

APPETIZERS

BRUSCHETTA Perfectly Seasoned Tomato Mixture served with Crostini Bread \$9

SALAMI AND CHEESE BOARD Fresh Salami Slices, 3 Types of Cheese, Freshly Prepared Olive Tapenade, Sliced Prosciutto, and Crackers. Perfect with your Favorite Wine \$13

HUMMUS Tuscan White Bean Hummus with Smoked Paprika, served with Crostini Bread \$8

CAPRESE Farm Fresh Tomatoes and Fresh Mozzarella Cheese served with a Light Balsamic Glaze Drizzle and Fresh Basil \$8

CALAMARI Hand Battered and Fried Crispy served with Marinara Sauce \$9
Add Spicy Pickled Vegetables for \$1

CRISPY CARAMELIZED BRUSSELS SPROUTS Caramelized to perfection and tossed with Balsamic Vinegar, Lemon, and Parmesan Cheese \$8

HOUSE MADE MEATBALLS 4 House Made Meatballs, covered in our House Made Marinara Sauce, and Parmesan Cheese \$5

FLAT BREAD Made with House Made Garlic Cream Sauce, topped with Chopped Steak, Caramelized Onions, Roasted Bell Peppers, and covered with a Parmesan and Lemon Arugula Salad \$9.50

SPECIALTIES

STEAK DIANE 8oz. Angus Steak Medallions smothered in our Brandy, Mushroom Cream Sauce, served with Mashed Potatoes \$19

CHICKEN WITH GRAPES Roasted Airline Chicken Breast Topped with an Original House Sauce Made with Fresh Grapes and Thyme. Served with Grilled Asparagus and Mashed Potatoes \$14

GLAZED PORK TENDERLOIN Savory, Sweet Pork Tenderloin covered with a Plum Glaze served with Sauteed Kale and Mashed Potatoes \$14

EGGPLANT PARMESAN Delicious Family Favorite! Served with House Marinara Sauce and Spaghetti \$12

CHICKEN FRIED CHICKEN WITH SAUSAGE GRAVY Fresh Chicken Breast, hand battered and fried, covered in our House Made Sausage Gravy served with Mashed Potatoes and Classic Peas \$12

DELICIOUS MEATLOAF Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas, Mashed Potatoes and topped with House Made Marinara Sauce \$13

FLAT IRON STEAK 8oz Angus Choice Cut seared to a Moist and Tender Center served with Broccoli and Mashed Potatoes \$18

CHICKEN PARMESAN Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$12

BROS. CHEESEBURGER 9oz. Angus Beef served on a Toasted Bun with Lettuce, Tomato, Pickle and Onion \$10

(Served with House Made Chips or French Fries - Sweet Potato Fries Add \$.75)

FRESH TURKEY BURGER Fresh Ground Turkey Mixed with our Blend of Seasonings served on a Toasted Bun. Topped with Grilled Onions, Mushrooms, Tomatoes, and Arugula, with Lemon Garlic Tarragon Mayonnaise \$10

(Served with House Made Chips or French Fries - Sweet Potato Fries Add \$.75)

PASTAS

Add Chicken For \$2 - Add Shrimp For \$6

CLASSIC FETTUCCINE ALFREDO Fresh Fettuccine Pasta in a Rich, Creamy Alfredo Sauce \$12

PESTO PASTA Creamy Pesto Sauce with Roasted Artichoke Hearts, Sundried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti and topped with Toasted Pine Nuts \$12

SPAGHETTI AND MEATBALLS House Marinara served with House Made Meatballs \$12

PASTA CARBONARA Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$13.50

PASTA TELEPHONO Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$11

BOLOGNESE PASTA Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$13

PASTA DIABLO 3 Cheese Tortellini tossed with Spicy Italian Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$14

SMOKEY CHIPOTLE AND GOUDA MAC AND CHEESE Rigatoni Pasta tossed with Bacon, Caramelized Onions, and a Smoked Chipotle and Honey Glaze with Smoked Gouda Cheese \$13.50

