

APPETIZERS

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

CAPRESE Farm Fresh Tomatoes and Fresh Mozzarella Cheese served with a Light Balsamic Glaze Drizzle and Fresh Basil \$8.50

CALAMARI Hand Battered and Fried Crispy served with Marinara Sauce \$10

CRISPY CARAMELIZED BRUSSELS SPROUTS Caramelized to perfection and tossed with Balsamic Vinegar, Lemon, and Parmesan Cheese \$9.50

HOUSE MADE MEATBALLS 4 House Made Meatballs, covered in our House Made Marinara Sauce, and Parmesan Cheese \$6

CRISPY POBLANO & SMOKED GOUDA POTATO CAKES 2 Poblano and Gouda stuffed Potatoes, breaded and fried crispy, over a Poblano Cream Sauce topped with Prosciutto and Arugula \$9

ITALIAN SAUSAGE STUFFED MUSHROOMS 6 Mushroom Caps stuffed with our House Made, Creamy, Italian Sausage mixture over a White Wine, Garlic Cream Sauce \$8

FRIED RAVIOLI 6 Crispy Cheese Raviolis over house made Marinara \$8

PASTAS

Add Chicken For \$3 - Add Shrimp For \$6

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

PESTO PASTA Creamy Pesto Sauce with Roasted Artichoke Hearts, Sundried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti and topped with Toasted Pine Nuts \$13.50

SPAGHETTI AND MEATBALLS House Marinara served with House Made Meatballs \$14

PASTA CARBONARA Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$14.50

PASTA TELEPHONO Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$12

BOLOGNESE PASTA Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$14

PASTA DIABLO 3 Cheese Tortellini tossed with Spicy Italian Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$14.50

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 \$14

SHRIMP PASTA Garlic Cream, Citrus and Pine Nut Pesto Sauce with Fresh Tomatoes tossed with Fresh made Linguine, Topped with Seasoned Shrimp \$17

SPICY ITALIAN SAUSAGE AND RIGATONI Spicy Italian Sausage Cooked in our House Made Marinara Sauce. Served with Rigatoni Pasta \$13.50

SPECIALTIES

STEAK DIANE 8oz. Angus Steak Medallions smothered in our Brandy, Mushroom Cream Sauce, served with Mashed Potatoes \$20.50

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 \$14.75

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 \$13

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 \$14

DELICIOUS MEATLOAF Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas, Mashed Potatoes and topped with House Made Marinara Sauce \$14

FLAT IRON STEAK 8oz Angus Choice Cut seared to a Moist and Tender Center served with Broccoli and Mashed Potatoes \$19.75

CHICKEN PARMESAN Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$14

BROS. CHEESEBURGER 9oz. Angus Beef served on a Toasted Bun with Lettuce, Tomato, Pickle and Onion \$13

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

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 \$12

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

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 \$14

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 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 \$21

SALADS

Add Chicken For \$3 - 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 \$9 SIDE \$6.50

SPINACH & QUINOA SALAD Fresh Spinach, Cucumbers, Red Onions, Tomatoes, Carrots, Cranberries, and Feta Cheese and Balsamic Vinaigrette \$9 SIDE \$6.50

CAESAR SALAD Romaine Hearts, Croutons tossed in Caesar Dressing with Parmesan Cheese \$8.50 SIDE \$5

SMOKED SALMON SALAD Mixed Salad Greens, Cucumbers, Carrots, Feta Cheese and Honey Smoked Salmon and a Mustard Dill Vinaigrette \$14 SIDE \$7.50

CHOPPED SALAD Chopped Romaine Lettuce, Tomatoes, Bacon, Avocado, Bleu Cheese, Apples, Bell Peppers, and Balsamic Vinaigrette \$10.75 SIDE \$8

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 \$10.50 SIDE \$7

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 \$.75) "Make it Lean and Green with a Lettuce Bun"

CHICKEN PARMESAN SANDWICH Our Chicken Parmesan Topped with Mozzarella Cheese and House Marinara Sauce on a French Roll \$12

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 a French Roll with Sundried Tomato Pesto Mayonnaise \$12

MEATBALL SUB House Made Meatballs served on a French Roll topped with House Marinara Sauce and Mozzarella Cheese \$11

CHICKEN SALAD SANDWICH House Made Chicken Salad served on Grilled White Bread with Tomato and Lettuce \$10.25

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 \$10.25

CORNED BEEF REUBEN Corned beef - Made Here in House, Melted Swiss Cheese, Chipotle Remoulade, and Sauerkraut on Grilled Marble Rye \$12

THE STELLA Grilled Chicken Breast, Fontina Cheese topped with Roasted Peppers, Arugula Salad and Sun Dried Tomato Aioli on Grilled Sour Dough Bread \$12

TURKEY CLUB SANDWICH Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato and Special Bistro Sauce served on Wheat Bread \$12

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 \$12

LUNCH MENU

Served Everyday Until 4pm Add Chicken For \$3 - Add Shrimp For \$6

1/2 SANDWICH Choice of Any Sandwich served with Soup or Any Salad \$9.75

1/2 SOUP & SALAD Choose a cup of Soup and Any Side Salad \$9

LUNCH DELICIOUS MEATLOAF Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas and Mashed Potatoes \$9.75

LUNCH EGGPLANT PARMESAN Delicious Family Favorite! Served with House Marinara Sauce and Spaghetti \$9

