

## APPETIZERS

**BRUSCHETTA** Perfectly Seasoned Tomato Mixture served with Crostini Bread \$9.75

**CAPRESE** Farm Fresh Tomatoes and Fresh Mozzarella Cheese served with a Light Balsamic Glaze Drizzle and Fresh Basil \$9.25

**CALAMARI** Hand Battered and Fried Crispy served with Marinara Sauce \$12

**CRISPY CARAMELIZED BRUSSELS SPROUTS** Caramelized to perfection and tossed with Balsamic Vinegar, Lemon, and Parmesan Cheese \$10.75

**HOUSE MADE MEATBALLS** 4 House Made Meatballs, covered in our House Made Marinara Sauce, and Parmesan Cheese \$7.50

**CRISPY POBLANO & SMOKED GOUDA POTATO CAKES** 2 Poblano and Gouda stuffed Potatoes, breaded and fried crispy, over a Poblano Cream Sauce topped w/Arugula \$9.75

**ITALIAN SAUSAGE STUFFED MUSHROOMS** 6 Mushroom Caps stuffed with our House Made, Creamy, Italian Sausage mixture over a White Wine, Garlic Cream Sauce \$9

**FRIED RAVIOLI** 5 Crispy Cheese Raviolis over house made Marinara \$9

## PASTAS

Add Chicken For \$5 - Add Shrimp For \$6

**CLASSIC FETTUCCHINE ALFREDO** House Made Rich, Creamy Alfredo Sauce tossed with Fresh made Pappardelle Pasta \$15.50

**PESTO PASTA** Creamy Pesto Sauce with Roasted Artichoke Hearts, Sun-dried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti \$16

**CHICKEN PARMESAN** Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$16.50

**SPAGHETTI AND MEATBALLS** House Marinara served with House Made Meatballs \$16.50

**PASTA CARBONARA** Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$16.50

**PASTA TELEPHONO** Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$14.50

**BOLOGNESE PASTA** Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$16.50

**PASTA DIABLO** 3 Cheese Tortellini tossed with Spicy Italian Sausage, Grilled Onions, Peppers and Sun-Dried Tomato Cream Sauce \$16

**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 \$15.50

**EGGPLANT PARMESAN** Delicious Family Favorite! Served with House Marinara Sauce and Spaghetti \$14.50

**SHRIMP PASTA** Garlic Cream, Citrus Pesto Sauce with Fresh Tomatoes tossed with Fresh made Linguine, Topped with Seasoned Shrimp \$18.50

**SPICY ITALIAN SAUSAGE AND RIGATONI** Spicy Italian Sausage Cooked in our House Made Marinara Sauce. Served with Rigatoni Pasta \$15.50

## SPECIALTIES

**STEAK DIANE** 8oz. Angus Steak Medallions smothered in our Brandy, Mushroom Cream Sauce, served with Mashed Potatoes \$26

**CHICKEN WITH GRAPES** 2 Chicken Breasts Topped with an Original House Sauce Made with Fresh Grapes and Thyme. Served with Grilled Asparagus and Mashed Potatoes \$16.50

**GLAZED PORK TENDERLOIN** Savory, Sweet Pork Tenderloin covered with a Plum Glaze served with Sauteed Kale and Mashed Potatoes \$16.50

**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 \$16.50

**DELICIOUS MEATLOAF** Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas, Mashed Potatoes and topped with House Made Marinara Sauce \$16.75

**FLAT IRON STEAK** 8oz Angus Choice Cut seared to a Moist and Tender Center served with Broccoli and Mashed Potatoes \$25

**BROS. CHEESEBURGER** 9oz. Angus Beef served on a Toasted Bun with Lettuce, Tomato, Pickle and Onion \$15.50

(Served with House Made Chips or French Fries - Sweet Potato Fries Add \$1)

**NASHVILLE HOT CHICKEN SANDWICH** Fresh Chicken Breast Hand Battered and coated with House Made Nashville Hot Sauce. Topped with Pickles, Onions and Creamy Slaw on a Toasted Brioche Bun \$15.25  
(Served with House Made Chips or French Fries - Sweet Potato Fries Add \$1)

