

ZUPPE

PASTA FAGIOLI

Traditional Tuscan style white bean soup with prosciutto and ditalini pasta

\$9

SOUP OF THE DAY

\$9

INSALATE

ITALIAN GREEN SALAD

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

\$14

ATENE SALAD

Mediterranean blend of mixed greens, fire roasted peppers, Kalamata olives, crumbled feta, white beans and extra virgin olive oil lemon dressing

\$16

CAESAR SALAD

Romaine hearts, croutons, shaved Parmesan and creamy Caesar dressing

\$14

CHOPPED WEDGE

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

\$15

CAPRESE

Heirloom tomatoes, fresh mozzarella and balsamic glaze

\$16

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

ANTIPASTI

CALAMARI GIARDINIERA

Lightly breaded calamari, pickled vegetables with marinara and lemon aioli

\$19

MEATBALLS & RICOTTA

House-made meatballs, herb ricotta and marinara

\$16

BEEF CARPACCIO* Certified Angus Beef

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

\$21

SAUSAGE & PEPPERS

House-made Italian sausage, sautéed onions, bell peppers, marinara and Parmesan

\$17

BRUSCHETTA

Fresh tomatoes, basil, arugula and Parmesan cheese on a toasted ciabatta with balsamic glaze

\$15

EGGPLANT ROLLATINI

Ricotta and Parmesan stuffed eggplant with marinara

\$16

FIOCCHI

Pear and ricotta pasta in a mascarpone cream sauce

\$16

MUSSELS

White wine, lemon butter and garlic, served with crostini

\$19

SAPORI D 'ITALIA BOARD FOR TWO

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

\$28

CONTORNI

GARLIC PARMESAN MASHED POTATOES

\$9

BROCCOLI RABE SAUTÉED WITH GARLIC

\$9

BALSAMIC GLAZED ASPARAGUS

\$9

CREAMY RISOTTO


\$9

ROASTED TRI COLOR BABY CARROTS

\$9

SIDE OF SPAGHETTI MARINARA

\$9

 Signature Items

Save room for dessert! Freshly made from our Gourmet Italian Market with limited availability.

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.

PASTA

Hand crafted with care by Chef Rosemarie Drygala, in our on-site pastaria

FETTUCCINE BOLOGNESE 	\$26
<i>DeRomo's fettuccine tossed in a tomato meat sauce</i>	
RIGATONI ALLA VODKA	\$24
<i>Sautéed pancetta, pearl onions, tomatoes in a creamy vodka sauce</i>	
SPAGHETTI & MEATBALLS	\$25
<i>House-made meatballs and marinara, topped with Parmesan</i>	
LINGUINE VILLAGGIO	\$27
<i>Sautéed chicken, broccolini, grape tomatoes, fresh herbs, pine nuts, garlic and olive oil</i>	
FETTUCINE ALFREDO	\$24
<i>DeRomo's fettuccine tossed in a rich cheese sauce made with fresh cream and Parmesan. Add chicken \$8, shrimp \$10</i>	
LASAGNA AL FORNO 	\$28
<i>Classic layered lasagna with a tomato meat sauce, ricotta, mascarpone, Parmesan and fresh marinara</i>	
CHEESE RAVIOLI	\$26
<i>Ravioli filled with Parmesan and ricotta, served with our creamy Rosa sauce and a house-made meatball</i>	
CAVATELLI DEROMO'S	\$28
<i>Sautéed broccoli rabe, grape tomatoes, house-made Italian sausage, fresh cream, mascarpone and Parmesan</i>	
LOBSTER FRA DIAVOLO	\$46
<i>DeRomo's fresh fettuccine, tender lobster, jumbo shrimp, lemon tomato concasse sauce</i>	
LINGUINE ALLE VONGOLE 	\$28
<i>Tender steamed clams, white wine, garlic and fresh parsley</i>	
LOBSTER RAVIOLI	\$46
<i>Lobster stuffed ravioli with pan seared sea scallops and sun-dried tomato beurre blanc</i>	

SPECIALITÀ dello CHEF

SALMON FANTASIA  	\$37
<i>Pan seared salmon, garlic Parmesan mashed potatoes, sautéed asparagus, mushrooms and a Calvados brandy cream sauce</i>	
BRANZINO 	\$40
<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>	
PESCE AL GRANCCIO 	\$44
<i>Pan seared grouper, topped with jumbo lump crab meat, sun dried tomatoes, beurre blanc, served with broccolini and creamy risotto</i>	
EGGPLANT PARMESAN	\$28
<i>Layered eggplant, fresh mozzarella, marinara and Parmesan</i>	
FILET MIGNON  CERTIFIED ANGUS BEEF	\$48
<i>8 oz tender filet served with broccolini, garlic Parmesan mashed potatoes, rosemary demi-glace</i>	
VITELLO SCHANTINELLA  	\$48
<i>Veal medallions, sea scallops, jumbo shrimp, served over creamy risotto with roasted pearl onions and a basil sherry cream sauce</i>	
CHICKEN MARSALA	\$33
VEAL MARSALA	\$38
<i>Sautéed mushrooms served in a Marsala wine sauce over spaghetti</i>	
CHICKEN PICCATA	\$32
VEAL PICCATA	\$37
<i>Sautéed in capers, shallots, white wine and a lemon butter sauce over spaghetti</i>	
CHICKEN PARMESAN 	\$31
<i>Lightly breaded chicken, topped with marinara and mozzarella, served over spaghetti marinara</i>	
VEAL CHOP PARMESAN 	\$48
<i>14 oz bone-in breaded chop, topped with marinara and mozzarella, served with spaghetti and marinara</i>	