LUNCH PASTA TELEPHONO Creamy House Marinara Sauce tossed with Rigatoni and Melted Mozzarella Cheese \$9.50

LUNCH BOLOGNESE PASTA Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$9.75

LUNCH PASTA DIABLO 3 Cheese Tortellini tossed with Spicy Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$9.75

LUNCH PASTA CARBONARA Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$9.75

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 \$9.50

LUNCH CLASSIC FETTUCCINE ALFREDO House Made Rich, Creamy Alfredo Sauce tossed with Fresh made Pappardelle Pasta \$9.50

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 \$9.75

LUNCH SPAGHETTI AND MEATBALLS House Marinara served with House Made Meatballs \$9.50

LUNCH SHRIMP PASTA Garlic Cream, Citrus and Pine Nut Pesto Sauce with Fresh Tomatoes tossed with Fresh made Linguine, Topped with Seasoned Shrimp \$11

LUNCH CHICKEN PARMESAN Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$9.50

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 \$9.75

LUNCH ROASTED HERBED SALMON 4 oz Fresh Salmon Seasoned with Lemon and Thyme Served with Broccoli and Mashed Potatoes \$10

LUNCH SPICY ITALIAN SAUSAGE AND RIGATONI Spicy Italian Sausage Cooked in our House Made Marinara Sauce. Served with Rigatoni Pasta \$9.75

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 \$9.75 *Substitute Ham for an Additional \$1.50

DEVIVO'S OMELETTE Spinach, Mushrooms, Roasted Peppers and Fontina Cheese served with Breakfast Potatoes \$10.50

BLUEBERRY OMELETTE Pork Sausage, Caramelized Onions, Sweet Peppers and Fresh Blueberries served with Breakfast Potatoes \$10.75

HAM AND SWISS OMELETTE Diced, Seared Ham with Melted Swiss Cheese served with Breakfast Potatoes \$10.75

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 \$10.75

STEAK AND EGGS 8oz Flat Iron Steak cooked to your desired temperature. Served with 2 Eggs any style and Breakfast Potatoes \$20.75

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

*Substitute a Pancake for Toast for \$1.75 *Substitute Gluten-free Toast for \$.95

PANCAKES, FRENCH TOAST, AND WAFFLES

STACK OF PANCAKES 3 Delicious House Made Pancakes from scratch with Maple Syrup \$8.50

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 \$9

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 \$11.25

BELGIAN WAFFLE Our House Made Waffle Mix, served with Maple Syrup \$8 Add Seasonal Berries for \$3

HEALTHY START

BOWL OF OATMEAL Topped with Walnuts and Fresh Blueberries. Naturally Sweetened with Local Honey \$7

FRESH FRUIT CUP Mixture of Seasonal Fresh Fruit \$4



WWW.DEVIVOBROSEATERY.COM

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BYOB



BREAKFAST SPECIALTIES

BISCUITS AND SAUSAGE GRAVY House Made Biscuits with House Made Creamy Sausage Gravy \$9

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 \$10.50

CHILIQUILES Crispy Tortilla Chips tossed with a Creamy Chorizo Sauce, Onions and Mozzarella. Topped with over Medium Eggs and a dollop of Sour Cream. \$10.50

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 \$11.50

EGG SANDWICH Fresh Eggs, Bacon, Cheddar Cheese and Tomatoes on Grilled White Bread served with Breakfast Potatoes \$10

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 \$13

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 \$14.75

ITALIAN BENEDICT Fried Eggs served on Crostini Bread topped with House Marinara Sauce and Breakfast Potatoes \$8

SAUSAGE, PEPPERS AND EGGS The way Dad used to make. Spicy Italian Sausage, Sauteed Bell Peppers, Onions and Scrambled Eggs served with Breakfast Potatoes \$10.75

BREAKFAST TACOS 3 Chorizo and Egg Tacos topped with Cheese and Roasted Poblano Salsa. Served with Breakfast Potatoes \$10.50

SIDES

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

SIDE BREAKFAST SAUSAGE (2) / 2oz. patties of sage-flavored breakfast sausage \$4

SIDE ITALIAN SAUSAGE (1) / 4oz link of spicy Italian sausage \$3

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 BISCUIT \$2.25

1 PANCAKE House made pancake, served with butter and maple syrup \$2.75

1 BLUEBERRY PANCAKE House made blueberry pancake, served with butter and maple syrup \$3.25

SIDE OF 2 EGGS (2) eggs served just how you like them \$3

SIDE OF SAUSAGE GRAVY Our house made sausage gravy made from scratch \$3

SIDE OF BREAKFAST POTATOES Our house made breakfast potatoes. Cubed and crispy on the outside \$3

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 \$3

SPECIALTY DRINKS *As seen on the chalkboard*

BASIL ORANGE JUICE Fresh Basil, Ground in Our Fresh Orange Juice Made From Just Squeezed Oranges. \$3.75

STRAWBERRY BASIL LEMONADE Fresh Basil, and Strawberries Ground in Our Delicious Mixture of Lemons and Sugar \$4

ROOT BEER FLOAT Barq's Root Beer Chilled with Henry's Homemade Ice Cream that is made in Plano \$4

HOT CHOCOLATE Made with Marshmallows and Chocolate Sauce Drizzle for those chilly days \$3.50

SAN PELLEGRINO \$4

SAN PELLEGRINO BLOOD ORANGE \$3