**BALSAMIC CHICKEN** 2 of our 5oz Balsamic Marinaded Chicken Breasts over a bed of Orzo, and Quinoa Vegetable Mixture including Bell Peppers, Carrots and Broccoli. Topped with Arugula and a Tomato Basil mixture \$16.50

## SEAFOOD

**FISH TACOS** Fresh Whitefish (Your choice of Grilled or Blackened) topped with Cilantro, Green Cabbage and Sour Cream Sauce served with Black Beans \$14  
\*Blackened served with Chipotle Mayonnaise. Substitute Salmon \$6

**TOMATO BASIL MAHI MAHI** Fresh Mahi Mahi topped with a Balsamic Tomato Basil and Garlic Sauce served over Mashed Potatoes \$18

**ROASTED HERBED SALMON** 8 oz Fresh Salmon seasoned with Lemon and Thyme served with Broccoli and Mashed Potatoes \$24

## SALADS

Add Chicken For \$5 - Add Shrimp For \$6 All Salads Offered as a Side.

**GREEK SALAD** Chopped Romaine, Fresh Tomatoes, Cucumbers, Red Onions, Kalamata Olives, and Feta cheese. Tossed in Greek Dressing \$11 SIDE \$8

**SPINACH & QUINOA SALAD** Fresh Spinach, Cucumbers, Red Onions, Tomatoes, Carrots, Cranberries, and Feta Cheese and Balsamic Vinaigrette \$11 SIDE \$8

**CAESAR SALAD** Romaine Hearts, Croutons tossed in Caesar Dressing with Parmesan Cheese \$10 SIDE \$7

**SMOKED SALMON SALAD** Mixed Salad Greens, Cucumbers, Carrots, Feta Cheese and Honey Smoked Salmon Topped with a Grey Poupon Bistro Sauce\*(Flavored with Dijon, horseradish & garlic) \$16 SIDE \$12

**CHOPPED SALAD** Chopped Romaine Lettuce, Tomatoes, Bacon, Avocado, Bleu Cheese, Apples, Bell Peppers, and Balsamic Vinaigrette \$13 SIDE \$10

**HOUSE SALAD** Leaf Lettuce, Tomatoes, Croutons and Choice of House Made Dressing \$8 SIDE \$6

**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 \$12 SIDE \$8.50

**PESTO CHICKEN CAPRESE SALAD** Chopped Romaine Lettuce, Seasoned Tomatoes, Avocado, Fresh Mozzarella Pearls & Red Wine Vinaigrette. Topped with Grilled Chicken, Marinated in our House Made Pesto and lightly topped with Pomegranate Glaze Drizzle \$18

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

## SANDWICHES

Served with House Made Chips or French Fries (Sweet Potato Fries Add \$1)

**CHICKEN PARMESAN SANDWICH** Our Chicken Parmesan Topped with Mozzarella Cheese and House Marinara Sauce on a French Roll \$15

**CHICKEN PESTO SANDWICH** Grilled Chicken Marinated in our House Made Pesto. Topped with Fresh Mozzarella, Roasted Artichoke Hearts and a Lemon Arugula Salad, Served on a French Roll with Sun-dried Tomato Pesto Mayonnaise \$15

**MEATBALL SUB** House Made Meatballs served on a French Roll topped with House Marinara Sauce and Mozzarella Cheese \$14

**CHICKEN SALAD SANDWICH** House Made Chicken Salad served on Grilled White Bread with Tomato and Lettuce \$14.75

**HOUSE GRILLED CHEESE** Melted Fontina Cheese and Tomato served on a Crisp Sourdough Bread \$13.75

**TUNA SALAD SANDWICH** House Made Albacore Tuna Salad served on Grilled White Bread with Tomato and Lettuce \$14.75

**CORNED BEEF REUBEN** Corned beef - Made Here in House, Melted Swiss Cheese, Chipotle Remoulade, and Sauerkraut on Grilled Marble Rye \$15