SHRIMP PASTA Fresh Linguine Tossed with a Garlic Cream, Citrus, and Pine Nut Pesto Sauce and Fresh Tomatoes Topped with Seasoned Shrimp \$16

SEAFOOD

FISH TACOS Fresh Whitefish (Your choice of Grilled or Blackened) topped with Cilantro, Green Cabbage and Sour Cream Sauce served with Black Beans \$12
*Blackened served with Chipotle Mayonnaise

TOMATO BASIL FISH Fresh Market Fish topped with a Balsamic Tomato Basil and Garlic Sauce served over Mashed Potatoes (Market Price)

ROASTED HERBED SALMON 8 oz Fresh Salmon seasoned with Lemon and Thyme served with Broccoli and Mashed Potatoes \$18

SALADS

Add Chicken For \$2 - Add Shrimp For \$6

All Salads Offered as a Side.

SPINACH SALAD Mushrooms, Hard Boiled Egg, Bacon and Croutons served with Creamy Italian Dressing \$8 **SIDE \$4.25**

CAESAR SALAD Romaine Hearts, Croutons and Caesar Dressing with Parmesan Cheese \$8 **SIDE \$4.50**

SMOKED SALMON SALAD Mixed Salad Greens, Cucumbers, Carrots, Feta Cheese and Honey Smoked Salmon tossed with a Mustard Dill Vinaigrette \$13 **SIDE \$7**

CHOPPED SALAD Chopped Romaine Lettuce, Tomatoes, Bacon, Avocado, Bleu Cheese, Apples, Bell Peppers and Balsamic Vinaigrette \$9 **SIDE \$6**

HOUSE SALAD Leaf Lettuce, Tomatoes, Croutons and Choice of House Made Dressing \$6 **SIDE \$4**

FRESH KALE SALAD Mixture of Fresh Kale, Shaved Brussels Sprouts, Red Cabbage, and Shaved Carrots Tossed with Dried Cranberries, Pumpkin Seeds, Crispy Tortilla Strips, Candied Almonds, and Jalapeno Ranch Dressing \$10 **SIDE \$5**

THE SAL Crisp Romaine Lettuce, Tossed with Red Wine Vinaigrette, Salami Bites, Roasted Tomatoes, Roasted Sweet Peppers, Kalamata Olives, Roasted Artichoke Hearts, and Fresh Mozzarella \$11 **SIDE \$6**

HOUSE MADE DRESSINGS Ranch, Red Wine Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian, Mustard Dill Vinaigrette, Jalapeño Ranch or Caesar

SANDWICHES

(Served with House Made Chips or French Fries - Sweet Potato Fries Add \$.75)

CHICKEN PARMESAN SANDWICH Our Chicken Parmesan Topped with Mozzarella Cheese and House Marinara Sauce on a French Roll \$10

CHICKEN PESTO SANDWICH Grilled Chicken Marinated in our House Made Pesto. Topped with Fresh Mozzarella, Roasted Artichoke Hearts, Pine Nuts, and a Lemon Arugula Salad, Served on an Artisan Bread with Sundried Tomato Pesto Mayonnaise \$11

MEATBALL SUB House Made Meatballs served on a French Roll topped with House Marinara Sauce and Mozzarella Cheese \$9.50

CHICKEN SALAD SANDWICH House Made Chicken Salad served on Grilled White Bread with Tomato and Lettuce \$9

HOUSE GRILLED CHEESE Melted Fontina Cheese and Tomato served on a Crisp Sour Dough Bread \$7

TUNA SALAD SANDWICH House Made Albacore Tuna Salad served on Grilled White Bread with Tomato and Lettuce \$9

HOT ROAST BEEF SANDWICH House Made Roast Beef, Melted Swiss and Grilled Onions served with a Creamy, Spicy Mustard Sauce on Grilled Marble Rye \$11

THE STELLA Grilled Chicken Breast, Fontina Cheese topped with Roasted Peppers, Arugula Salad and Sun Dried Tomato Aioli on Grilled Sour Dough Bread \$11

TURKEY CLUB SANDWICH Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato and Special Bistro Sauce served on Wheat Bread \$10.50

