

DeRivo's[®]
Gourmet Market, Restaurant & Banquets

Private Dining Room Menus





Option 1

Sapori D'Italia (For The Table)
Assorted Italian Meats & Cheeses, Olives, Artichokes And Roasted Peppers, Served With Ciabatta Bread

First Course (Please Select Two)

Caesar Salad

Romaine Lettuce, Croutons And Parmesan Twists And Creamy Caesar Dressing

Italian Green Salad

Kalamata Olives, Tomatoes, Red Onions, Cucumbers, And Italian Herb Dressing

Chopped Wedge

Iceberg Lettuce, Red Onions, Crispy Prosciutto, Tomatoes, Blue Cheese Crumbles, Creamy Blue Cheese Dressing And A Drizzle Of Balsamic Glaze

Mozzarella Caprese

Fresh House-Made Mozzarella, Heirloom Tomatoes, Basil Oil, Cracked Black Pepper And Balsamic Glaze

Main Course (Please Select Three)

Linguini Villagio

Linguine Served With Sautéed Chicken, Broccolini, Pine Nuts, Heirloom Grape Tomatoes, Garlic And Olive Oil

Eggplant Parmesan

Layered Eggplant, Fresh Mozzarella, Marinara Sauce And Parmesan

Cheese Ravioli

Parmesan And Ricotta Stuffed Ravioli In A Creamy Marinara Sauce With A Housemade Meatball

Spaghetti And Meatballs

Marinara Sauce And Housemade Meatballs

Chicken Marsala

Sautéed Mushrooms Served In A Marsala Wine Sauce Over Spaghetti

Bronzino

Pan Seared European Sea Bass, Garlic Parmesan Mashed Potato, Tri Color Baby Carrots, Olive And Almond Tapenade Shallot Butter Sauce

Cavaetelli Deromo's

Sauteed Broccoli Rabe, Italian Sausage, Heirloom Grape Tomatoes

Fettucine Bolognese

Housemade Bolognese, Marinara Sauce And Basil

Filet Mignon (+\$12 Per Order)

8oz Tender Filet Mignon Served with Broccolini, Garlic Parmesan Mashed Potatoes, Rosemary Demi Glace

Chef's Seasonal Dessert Selection (1 Per Guest)

Price Includes Coffee, Iced Tea, Soft Drinks
\$65 Per Person, 22% Service Charge, 6.5% Tax

Prices are Subject to Change

Option 2

Sapori D'Italia (For The Table)

Assorted Italian Meats & Cheeses, Olives, Artichokes And Roasted Peppers, Served With Ciabatta Bread

First Course (1 Per Guest)

Zuppa Fagioli

Traditional Tuscan White Bean Soup With Prosciutto Ham And Ditalini Pasta

Second Course (Please Select Two)

Caesar Salad

Romaine Lettuce, Croutons And Parmesan Twists And Creamy Caesar Dressing

Chopped Wedge

Iceberg Lettuce, Red Onions, Crispy Prosciutto, Tomatoes, Blue Cheese Crumbles, Creamy Blue Cheese Dressing And A Drizzle Of Balsamic Glaze

Mozzarella Caprese

Fresh House-Made Mozzarella, Heirloom Tomatoes, Basil Oil, Cracked Black Pepper And Balsamic Glaze

Eggplant Rollatini

Ricotta And Parmesan Stuffed Eggplant, Topped With Tomato Sauce And Mozzarella

Meatballs

Housemade Meatballs, Herb Ricotta And Marinara Sauce

Main Course (Please Select Three)

Vitello Schantinella

Veal Medallions, Sea Scallops And Jumbo Shrimp, Risotto, Roasted Pearl Onions And A Basil Sherry Cream Sauce

Eggplant Parmesan

Layered Eggplant, Fresh Mozzarella, Marinara Sauce And Parmesan

Lasagna

Traditional Layered Lasagna With Housemade Bolognese, Ricotta, Mascarpone, Parmesan And Marinara Sauce

