sauce*

## SANDWICHES

- 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*

**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*

**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.\*