

DeRomo's

GOURMET MARKET & RESTAURANT



WHAT'S IN A NAME?

Owner, Francis J. Cuomo was raised in the Bronx, New York, a stone's throw away from Arthur Avenue. Known as the "real" Little Italy, Arthur Avenue holds the reputation as the place to buy the most authentic breads, fresh pasta, Italian sausage, pastries, meats, seafood, and espresso in New York City. Arthur Avenue is also known as the place to dine, boasting some of the best, true Italian restaurants in the city. Francis proudly brings this authentic neighborhood shopping and dining experience to Southwest Florida.

Francis grew up with both sets of grandparents living only a block away. Surrounded by great friends and close-knit family, he learned about values, tradition and the art of authentic Italian cuisine. As a tribute to his grandparents, Francis blended the two family names - DeRosa and Cuomo - to establish DeRomo's.

DeRomo's Gourmet Market and Restaurant brings the flavor and feel of Little Italy to Southwest Florida. A warm, friendly and creative environment coupled with a fresh, authentic home-style cuisine, will make you feel right at home!

At DeRomo's restaurant, we offer a fun, sophisticated, and casual dining atmosphere like no other in Southwest Florida, with an open-style kitchen design and a private dining room to accommodate small private parties for up to 30 guests. In our private dining room, we offer various party menu packages, as well as the flexibility to customize any menu.

All of our dishes are prepared with fresh-cut meats, seafood, produce and other ingredients straight from our gourmet market. From innovative, decadent entrées to your favorite comfort foods and traditional dishes, our trained chefs are sure to satisfy the most discretionary palate and keep your heart coming back for more.

www.DeRomos.com



DEROMO'S PRIVATE LABEL WINES

**YOU MAY PURCHASE ANY OF OUR PRIVATE LABEL WINES IN OUR MARKET*

*House Pinot Grigio	7	25
*House Chardonnay	7	25
*House Pinot Noir	7	25
*House Merlot	7	25
*House Cabernet	7	25
*House Chianti	7	25

BOTTLED WATER

San Benedetto Sparkling Large	6
San Benedetto Still Large	6

CHAMPAGNE

JP Chenet Brut France Split	8	
Moët Imperial Split		19
Louis Perdrier Brut France	8	28
Laluca Prosecco	8	28
J Cuvée		60
Veuve Clicquot		90
Moët Imperial		96
Moët Imperial Rosé		100

ITALIAN WHITES

Sartori Family Pinot Grigio	9	32
Alverdi Pinot Grigio		32
Villa Rosa Gavi di Gavi		45
Ferrari Carano Pinot Grigio		47
Santa Margherita Pinot Grigio	16	52

DOMESTIC WHITES

CK Mondavi White Zinfandel	7	25
Auspicion Chardonnay	8	28
Materra Chardonnay	8	28
McManis Pinot Grigio	8	28
McManis Chardonnay		30
Sonoma Oaks Chardonnay		32
Jam Cellars "Butter" Chardonnay		36
Whitehall Lane Sauvignon Blanc		38
Peju Sauvignon Blanc		40
Chalk Hill Chardonnay		44
Beringer Napa Chardonnay		45
Simi Chardonnay		50
Chateau Ste. Michelle Cold Creek Chardonnay		54
La Crema Chardonnay		60
Broken Dreams Chardonnay		60
Hess Selection Chardonnay		60

OTHER WHITES

Moselland Riesling QbA	8	28
Relax Riesling	8	28
Altadonna Vermentino		28
Mount Fishtail Sauvignon Blanc	8	28
Giesen Sauvignon Blanc		30
Saarstein Riesling	10	36

ITALIAN REDS

Villa San Giovanni Chianti	8	28
Ruffino Chianti	8	29
Carpineto Dogajolo Tuscan		30
Magliano Capato Sangiovese		32
Carpineto Chianti Classico		36
Fattoria Di Magliano (Heba) Tuscan		39
Carpineto Chianti Riserva		48
Otre Primitivo	14	50
Banfi Rosso Di Montalcino		50
Villa Rosa Barolo		50
Chiarlo Tortoniano Barolo		70
Carpazo Brunello		70
Sartori Amarone		80
Ruffino Gold		85
Cesari Amarone		85
Carpineto Brunello		90
Viberti Barolo "Buon Padre"		110
Bertani Amarone		160

