

## 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 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 \$4 - Add Shrimp For \$6

**CLASSIC FETTUCCHINE ALFREDO** House Made Rich, Creamy Alfredo Sauce tossed with Fresh made Pappardelle Pasta \$14

**PESTO PASTA** Creamy Pesto Sauce with Roasted Artichoke Hearts, Sundried Tomatoes, and Fresh Mozzarella Cheese tossed with Spaghetti and topped with Toasted Pine Nuts \$14.50

**SPAGHETTI AND MEATBALLS** House Marinara served with House Made Meatballs \$15

**PASTA CARBONARA** Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$15

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

**BOLOGNESE PASTA** Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$15

**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 \$14

## SPECIALTIES

**STEAK DIANE** 8oz. Angus Steak Medallions smothered in our Brandy, Mushroom Cream Sauce, served with Mashed Potatoes \$25

**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 \$14.75

**GLAZED PORK TENDERLOIN** Savory, Sweet Pork Tenderloin covered with a Plum Glaze served with Sautéed Kale and Mashed Potatoes \$14.50

**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 \$14.50

**DELICIOUS MEATLOAF** Fresh Angus Ground Beef with a Savory Herb Mixture served with Classic Peas, Mashed Potatoes and topped with House Made Marinara Sauce \$15

**FLAT IRON STEAK** 8oz Angus Choice Cut seared to a Moist and Tender Center served with Broccoli and Mashed Potatoes \$24

**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 \$14

(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 \$13.50  
(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 \$14.50

## SEAFOOD

**FISH TACOS** Fresh Whitefish (Your choice of Grilled or Blackened) topped with Cilantro, Green Cabbage and Sour Cream Sauce served with Black Beans \$13  
\*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 \$23

## SALADS

Add Chicken For \$4 - 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 \$10 SIDE \$7

**SPINACH & QUINOA SALAD** Fresh Spinach, Cucumbers, Red Onions, Tomatoes, Carrots, Cranberries, and Feta Cheese and Balsamic Vinaigrette \$10 SIDE \$7

**CAESAR SALAD** Romaine Hearts, Croutons tossed in Caesar Dressing with Parmesan Cheese \$9 SIDE \$6

**SMOKED SALMON SALAD** Mixed Salad Greens, Cucumbers, Carrots, Feta Cheese and Honey Smoked Salmon and a Mustard Dill Vinaigrette \$15 SIDE \$11

**CHOPPED SALAD** Chopped Romaine Lettuce, Tomatoes, Bacon, Avocado, Bleu Cheese, Apples, Bell Peppers, and Balsamic Vinaigrette \$12 SIDE \$9

**HOUSE SALAD** Leaf Lettuce, Tomatoes, Croutons and Choice of House Made Dressing \$7 SIDE \$5

**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 \$11 SIDE \$7.50

**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)

**CHICKEN PARMESAN SANDWICH** Our Chicken Parmesan Topped with Mozzarella Cheese and House Marinara Sauce on a French Roll \$13

**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 \$13

**MEATBALL SUB** House Made Meatballs served on a French Roll topped with House Marinara Sauce and Mozzarella Cheese \$12

**CHICKEN SALAD SANDWICH** House Made Chicken Salad served on Grilled White Bread with Tomato and Lettuce \$11

**HOUSE GRILLED CHEESE** Melted Fontina Cheese and Tomato served on a Crisp Sour Dough Bread \$8

**TUNA SALAD SANDWICH** House Made Albacore Tuna Salad served on Grilled White Bread with Tomato and Lettuce \$11

**CORNED BEEF REUBEN** Corned beef - Made Here in House, Melted Swiss Cheese, Chipotle Remoulade, and Sauerkraut on Grilled Marble Rye \$13

**THE STELLA** Grilled Chicken Breast, Fontina Cheese topped with Roasted Peppers, Arugula Salad and Sun Dried Tomato Aioli on Grilled Sour Dough Bread \$13

**TURKEY CLUB SANDWICH** Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato and Special Bistro Sauce served on Wheat Bread \$13

**PULLED PORK SLIDERS** 3 Sliders made with our House Made Roasted Pork with Pickles and Onions and Apricot BBQ Sauce \$11

**CUBAN SANDWICH** Our House Made Slow Roasted Pork, Sliced Ham, Swiss Cheese, Mustard, and Pickles, served on Cuban Bread \$13

## LUNCH MENU

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

**1/2 SANDWICH** Choice of Any Sandwich served with Soup or Any Salad \$11

**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 \$11

**LUNCH EGGPLANT PARMESAN** Delicious Family Favorite! Served with House Marinara Sauce and Spaghetti \$10

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

**LUNCH BOLOGNESE PASTA** Delicious Garlic, Wine, and Meat Sauce Made with Angus Beef, Spicy Sausage, and Mushrooms Tossed with Fresh Pappardelle Pasta \$11

