

## 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 and 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*

**SAPORI D'ITALIA BOARD for TWO** **\$26**  
*Assorted Italian meats and cheeses, olives, artichokes, roasted peppers served with ciabatta bread*

## CONTORNI

**PARMESAN MASHED POTATOES** **\$9.5**

**RISOTTO** **\$10.5**

**PAN SEARED GNOCCHI TOSSED WITH OLIVE OIL, GARLIC AND PESTO** **\$10.5**

**SAUTÉED GARLIC BROCCOLI RABE** **\$8.5**

**SAUTÉED GARLIC SPINACH** **\$7.5**

**CHARRED BALSAMIC GLAZED ASPARAGUS** **\$9.5**

**GLUTEN FRIENDLY PASTA AVAILABLE FOR ADDITIONAL \$3** **GF** **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.\*



# PASTA

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

<b>SPAGHETTI &amp; MEATBALLS</b>	<b>\$25</b>
<i>Classic spaghetti, marinara sauce and DeRomo's housemade meatballs</i>	
<b>SPAGHETTI ALLA BOLOGNESE</b>	<b>\$25</b>
<i>Classic spaghetti, housemade Bolognese and marinara sauce</i>	
<b>RIGATONI ALLA VODKA</b>	<b>\$23</b>
<i>Al dente rigatoni pasta, sautéed pancetta, cipollini onions and creamy vodka sauce</i>	
<b>PAPPARDELLE</b>	<b>\$38</b>
<i>Tuscan inspired pasta, jumbo shrimp, forest mushrooms, red pepper flakes in a tomato concasse sauce</i>	
<b>SELVAGGIO</b>	<b>\$29</b>
<i>Spaghetti, cremini and shitake mushrooms, sun dried tomatoes, diced tomatoes, baby spinach and garlic olive oil</i>	
<b>VILLAGGIO</b>	<b>\$27</b>
<i>Linguine, sautéed chicken, spinach, pine nuts, sun dried tomatoes, garlic and olive oil, topped with diced tomatoes and Parmesan</i>	
<b>CHEESE RAVIOLI</b>	<b>\$29</b>
<i>Ricotta and Parmesan stuffed ravioli, aurora sauce and a DeRomo's housemade meatball</i>	
<b>LASAGNA</b>	<b>\$31</b>
<i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	
<b>CAVATELLI DEROMO'S</b>	<b>\$30</b>
<i>Cavatelli pasta, sautéed broccoli rabe, sun dried tomatoes, diced tomatoes, Italian sausage, sautéed garlic, olive oil and Parmesan</i>	
<b>LOBSTER FRA DIAVOLO</b>	<b>\$48</b>
<i>Fettuccine pasta, sautéed lobster knuckle and claw meat, jumbo shrimp and fra diavolo sauce</i>	
<b>LINGUINE ALLE VONGOLE</b>	<b>\$32</b>
<i>Steamed clams, white wine, garlic, fresh parsley and olive oil (available with house marinara)</i>	
<b>LOBSTER RAVIOLI</b>	<b>\$48</b>
<i>Lobster ravioli, pan seared jumbo scallops and sun dried tomato butter sauce</i>	

# SPECIALITÀ dello CHEF

<b>SALMON FANTASIA</b> <b>GF</b>	<b>\$37</b>
<i>Pan seared salmon filet, Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	
<b>BRANZINO</b> <b>GF</b>	<b>\$38</b>
<i>Pan seared fillets, Parmesan mashed potato, roasted baby carrots, almond and olive tapenade and shallot butter sauce</i>	
<b>EGGPLANT PARMESAN</b>	<b>\$31</b>
<i>Layered crispy fried eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	
<b>VITELLO SCHANTINELLA</b> <b>GF</b>	<b>\$48</b>
<i>Pan seared veal medallions, sea scallops, jumbo shrimp, risotto, roasted shallots in a basil sherry cream sauce</i>	
<b>8oz FILET MIGNON</b>	<b>\$46</b>
<i>Charred broccoli rabe, Parmesan mashed potato, thyme demi-glacé</i>	
<b>VEAL OSSO BUCCO</b>	<b>\$47</b>
<i>Pan seared gnocchi, olive oil, garlic, tossed in burgundy demi sauce and natural jus</i>	
<b>12oz PORK CHOP</b> <b>GF</b>	<b>\$47</b>
<i>Roasted baby carrots, sautéed spinach, pomegranate sauce, pomegranate demi</i>	
<b>CHICKEN/VEAL MARSALA</b>	<b>\$31/\$36</b>
<i>Chicken or veal scaloppini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	
<b>CHICKEN/VEAL PICCATA</b>	<b>\$31/\$36</b>
<i>Chicken or veal scaloppini sautéed in caper, white wine, lemon butter sauce over spaghetti</i>	
<b>CHICKEN PARMESAN</b>	<b>\$31</b>
<i>Breaded chicken scaloppini, deep fried, served with spaghetti</i>	
<b>VEAL CHOP PARMESAN</b>	<b>\$46</b>
<i>Bone-in veal chop, deep fried, served with spaghetti</i>	
<b>CHICKEN ALLA DEROMO'S</b>	<b>\$36</b>
<i>Oven baked chicken breast layered with prosciutto, ricotta, breaded eggplant, fresh mozzarella topped with marinara sauce, served with sautéed spinach and Parmesan mashed potatoes</i>	