DOMESTIC REDS

Gen 5 Cabernet		28
Zin 91		28
Auspicion Cabernet	8	28
Five Rows Merlot		28
Queens Peak Cabernet		30
Matthew Joseph Cabernet		33
Franciscan Merlot	14	38
Materra Merlot		40
Peju Merlot		40
Alexander Valley Vineyards Merlot		45
Mondavi Cabernet		45
Hess Allomi Cabernet	17	47
Starmont Cabernet		50
Simi Landslide Cabernet		69
Stags Leap Merlot		90
Peju Cabernet		90
ZD Cabernet		95
Jordan Cabernet		95
Caymus Cabernet		125
Chimney Rock Cabernet		125
Silver Oak Napa Cabernet		175

OTHER REDS

Notre Dame Luberon Red		25
Julia James Pinot Noir	8	28
Mark West Pinot Noir	8	28
Terrazas Alto De Platas Malbec	8	28
Crios Malbec		28
Chateau Grand Renom Bordeaux		30
Terrazas Reserva Malbec		30
Plungerhead Zinfandel		30
Sonoma Oaks Pinot Noir		32
Jelu Syrah		32
Primarius Pinot Noir	10	36
Rosenbom Hertige Clone Syrah	12	39
La Crema Pinot Noir		55
Erath Pinot Noir		45
Cru Pinot Noir		48
King State Pinot Noir		55
Figgi Pinot Noir		65



LUNCH

AVAILABLE FROM 11:30AM – 3:00PM

ZUPPE

ZUPPA DI LENTICCHIE 7
Lentil soup with celery, carrots and Parmigiano Reggiano cheese.

ZUPPA DI FAGIOLI 7
Traditional Tuscan white bean soup with ditalini pasta.

IL CARPACCIO

CARPACCIO DI MANZO 13
Thin slices of cured raw beef served with Arugula, sliced Portobello mushrooms and shaved Parmigiano Reggiano cheese with fresh lemon and extra virgin olive oil.

CARPACCIO DI SALMONE 13
Thin slices of Norwegian salmon topped with diced mini bell peppers, capers and Arugula, finished with fresh lemon and extra virgin olive oil.

CARPACCIO DI TONNO 13
Thin slices of sushi grade tuna, purple potatoes, seaweed salad and shrimp served with fresh lemon and extra virgin olive oil.

INSALATA

INSALATA DELLA CASA 8
Baby mixed greens, diced tomato, red onion and cucumbers tossed in our balsamic tomato vinaigrette.

CLASSIC CAESAR 9
Romaine lettuce, croutons and Parmigiano Reggiano cheese tossed with our Caesar dressing.

THE WEDGE 11
Wedge of lettuce with crumbled blue cheese, diced tomatoes, red onion, bacon, creamy blue cheese and a drizzle of balsamic glaze.

INSALATA ATENE 11
Chopped mixed salad, fire roasted peppers, Kalamata olives, Tuscan white beans, crumbled feta cheese with an extra virgin lemon olive oil dressing.

INSALATA BONITA 12
Baby mixed greens, Belgium endive, fresh cantaloupe, papaya and strawberries tossed with a tropical vinaigrette topped with candied walnuts and shaved Parmigiano Reggiano cheese.

ADD TO ANY SALAD:
CHICKEN \$4 – SALMON \$6 – SHRIMP \$7

ENTRÉE INSALATA

POLLO TRE COLORI 14
Grilled chicken breast over Arugula, radicchio and mixed greens served with our balsamic tomato vinaigrette.

TUXEDO TUNA 15
Black and white sesame seed encrusted tuna, seared rare and presented over a mixed greens salad served with a honey vinaigrette dressing.

SALMON GRILL 14
Blackened salmon filet served over a classic Caesar salad.

ANTIPASTI

OLIVE E PARMIGIANO 8
Castelvetrano green olives and rocks of Parmigiano Reggiano cheese.

SAPORI D'ITALIA (FOR TWO) 19
Prosciutto di Parma, Sopressata, Bresaola, Parmigiano Reggiano cheese, sun dried tomatoes, mixed olives, roasted peppers, porcini trifolati and marinated artichokes.

MOZZARELLA CAPRESE 11
The traditional Italian classic with our house made mozzarella, ripe tomato, fresh basil and extra virgin olive oil.

MELANZANE ROLLATINI 10
Thinly sliced, egg battered and breaded eggplant rolled with a delicate mixture of Italian ricotta and Parmigiano Reggiano cheese topped with fresh tomato sauce and melted mozzarella cheese.

CALAMARI ZUCCHINI FRITTI 13
Calamari and zucchini sticks served with a spicy house made Napolitano marinara sauce.

BRUSCHETTA 8
Crostini topped with fresh tomato, basil, garlic and balsamic vinaigrette.

POLPETTE DI MANZO 9
Nona's meatballs topped with fresh ricotta cheese, Parmigiano Reggiano cheese and our Sunday gravy.

COZZE TRIESTE 12
Fresh mussels with green peppercorns, seared red onions and white wine cream sauce.