PULLED PORK SLIDERS 3 Sliders made with our House Made Roasted Pork with Pickles and Onions and Apricot BBQ Sauce \$10

CUBAN SANDWICH Our House Made Slow Roasted Pork, Sliced Ham, Swiss Cheese, Mustard, and Pickles, served on Cuban Bread \$10

LUNCH MENU

Served Everyday Until 4pm Add Chicken For \$2 - Add Shrimp For \$6

1/2 SANDWICH Choice of Any Sandwich served with Soup or Any Salad \$9

LUNCH DELICIOUS MEATLOAF Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas and Mashed Potatoes \$9.50

LUNCH EGGPLANT PARMESAN Delicious Family Favorite! Served with House Marinara Sauce and Spaghetti \$8.50

LUNCH PASTA TELEPHONO Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$8.50

LUNCH BOLOGNESE PASTA Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$9

LUNCH PASTA DIABLO 3 Cheese Tortellini tossed with Spicy Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$9

LUNCH PASTA CARBONARA Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$9

LUNCH PESTO PASTA Creamy Pesto Sauce with Roasted Artichoke Hearts, Sundried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti and topped with Toasted Pine Nuts \$8

LUNCH CLASSIC FETTUCCINE ALFREDO Fettuccine Pasta in a Rich, Creamy Alfredo Sauce \$8.50

LUNCH SMOKEY CHIPOTLE AND GOUDA MAC AND CHEESE Rigatoni Pasta tossed with Bacon, Caramelized Onions, and a Smoked Chipotle and Honey Glaze with Smoked Gouda Cheese \$9

LUNCH SPAGHETTI AND MEATBALLS House Marinara served with House Made Meatballs \$9

LUNCH SHRIMP PASTA Fresh Linguine Tossed with a Garlic Cream, Citrus, and Pine Nut Pesto Sauce and Fresh Tomatoes Topped with Seasoned Shrimp \$10.50

LUNCH CHICKEN PARMESAN Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$9

LUNCH ROASTED HERBED SALMON 4 oz Fresh Salmon Seasoned with Lemon and Thyme Served with Broccoli and Mashed Potatoes \$9.50

BREAKFAST

Served Everyday Until 11am

***BRUNCH** Served Until 3pm on Saturday and Sunday

EGGS AND OMELETTES

FRESH EGG PLATE 2 Eggs Any Style, Bacon or Sausage served with Breakfast Potatoes \$8.50 *Includes Choice of Bread For Toast *Substitute Ham for an Additional \$1.50

DEVIVO'S OMELETTE Spinach, Mushrooms, Roasted Peppers and Fontina Cheese served with Breakfast Potatoes \$8.50 *Includes Choice of Bread For Toast

BLUEBERRY OMELETTE Pork Sausage, Caramelized Onions, Sweet Peppers and Fresh Blueberries served with Breakfast Potatoes \$9.50 *Includes Choice of Bread For Toast

HAM AND SWISS OMELETTE Diced, Seared Ham with Melted Swiss Cheese served with Breakfast Potatoes \$9 *Includes Choice of Bread For Toast

SICILIAN OMELETTE Spicy Italian Sausage, Roasted Peppers and Onions, Mozzarella Cheese and House made Marinara Sauce Stuffed in a Fresh Omelette Shell. Served with Breakfast Potatoes \$9.50 *Includes Choice of Bread For Toast

SAUSAGE, PEPPERS AND EGGS The way Dad used to make. Spicy Italian Sausage, Sauteed Bell Peppers, Onions and Scrambled Eggs served with Breakfast Potatoes \$9.50 *Includes Choice of Bread For Toast

STEAK AND EGGS 8oz Flat Iron Steak cooked to your desired temperature. Served with 2 Eggs any style and Breakfast Potatoes \$16 *Includes Choice of Bread For Toast

Bread for Toast: White, Wheat, Sourdough, English Muffin or Marble Rye Bread *Substitute a Pancake for Toast for \$1.25