**THE STELLA** Grilled Chicken Breast, Fontina Cheese topped with Roasted Peppers, Arugula Salad and Sun Dried Tomato Aioli on Grilled Sourdough Bread \$15

**TURKEY CLUB SANDWICH** Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato and Special Bistro Sauce served on Wheat Bread \$15

**PULLED PORK SLIDERS** 3 Sliders made with our House Made Roasted Pork with Pickles and Onions and Apricot BBQ Sauce \$13

**CUBAN SANDWICH** Our House Made Slow Roasted Pork, Sliced Ham, Swiss Cheese, Mustard, and Pickles, served on Cuban Bread \$15

## LUNCH MENU

Served Everyday Until 4pm Add Chicken For \$5 - Add Shrimp For \$6

**1/2 SANDWICH** Choice of Any Sandwich served with Soup or Any Salad \$13

**1/2 SOUP & SALAD** Choose a cup of Soup and Any Side Salad \$11

**LUNCH DELICIOUS MEATLOAF** Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas and Mashed Potatoes \$13

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

**LUNCH PASTA TELEPHONO** Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$13

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

**LUNCH PASTA DIABLO** 3 Cheese Tortellini tossed with Spicy Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$13

**LUNCH PASTA CARBONARA** Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$13

**LUNCH PESTO PASTA** Creamy Pesto Sauce with Roasted Artichoke Hearts, Sun-dried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti \$13

**LUNCH CLASSIC FETTUCCHINE ALFREDO** House Made Rich, Creamy Alfredo Sauce tossed with Fresh made Pappardelle Pasta \$13

**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 \$13

**LUNCH SPAGHETTI AND MEATBALLS** House Marinara served with House Made Meatballs \$13

**LUNCH SHRIMP PASTA** Garlic Cream, Citrus Pesto Sauce with Fresh Tomatoes tossed with Fresh made Linguine, Topped with Seasoned Shrimp \$14

**LUNCH CHICKEN PARMESAN** Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$13

**LUNCH BALSAMIC CHICKEN** A 5oz Balsamic Marinaded Chicken Breasts over a bed of Orzo, and Quinoa Vegetable Mixture including Bell Peppers, Carrots and Broccoli. Topped with Arugula and a Tomato Basil mixture \$13

**LUNCH ROASTED HERBED SALMON** 4 oz Fresh Salmon Seasoned with Lemon and Thyme Served with Broccoli and Mashed Potatoes \$13

**LUNCH SPICY ITALIAN SAUSAGE AND RIGATONI** Spicy Italian Sausage Cooked in our House Made Marinara Sauce. Served with Rigatoni Pasta \$13

# BREAKFAST

Served Everyday Until 11am

\*BRUNCH Served Until 2pm on Saturday and Sunday

## EGGS AND OMELETTES

FRESH EGG PLATE 2 Eggs Any Style, Bacon or Sausage served with Breakfast Potatoes \$13 \*Substitute Ham for an Additional \$1.50

DEVIVO'S OMELETTE Spinach, Mushrooms, Roasted Peppers and Fontina Cheese served with Breakfast Potatoes \$13.50

BLUEBERRY OMELETTE Pork Sausage, Caramelized Onions, Sweet Peppers and Fresh Blueberries served with Breakfast Potatoes \$13.75

HAM AND SWISS OMELETTE Diced, Seared Ham with Melted Swiss Cheese served with Breakfast Potatoes \$13.50

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 \$13.50

STEAK AND EGGS 8oz Flat Iron Steak cooked to your desired temperature. Served with 2 Eggs any style and Breakfast Potatoes \$26

\*All Selections Above Includes Choice of Bread for Toast: White, Wheat, Sourdough, English Muffin or Marble Rye Bread

\*Substitute a Pancake for Toast for \$3 \*Substitute Gluten-free Toast for \$2

## PANCAKES, FRENCH TOAST, AND WAFFLES

STACK OF PANCAKES 3 Delicious House Made Pancakes from scratch with Maple Syrup \$12

STACK OF BLUEBERRY PANCAKES 3 Delicious House Made Pancakes from scratch with Fresh Blueberries served with Maple Syrup \$13.50