MARE AZZURRO 14
Italian seafood salad made with shrimp, calamari, clams, mussels and scallops, diced red onion and celery tossed with a salmoriglio and extra virgin olive oil served on a bed of baby mixed greens.

*WE DO NOT SPLIT OUR SALADS OR ENTRÉES BUT WILL PROVIDE AN EXTRA PLATE IF REQUESTED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



PASTERIA

PASSIONATELY HAND CRAFTED
FROM OUR IN-HOUSE PASTA FACTORY

- FETTUCCHINE ALFREDO** 14
House made fettuccine pasta tossed with cream sauce and Parmigiano Reggiano cheese.
- RAVIOLI FORMAGGIO** 13
House made jumbo cheese ravioli filled with ricotta and Parmigiano Reggiano cheeses in a Rosso Aurora garnished with Nona's meatballs.
- FETTUCCHINE BOLOGNESE** 14
House made fettuccine pasta tossed in a tomato meat sauce with a touch of cream and Parmigiano Reggiano cheese.
- GNOCCHI PESTO** 14
House made potato dumplings tossed in a pesto alla Genovese.
- LASAGNA AL FORNO** 19
Classically baked meat lasagna.

PASTA & RISOTTO

- PENNETTE ALLA CAPRESE** 11
Penne pasta with fresh tomato sauce, garlic and olive oil topped with house made mozzarella cheese and fresh basil.
- SPAGHETTI AND MEATBALLS** 12
With Nona's meatballs in our Sunday gravy.
- SPAGHETTI SELVAGGIO** 12
Spaghetti pasta with Portobello, champignon and cremini mushrooms, sun dried tomatoes, baby spinach and house made mozzarella cheese tossed in a garlic and olive oil blend.
- LINGUINE PESCATORE** 19
With shrimp, clams, mussels and calamari in a light tomato sauce.
- CAPELLINI DEVINANTHONY'S** 18
Angel hair pasta, crab meat, sautéed onions, fresh tomato and basil in a white wine and garlic seafood broth.
- LINGUINE ALLE VONGOLE** 18
Fresh linguine served with clams and your choice of white wine and garlic sauce or traditional marinara sauce.
- RIGATONI ALLA VODKA** 15
With sautéed onions and pancetta in a Rosso Aurora sauce.
- LINGUINI VILLAGGIO** 15
Linguini pasta with chicken, spinach, pine nuts, sun dried tomatoes, garlic, olive oil and diced tomato finished with Pecorino Romano cheese.
- RISOTTO DI MARE** 21
Risotto with an array of fresh seafood and Saffron.

BURGERS

- DEROMO'S BURGER** 11
Build it the way *you* like it! Served with steak fries.
- FORMAGGIO BURGER** 11
House made mozzarella and gorgonzola cheese, grilled red onion, sliced tomato and crisp lettuce. Served with steak fries.

HOT SANDWICHES

PANINI'S

- PANINO PARMA** 11
House made mozzarella cheese, tomato, prosciutto, fresh basil and extra virgin olive oil.
- PANINO TURKEY CLUB** 9
Turkey, bacon, lettuce and tomato on hearty white bread.
- PANINO MAHI MAHI** 11
Pan seared Mahi Mahi with Chef's own blackened seasoning, lettuce and tomato.

TRADITIONAL HEROS

- CHICKEN PARMESAN** 9
Breaded chicken, tomato sauce and mozzarella.
- MEATBALL PARMESAN** 9
Nona's meatballs, tomato sauce and mozzarella.
- SAUSAGE & PEPPERS** 9
Pan seared sausage, red roasted peppers, onions and mozzarella.

ENTRÉES

- MAHI MAHI E GAMBERI** 16
Pan seared, topped with shrimp and citrus sauce served with vegetable and potato of the day.
- TILAPIA FRANCESE** 13
Filet of Tilapia, prepared in the classic Francese style served with vegetable and potato of the day.
- GRILLED SALMON** 15
Norwegian salmon filet seasoned and simply prepared on the grill served with vegetable and potato of the day.
- POLLO O VITELLO PARMIGIANA** 15 / 20
Breaded chicken or veal scaloppini, topped with tomato sauce and mozzarella over spaghetti.
- POLLO O VITELLO MARSALA** 15 / 20
Chicken or veal scaloppini, mushrooms and Marsala wine sauce served with vegetable and potato of the day.
- POLLO O VITELLO PICCATA** 15 / 20
Chicken or veal scaloppini, capers and lemon butter sauce served with vegetable and potato of the day.
- N.Y. STRIP STEAK** 19
12oz. strip steak with mushrooms and a red wine demi-glace reduction served with vegetable and potato of the day.