PANCAKES, FRENCH TOAST, AND WAFFLES

STACK OF PANCAKES 3 Delicious House Made Pancakes from scratch with Maple Syrup \$7

STACK OF BLUEBERRY PANCAKES 3 Delicious House Made Pancakes from scratch with Fresh Blueberries served with Maple Syrup \$9

FRENCH TOAST Texas Toast Soaked in our Delicious Brandy, Cream Batter. Topped with Powdered Sugar \$8

CHICKEN AND WAFFLES Our House Made Waffle Mix and Hand Battered Fresh, Crispy Chicken Breast served with Maple Syrup and a Light Sprinkle of Powdered Sugar \$9.75

BELGIAN WAFFLE Our House Made Waffle Mix, served with Maple Syrup \$7 Add Seasonal Berries for \$2.50



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BYOB



BREAKFAST SPECIALTIES

BISCUITS AND SAUSAGE GRAVY House Made Biscuits with Housemade Creamy Sausage Gravy \$7

HUEVOS RANCHEROS Grilled Corn Tortillas Stacked with our House Made Black Beans, Mozzarella cheese, and House Made Ranchero Sauce, Topped with 2 Eggs, Sour Cream and Fresh Cilantro. Served with Breakfast Potatoes \$9

PULLED PORK BENEDICT Caramelized Onions, Roasted Bell Peppers, and Spinach over Crispy Poblano Potato Cakes Topped with a Chipotle Hollandaise Sauce \$13.50

BREAKFAST MONTE CRISTO Our Creamy French Toast Stuffed with Cheddar, and Fontina Cheese, Scrambled Eggs, Warm Turkey and Ham, Served with Breakfast Potatoes and Strawberry Preserves \$11

EGG SANDWICH Fresh Eggs, Bacon, Cheddar Cheese and Tomatoes on Grilled White Bread served with Breakfast Potatoes \$8

ITALIAN BENEDICT Fried Eggs served on Crostini Bread topped with House Marinara Sauce and Breakfast Potatoes \$7

HEALTHY START

BOWL OF OATMEAL Topped with Walnuts and Fresh Blueberries. Naturally Sweetened with Local Honey \$6.50

FRESH FRUIT CUP Mixture of Seasonal Fresh Fruit \$3

SIDES

SIDE BACON 3 slices of our thick sliced sugar-cured bacon \$2.75

SIDE BREAKFAST SAUSAGE (2) / 2oz. patties of sage-flavored breakfast sausage \$2.75

SIDE ITALIAN SAUSAGE (1) / 4oz link of spicy Italian sausage \$2.75

SIDE OF HAM 5oz. of Black Forest Ham seared on the grill \$4

SIDE TOAST 1 slice of any of our toast options \$1.75

1 PANCAKE House made pancake, served with butter and maple syrup \$2.33

1 BLUEBERRY PANCAKE House made blueberry pancake, served with butter and maple syrup \$3

SIDE OF 2 EGGS (2) eggs served just how you like them \$2.50

SIDE OF SAUSAGE GRAVY Our house made sausage gravy made from scratch \$2.75

SIDE OF BREAKFAST POTATOES Our house made breakfast potatoes. Cubed and crispy on the outside \$2.75

SIDE FRENCH TOAST (1) slice cut in half of our Texas Toast soaked in our delicious brandy cream batter and topped with powdered sugar, served with butter and maple syrup \$2.99

SPECIALTY DRINKS

As seen on the chalkboard

BASIL ORANGE JUICE Fresh Basil, Ground in Our Fresh Orange Juice Made From Just Squeezed Oranges. \$3

STRAWBERRY BASIL LEMONADE Fresh Basil, and Strawberries Ground in Our Delicious Mixture of Lemons and Sugar \$3.50

ROOT BEER FLOAT Barq's Root Beer Chilled with Henry's Homemade Ice Cream that is made in Plano \$3.99

HOT CHOCOLATE Made with Marshmallows and Chocolate Sauce Drizzle for those chilly days \$2.25

SAN PELLEGRINO \$3.50

SAN PELLEGRINO BLOOD ORANGE \$2.50