FRENCH TOAST Texas Toast Soaked in our Delicious Brandy, Cream Batter. Topped with Powdered Sugar \$11

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 \$14 Add Nashville Hot Chicken \$1

BELGIAN WAFFLE Our House Made Waffle Mix, served with Maple Syrup \$10 Add Seasonal Berries for \$4

## HEALTHY START

BOWL OF OATMEAL Topped with Walnuts and Fresh Blueberries. Naturally Sweetened with Local Honey \$8

FRESH FRUIT CUP Mixture of Seasonal Fresh Fruit \$5.50



[WWW.DEVIVOBROSEATERY.COM](http://WWW.DEVIVOBROSEATERY.COM)

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## BREAKFAST SPECIALTIES

COUNTRY BREAKFAST Biscuits & Sausage Gravy House Made Biscuits with House Made Creamy Sausage Gravy, served with 2 eggs any style and breakfast potatoes \$13.50

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 \$13.50

CHILIQUELES Crispy Tortilla Chips tossed with a Creamy Chorizo Sauce, Onions and Mozzarella. Topped with over Medium Eggs and a dollop of Sour Cream. \$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 \$14

EGG SANDWICH Fresh Eggs, Bacon, Cheddar Cheese and Tomatoes on Grilled White Bread served with Breakfast Potatoes \$13.50

CORNED BEEF HASH House roasted Corned Beef, Potatoes, Caramelized Onions and Roasted Bell Peppers, tossed in our Poblano Cream Sauce and topped with 2 over medium Eggs and served with Grilled Artisan Bread \$15

PULLED PORK BENEDICT (Saturday and Sunday only) Caramelized Onions, Roasted Bell Peppers and Spinach over our crispy Poblano Potato Cakes topped with Over-Medium Eggs and Chipotle Hollandaise Sauce \$16.75

ITALIAN BENEDICT Fried Eggs served on Crostini Bread topped with House Marinara Sauce and Breakfast Potatoes \$11.50

SAUSAGE, PEPPERS AND EGGS The way Dad used to make. Spicy Italian Sausage, Sautéed Bell Peppers, Onions and Scrambled Eggs served with Breakfast Potatoes \$14

BREAKFAST TACOS 3 Chorizo and Egg Tacos topped with Cheese and Roasted Poblano Salsa. Served with Breakfast Potatoes \$14

## SIDES

BISCUITS AND SAUSAGE GRAVY House Made Biscuits with House Made Creamy Sausage Gravy \$7.50

SIDE BACON 3 slices of our thick sliced sugar-cured bacon \$5

SIDE BREAKFAST SAUSAGE (2) / 2oz. patties of sage-flavored breakfast sausage \$5

SIDE ITALIAN SAUSAGE (1) / 4oz link of spicy Italian sausage \$5

SIDE OF HAM 5oz. of Black Forest Ham seared on the grill \$4.50

SIDE TOAST 1 slice of any of our toast options \$2 Gluten Free \$2.25

1 BISCUIT \$3.50

1 PANCAKE House made pancake, served with butter and maple syrup \$4

1 BLUEBERRY PANCAKE House made blueberry pancake, served with butter and maple syrup \$4.50

SIDE OF 2 EGGS (2) eggs served just how you like them \$4.50

SIDE OF SAUSAGE GRAVY Our house made sausage gravy made from scratch \$4

SIDE OF BREAKFAST POTATOES Our house made breakfast potatoes. Cubed and crispy on the outside \$4.50

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 \$4

## SPECIALTY DRINKS *As seen on the chalkboard*

BASIL ORANGE JUICE Fresh Basil, Ground in Our Fresh Orange Juice Made From Just Squeezed Oranges. \$5.50

STRAWBERRY BASIL LEMONADE Fresh Basil, and Strawberries Ground in Our Delicious Mixture of Lemons and Sugar \$5.75

HOT CHOCOLATE Made with Marshmallows and Chocolate Sauce Drizzle for those chilly days \$4.50

SAN PELLEGRINO \$4.50 SAN PELLEGRINO BLOOD ORANGE \$4