



ZUPPE

FAGIOLI Traditional Tuscan white bean soup with prosciutto and ditalini pasta **\$9.5**
Ask about our Weekly Special

INSALATE

ITALIAN GREEN SALAD **GF** **\$13.5**
Olives, tomatoes, cucumber, red onions and Italian herb dressing

CAESAR SALAD **\$14.5**
Romaine hearts, croutons, Parmesan and creamy Caesar dressing

CHOPPED WEDGE **GF** **\$14.5**
Iceberg lettuce, red onion, crumbled blue cheese, crisp bacon, tomatoes and blue cheese dressing

ATENE SALAD **GF** **\$17.5**
Spring mix, roasted peppers, olives, white beans, feta and lemon dressing

ADD TO ANY SALAD: Chicken \$8 Salmon \$9 Shrimp \$10 Meatball \$6

ANTIPASTI

CALAMARI GIARDINIERA **\$18**
Crispy calamari, pickled vegetables and marinara sauce

MEATBALLS **\$15**
DeRomo's housemade meatballs, ricotta and marinara sauce

BEEF CARPACCIO* **GF** **\$21**
Cured beef sliced paper thin, arugula, roasted peppers, shaved Manchego cheese and lemon & olive oil dressing

SAUSAGE & PEPPERS **GF** **\$15**
Italian sausage, baby bell peppers, marinara sauce and Parmesan

BRUSCHETTA **\$15**
Fresh tomato, basil, red onion and arugula on ciabatta crostini with a balsamic glaze

EGGPLANT ROLLATINI **\$16**
Rolled eggplant with ricotta, Parmesan and marinara sauce

CAPRESE **GF** **\$16**
Heirloom tomatoes, fresh mozzarella, basil, cracked black pepper with a balsamic glaze

FIOCCHI **\$16**
Pear and ricotta cheese parcels in a mascarpone cream sauce

MUSSELS **\$19**
Bloody Mary broth, served with crostini

SANDWICHES

Served with crispy fries, side salad or half soup

CHICKEN PARMESAN **\$17**
Breaded chicken, marinara sauce and mozzarella on ciabatta

PARMA **\$17.5**
Prosciutto, fresh mozzarella, arugula, pickled onions, lemon dressing on focaccia bread

CAPRESE **\$17**
Fresh mozzarella, tomatoes, basil, balsamic glaze on multi grain bread

MEATBALL **\$17**
DeRomo's housemade meatballs, marinara sauce and mozzarella on ciabatta

SAUSAGE & PEPPERS **\$17**
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

SPAGHETTI & MEATBALLS	\$23
<i>Classic spaghetti, marinara sauce and DeRomo's housemade meatballs</i>	
SPAGHETTI ALLA BOLOGNESE	\$23
<i>Classic spaghetti, housemade Bolognese and marinara sauce</i>	
RIGATONI ALLA VODKA	\$21
<i>Al-dente rigatoni pasta, sautéed pancetta, cipollini onions and creamy vodka sauce</i>	
LIGHT & FRESH	\$21
<i>Delicate lemon and black pepper pasta, garlic, tomatoes and basil</i>	
LINGUINE ALLE VONGOLE	\$27
<i>Steamed clams, white wine, garlic, fresh parsley and olive oil (available with house marinara)</i>	
PEPPER PRIMAVERA	\$21
<i>Spinach bucatini, tri-color peppers, yellow squash and creamy ricotta</i>	
CHEESE RAVIOLI	\$23
<i>Ricotta and Parmesan stuffed ravioli, aurora sauce and a DeRomo's housemade meatball</i>	
LASAGNA	\$25
<i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	
SELVAGGIO	\$23
<i>Spaghetti, cremini and shitake mushrooms, sun dried tomatoes, diced tomatoes, baby spinach and garlic olive oil</i>	

SPECIALITÀ dello CHEF

SALMON FANTASIA	\$27
<i>Pan seared salmon filet, Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	
EGGPLANT PARMESAN	\$25
<i>Layered crispy fried eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	
8oz FILET MIGNON	\$46
<i>Charred broccoli rabe, Parmesan mashed potato and thyme demi-glacé</i>	
CHICKEN/VEAL MARSALA	\$23/\$27
<i>Chicken or veal scaloppini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	
CHICKEN/VEAL PICCATA	\$23/\$27
<i>Chicken or veal scaloppini sautéed in caper, white wine, lemon butter sauce over spaghetti</i>	
CHICKEN/VEAL PARMESAN	\$23/\$27
<i>Chicken or veal scaloppini, deep fried, marinara sauce over spaghetti</i>	

CONTORNI

PARMESAN MASHED POTATOES	\$9.5
RISOTTO	\$10.5
SAUTÉED GARLIC BROCCOLI RABE	\$8.5
CHARRED BALSAMIC GLAZED ASPARAGUS	\$9.5
FRENCH FRIES	\$5.5

GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$3  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.