**LUNCH PASTA DIABLO** 3 Cheese Tortellini tossed with Spicy Sausage, Grilled Onions, Peppers and Sun Dried Tomato Cream Sauce \$11

**LUNCH PASTA CARBONARA** Rendered Bacon in a Rich Creamy White Wine Sauce tossed with Peas and Fresh Linguine \$11

**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 \$11

**LUNCH CLASSIC FETTUCCHINE ALFREDO** House Made Rich, Creamy Alfredo Sauce tossed with Fresh made Pappardelle Pasta \$11

**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 \$11

**LUNCH SPAGHETTI AND MEATBALLS** House Marinara served with House Made Meatballs \$11

**LUNCH SHRIMP PASTA** Garlic Cream, Citrus and Pine Nut Pesto Sauce with Fresh Tomatoes tossed with Fresh made Linguine, Topped with Seasoned Shrimp \$12

**LUNCH CHICKEN PARMESAN** Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil, all served over our House Made Marinara Sauce and Spaghetti \$11

**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 \$11

**LUNCH ROASTED HERBED SALMON** 4 oz Fresh Salmon Seasoned with Lemon and Thyme Served with Broccoli and Mashed Potatoes \$11

**LUNCH SPICY ITALIAN SAUSAGE AND RIGATONI** Spicy Italian Sausage Cooked in our House Made Marinara Sauce. Served with Rigatoni Pasta \$11

# 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 \$10.75 \*Substitute Ham for an Additional \$1.50

**DEVIVO'S OMELETTE** Spinach, Mushrooms, Roasted Peppers and Fontina Cheese served with Breakfast Potatoes \$11.25

**BLUEBERRY OMELETTE** Pork Sausage, Caramelized Onions, Sweet Peppers and Fresh Blueberries served with Breakfast Potatoes \$11.50

**HAM AND SWISS OMELETTE** Diced, Seared Ham with Melted Swiss Cheese served with Breakfast Potatoes \$11.50

**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 \$11.50

**STEAK AND EGGS** 8oz Flat Iron Steak cooked to your desired temperature. Served with 2 Eggs any style and Breakfast Potatoes \$25

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

\*Substitute a Pancake for Toast for \$2.25 \*Substitute Gluten-free Toast for \$1

## PANCAKES, FRENCH TOAST, AND WAFFLES

**STACK OF PANCAKES** 3 Delicious House Made Pancakes from scratch with Maple Syrup \$9.75

**STACK OF BLUEBERRY PANCAKES** 3 Delicious House Made Pancakes from scratch with Fresh Blueberries served with Maple Syrup \$10.50

**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 \$12

**BELGIAN WAFFLE** Our House Made Waffle Mix, served with Maple Syrup \$9 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](http://WWW.DEVIVOBROSEATERY.COM)

[FACEBOOK.COM/DEVIVOBROSEATERY](https://FACEBOOK.COM/DEVIVOBROSEATERY)

**BYOB**



## BREAKFAST SPECIALTIES

**BISCUITS AND SAUSAGE GRAVY** House Made Biscuits with House Made Creamy Sausage Gravy \$9.50

**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 \$11.50

**CHILIQUILLES** Crispy Tortilla Chips tossed with a Creamy Chorizo Sauce, Onions and Mozzarella. Topped with over Medium Eggs and a dollop of Sour Cream. \$11.50

**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 \$12.50

**EGG SANDWICH** Fresh Eggs, Bacon, Cheddar Cheese and Tomatoes on Grilled White Bread served with Breakfast Potatoes \$11

**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 \$15

**ITALIAN BENEDICT** Fried Eggs served on Crostini Bread topped with House Marinara Sauce and Breakfast Potatoes \$9

**SAUSAGE, PEPPERS AND EGGS** The way Dad used to make. Spicy Italian Sausage, Sautéed Bell Peppers, Onions and Scrambled Eggs served with Breakfast Potatoes \$11.50

**BREAKFAST TACOS** 3 Chorizo and Egg Tacos topped with Cheese and Roasted Poblano Salsa. Served with Breakfast Potatoes \$11

## SIDES

**SIDE BACON** 3 slices of our thick sliced sugar-cured bacon \$4

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

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

**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 \$3.25

1 **BLUEBERRY PANCAKE** House made blueberry pancake, served with butter and maple syrup \$3.50

**SIDE OF 2 EGGS (2)** eggs served just how you like them \$3.50

**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. \$5

**STRAWBERRY BASIL LEMONADE** Fresh Basil, and Strawberries Ground in Our Delicious Mixture of Lemons and Sugar \$5.25

**HOT CHOCOLATE** Made with Marshmallows and Chocolate Sauce Drizzle for those chilly days \$4

**SAN PELLEGRINO** \$4.50

**SAN PELLEGRINO BLOOD ORANGE** \$4