



## ZUPPE

**FAGIOLI** Traditional Tuscan white bean soup with prosciutto and ditalini pasta **\$9**  
*Ask about our Weekly Special*

## INSALATE

**ITALIAN GREEN SALAD** **GF** **\$13**  
*Olives, tomatoes, cucumber, red onions and Italian herb dressing*

**CAESAR SALAD** **\$14**  
*Romaine hearts, croutons, Parmesan and creamy Caesar dressing*

**CHOPPED WEDGE** **GF** **\$14**  
*Iceberg lettuce, crumbled blue cheese, crisp bacon, tomatoes and blue cheese dressing*

**ATENE SALAD** **\$17**  
*Spring mix, roasted peppers, olives, white beans, feta and lemon dressing*

**ADD TO ANY SALAD:** Chicken \$6 Salmon \$8 Shrimp \$9 Meatball \$5

## ANTIPASTI

**CALAMARI GIARDINIERA** **\$17**  
*Crispy calamari, pickled vegetables and marinara sauce*

**MEATBALLS** **\$14**  
*DeRomo's housemade meatballs, ricotta and marinara sauce*

**BEEF CARPACCIO** **GF** **\$20**  
*Cured beef sliced paper thin, arugula, roasted peppers, shaved Manchego cheese and lemon & olive oil dressing*

**SAUSAGE & PEPPERS** **\$14**  
*Italian sausage, baby bell peppers, marinara sauce and Parmesan*

**BRUSCHETTA** **\$14**  
*Fresh tomato, basil, red onion and arugula on ciabatta crostini with a balsamic glaze*

**EGGPLANT ROLLATINI** **\$15**  
*Rolled eggplant with ricotta, Parmesan and marinara sauce*

**CAPRESE** **GF** **\$15**  
*Heirloom tomatoes, fresh mozzarella, basil, cracked black pepper with a balsamic glaze*

**FIOCCHI** **\$15**  
*Pear and ricotta cheese parcels in a mascarpone cream sauce*

**MUSSELS** **\$18**  
*Bloody Mary broth, micro celery served with crostini*

## SANDWICHES

*Served with crispy fries, side salad or half soup*

**CHICKEN PARMESAN** **\$16**  
*Breaded chicken, marinara sauce and mozzarella on ciabatta*

**PARMA** **\$17**  
*Prosciutto, fresh mozzarella, arugula, pickled onions, lemon dressing on focaccia bread*

**CAPRESE** **\$16**  
*Fresh mozzarella, tomatoes, basil, balsamic glaze on multi grain bread*

**MEATBALL** **\$16**  
*DeRomo's housemade meatballs, marinara sauce and mozzarella on ciabatta*

**SAUSAGE & PEPPERS** **\$16**  
*Italian sausage, roasted peppers and onions, marinara sauce and mozzarella on ciabatta*



## PASTA

*Our pasta is hand-crafted on-site and made fresh daily in our Pastaria*

<b>SPAGHETTI &amp; MEATBALLS</b> <i>Classic spaghetti, marinara sauce and DeRomo's housemade meatballs</i>	<b>\$22</b>
<b>SPAGHETTI ALLA BOLOGNESE</b> <i>Classic spaghetti, housemade Bolognese and marinara sauce</i>	<b>\$22</b>
<b>RIGATONI ALLA VODKA</b> <i>Al-dente rigatoni pasta, sautéed pancetta, cipollini onions, creamy vodka sauce and micro basil</i>	<b>\$20</b>
<b>LIGHT &amp; FRESH</b> <i>Delicate lemon and black pepper pasta, garlic, tomatoes and basil</i>	<b>\$20</b>
<b>LINGUINE ALLE VONGOLE</b> <i>Steamed clams, white wine, garlic, fresh parsley and olive oil (available with house marinara)</i>	<b>\$26</b>
<b>PEPPER PRIMAVERA</b> <i>Spinach bucatini, tri-color peppers, yellow squash and creamy ricotta</i>	<b>\$20</b>
<b>CHEESE RAVIOLI</b> <i>Ricotta and Parmesan stuffed ravioli, marinara sauce and a DeRomo's housemade meatball</i>	<b>\$22</b>
<b>LASAGNA</b> <i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	<b>\$24</b>
<b>SELVAGGIO</b> <i>Spaghetti, cremini and shitake mushrooms, sun dried tomatoes, baby spinach and garlic olive oil</i>	<b>\$21</b>

## SPECIALITÀ dello CHEF

<b>SALMON FANTASIA</b> <i>Pan seared salmon filet, Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	<b>\$26</b>
<b>EGGPLANT PARMESAN</b> <i>Layered crispy fried eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	<b>\$24</b>
<b>8oz FILET MIGNON</b> <i>Charred broccoli rabe, Parmesan mashed potato and thyme demi-glacé</i>	<b>\$44</b>
<b>CHICKEN/VEAL MARSALA</b> <i>Chicken or veal scaloppini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	<b>\$22/\$25</b>
<b>CHICKEN/VEAL PICCATA</b> <i>Chicken or veal scaloppini sautéed in caper, white wine, lemon butter sauce over spaghetti</i>	<b>\$22/\$25</b>
<b>CHICKEN/VEAL PARMESAN</b> <i>Chicken or veal scaloppini, deep fried, marinara sauce over spaghetti</i>	<b>\$22/\$25</b>

## CONTORNI

<b>PARMESAN MASHED POTATOES</b>	<b>\$9</b>
<b>RISOTTO</b>	<b>\$10</b>
<b>SAUTÉED GARLIC BROCCOLI RABE</b>	<b>\$8</b>
<b>CHARRED BALSAMIC GLAZED ASPARAGUS</b>	<b>\$9</b>
<b>FRENCH FRIES</b>	<b>\$5</b>

**GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$2  GLUTEN FREE**

Parties of 8 or more will include a 20% gratuity • 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.\*