Spaghetti And Meatballs

With Marinara Sauce and Housemade Meatballs

Veal Marsala

Sautéed Mushrooms Served In A Marsala Wine Sauce Over Spaghetti

Bronzino

Pan Seared European Sea Bass, Garlic Parmesan Mashed Potato, Tri Color Baby Carrots, Olive And Almond Tapenade Shallot Butter Sauce

Cavatelli Deromo's

Sauteed Broccoli Rabe, Italian Sausage, Heirloom Grape Tomatoes

Fettucine Bolognese

Housemade Bolognese, Marinara Sauce And Basil

Filet Mignon (+\$12 Per Order)

8oz Tender Filet Mignon Served with Broccolini, Garlic Parmesan Mashed Potatoes, Rosemary Demi Glace

Chef's Seasonal Dessert Selection (1 Per Guest)

Price Includes Coffee, Iced Tea, Soft Drinks

\$85 Per Person, 22% Service Charge, 6.5% Tax
Prices are Subject to Change

Option 3

Sapori D'Italia (For The Table)

Assorted Italian Meats & Cheeses, Olives, Artichokes And Roasted Peppers, Served With Ciabatta Bread

Calamari Giardiniera (For The Table)

Lightly breaded Calamari, Pickled Vegetables with Marinara sauce and Lemon Aioli

First Course (Please Select Two)

Zuppa Fagioli

Traditional Tuscan White Bean Soup With Prosciutto Ham And Ditalini Pasta

Caesar Salad

Romaine Lettuce, Croutons And Parmesan Twists And Creamy Caesar Dressing

Chopped Wedge

Iceberg Lettuce, Red Onions, Crispy Prosciutto, Tomatoes, Blue Cheese Crumbles, Creamy Blue Cheese Dressing And A Drizzle Of Balsamic Glaze

Mozzarella Caprese

Fresh House-Made Mozzarella, Heirloom Tomatoes, Micro Basil, Basil Oil, Cracked Black Pepper And Balsamic Glaze

Second Course (Please Select Two)

*Beef Carpaccio

Lightly Cured Raw Beef, Arugula, Roasted Peppers, Capers, Shaved Parmesan, Olive Oil And Lemon Dressing

Fiocchi

Pear And Ricotta Pasta In A Mascarpone Cream Sauce

Mussels

White Wine, Garlic, Lemon And Butter Served With Crostini

Main Course (Please Select Three)

Linguine Alle Vongole

Steamed Clams, White Wine And Garlic (Available With Marinara Sauce)

Vitello Schantina

Veal Medallions, Sea Scallops And Jumbo Shrimp, Risotto, Roasted Pearl Onions And A Basil Sherry Cream Sauce

Lobster Fra Diavlo

Fettucine Pasta, Two 3oz Lobster Tails, Jumbo Shrimp, Lemon Tomato Concasse Sauce

Veal Marsala

Sautéed Mushrooms Served In A Marsala Wine Sauce Over Spaghetti

Bronzino

Pan Seared European Sea Bass, Garlic Parmesan Mashed Potato, Tri Color Baby Carrots, Olive And Almond Tapenade Shallot Butter Sauce

Pesce Al Granchio

Pan Seared Grouper With Broccolini And Spinach, Topped With Jumbo Lump Crabmeat, And A Sundried Tomato Butter Sauce

Cavaetelli Deromo's

Sauteed Broccoli Rabe, Italian Sausage, Heirloom Grape Tomatoes

Fettucine Bolognese

Housemade Bolognese, Marinara Sauce And Basil

Cheese Ravioli

Parmesan And Ricotta Stuffed Ravioli In A Creamy Marinara Sauce With A Housemade Meatball

Filet Mignon (+\$12 Per Order)

8oz Tender Filet Mignon Served with Broccolini, Garlic Parmesan Mashed Potatoes, Rosemary Demi Glace

Chef's Seasonal Dessert Selection (1 Per Guest)

Price Includes Coffee, Iced Tea, Soft Drinks

\$105 Per Person, 22% Service Charge, 6.5% Tax

Prices are Subject to Change

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions