

ZUPPE

PASTA FAGIOLI

Traditional Tuscan-style white bean soup with prosciutto and ditalini pasta

\$9.5

WEEKLY SOUP SPECIAL

\$9.5

INSALATE

ITALIAN GREEN SALAD **GF**

Kalamata olives, tomatoes, cucumber, red onion, and Italian herb dressing

\$14.5

CAESAR SALAD

Romaine hearts, croutons, shaved Parmesan, and creamy Caesar dressing

\$14.5

CHOPPED WEDGE **GF**

Iceberg lettuce, red onion, blue cheese crumbles, crispy prosciutto, tomatoes, blue cheese dressing and balsamic glaze

\$15.5

ATENE SALAD **GF**

Mixed greens, roasted peppers, Kalamata olives, feta, white beans, and lemon dressing

\$17.5

ADD TO ANY SALAD: Chicken \$8 Salmon \$9 Shrimp \$10 Meatball \$7

ANTIPASTI

CALAMARI GIARDINIERA

Breaded calamari, pickled vegetables, and marinara sauce

\$19

MEATBALLS

Housemade meatballs, herb ricotta and marinara sauce

\$16

BEEF CARPACCIO* **GF** Certified Angus Beef®

Lightly cured raw beef, arugula, roasted peppers, capers, shaved Parmesan, olive oil and lemon dressing

\$21

SAUSAGE & PEPPERS **GF**

Housemade Italian sausage, sautéed onions, bell peppers, marinara sauce and Parmesan

\$16

BRUSCHETTA

Fresh tomatoes, basil, red onion, arugula on a toasted ciabatta with a balsamic glaze

\$15

EGGPLANT ROLLATINI

Ricotta and Parmesan stuffed eggplant with marinara sauce

\$16

CAPRESE **GF**

Heirloom tomatoes, fresh mozzarella, basil oil, micro basil, cracked black pepper and balsamic glaze

\$16

FIOCCHI

Pear and ricotta pasta in a mascarpone cream sauce, basil oil drizzle

\$16

MUSSELS

White wine, lemon butter, garlic served with crostini

\$20

SAPORI D 'ITALIA BOARD FOR TWO

Assorted Italian meats and cheese, olives, artichokes, roasted peppers, served with ciabatta bread

\$30

CONTORNI

GARLIC PARMESAN MASHED POTATOES

\$10.5

RISOTTO

\$10.5

SPINACH SAUTÉED WITH GARLIC

\$10.5

BROCCOLI RABE SAUTÉED WITH GARLIC

\$10.5

BALSAMIC GLAZED ASPARAGUS

\$10.5

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 in-house and made fresh daily

SPAGHETTI & MEATBALLS <i>Marinara sauce, fresh basil, housemade meatballs</i>	\$25
SPAGHETTI ALLA BOLOGNESE <i>Marinara sauce, fresh herbs and housemade Bolognese</i>	\$25
RIGATONI ALLA VODKA <i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	\$23
PAPPARDELLE <i>Colossal shrimp, sautéed mushrooms, lemon, red pepper flakes in a lemon tomato concasse sauce</i>	\$38
SPAGHETTI SELVAGGIO <i>Cremini and shiitake mushrooms, sun dried tomatoes, asparagus tips, fresh basil, red peppers, diced tomatoes</i>	\$29
LINGUINE VILLAGGIO <i>Sautéed chicken, broccolini, heirloom grape tomatoes, fresh herbs, pine nuts, garlic, and olive oil</i>	\$27
CHEESE RAVIOLI <i>Parmesan and ricotta stuffed ravioli in a creamy marinara sauce with a housemade meatball</i>	\$29
LASAGNA <i>Traditional layered lasagna with housemade Bolognese, ricotta, mascarpone, Parmesan and marinara sauce</i>	\$31
CAVATELLI DEROMO'S <i>Sautéed broccoli rabe, heirloom grape tomatoes, housemade Italian sausage</i>	\$30
LOBSTER FRA DIAVOLO <i>Fettucine pasta, lobster tail, jumbo shrimp, lemon tomato concasse sauce</i>	\$48
LINGUINE ALLE VONGOLE <i>Steamed clams, white wine and garlic. (available with house marinara sauce)</i>	\$32
LOBSTER RAVIOLI <i>Pan seared scallops and sun-dried tomato beurre blanc</i>	\$48
BUCATINI AL CROSTACEI <i>Sautéed jumbo lump crabmeat, shrimp, caramelized pearl onions, fresh basil, white wine butter sauce</i>	\$42

SPECIALITÀ dello CHEF

SALMON FANTASIA GF <i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and Calvados brandy cream sauce</i>	\$37
BRANZINO GF <i>Pan seared European sea bass, garlic Parmesan mashed potatoes, tri-color baby carrots, Castelvetrano olives and Marcona almond tapenade with a shallot beurre blanc</i>	\$40
PESCE AL GRANCCIO GF <i>Pan seared grouper, topped with jumbo lump crab meat, sun dried tomatoes, beurre blanc, served with broccolini and spinach</i>	\$44
EGGPLANT PARMESAN <i>Layered eggplant, fresh mozzarella, marinara sauce and Parmesan</i>	\$31
VITELLO SHANTINELLA GF <i>Sea scallops, pan seared veal medallions, jumbo shrimp, risotto, roasted pearl onions and a basil sherry cream sauce</i>	\$48
CHICKEN/VEAL MARSALA <i>Chicken or veal scallopini with sautéed mushrooms served in Marsala wine sauce over spaghetti</i>	\$31/\$36
CHICKEN/VEAL PICCATA <i>Chicken or veal scallopini sautéed in caper, shallot, white wine, lemon butter sauce over spaghetti</i>	\$31/\$36
CHICKEN/VEAL PARMESAN <i>Breaded chicken or veal scallopini, mozzarella in marinara sauce over spaghetti</i>	\$31/\$36
LOMBATA MILANESE <i>14oz breaded veal chop, Italian green salad, balsamic glaze</i>	\$48
CHICKEN ALLA DEROMO'S <i>Sautéed chicken breast, layered prosciutto, ricotta, breaded eggplant, fresh mozzarella, served with spaghetti in a creamy Rosa sauce</i>	\$34
8oz FILET MIGNON GF Certified Angus Beef® <i>Broccolini, garlic Parmesan mashed potatoes, rosemary demi-glaze</i>	\$48
NEW YORK STRIP GF Certified Angus Beef® <i>12oz Certified Angus Beef New York strip steak, honey whiskey glaze, smashed pee wee potatoes, asparagus, red wine demi-glaze</i>	\$48