

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 with 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 6 Crispy Cheese Raviolis over house made Marinara \$9

PASTAS

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

CLASSIC FETTUCCINE 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

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 \$4

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

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 Sautéed 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

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

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 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

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

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 FETTUCCINE 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 Breast 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

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

CHILIQUILES Crispy Tortilla Chips tossed with a Creamy Chorizo Sauce 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

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

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

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



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CALL FOR TAKEOUT OR ORDER ONLINE

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MON-THURS 8:00AM - 8:00PM

FRI/SAT 8:00AM - 8:30PM

SUNDAY 8:00AM - 2:00PM

WE ARE A BYOB RESTAURANT