

FIRST BITES

Calamari

Lightly breaded, flash-fried,
served with marinara and lemon. \$9

Bruschetta

The original garlic bread seasoned & baked.
Our chefs will determine tonight's topping.
Market Price

Asian Dumplings

Served with a peanut slaw and
a ginger soy dipping sauce. \$10

Soupa del Giorno

Eggplant Parmesan

Layers of flash-fried eggplant, fresh basil and
melted mozzarella, topped with a San
Marzano tomato sauce. \$9

La Capresa

Fresh mozzarella, house roasted peppers, vine
ripe tomatoes stacked and topped with a sun-
dried tomato-aged balsamic vinaigrette. \$10

Vongole Posillipo

Clams gently poached in a white wine, garlic
and lemon broth finished with smoked
mozzarella and wilted spinach. \$14

Basket of Smelts

Flash-fried served with fresh lemon
and marinara. \$9

Petite Crab Cake

Over lemon seasoned micro greens,
finished with the Chef's aioli. \$13

INSALATA

House of Greens

Mixed field greens, classic balsamic vinaigrette, imported Parma cheese. \$7

Caesar Salad

Home made eggless dressing topped with grated Asiago cheese and
focaccia croutons. \$8

Positano Wedge

Center cut romaine wedge seasoned with a creamy balsamic.
Topped with baby arugula, Gorgonzola, pine nuts and candied figs. \$9

Salad Toppers

CRAB CAKE \$10 CHICKEN \$5 GRILLED FISH OF THE DAY \$12 FILET MIGNON \$13

Antipasto

Award winning assortment of Diluso salami, imported Italian ham, thin slices of prosciutto,
cheese, house-roasted peppers, artichokes, olives, asparagus and mushrooms over
a crisp green salad, accompanied by our house vinaigrette. \$15

PASTA & RISOTTO

San Marzano Tomato & Fresh Basil

Tossed with penne pasta, topped with grated Asiago cheese & extra virgin olive oil. \$17

Topped with Grilled Chicken \$21

Topped with Sautéed Shrimp \$24

Colossal Shrimp with Linguine

Sautéed with wild mushrooms and Baby spinach in a roasted shallot cream sauce. \$26

Your Choice of Pasta

Capellini • Rigatoni • Penne • Spaghetti • Fettuccine • **Ricotta Ravioli**

Served with Meatball or Sausage topped with Big Bob's home made red sauce (gravy). \$15

Seared Scallops & Ravioli Florentine

Colossal ravioli topped with julienne vegetables in a Brandied cream sauce. Accompanied by caramelized scallops. \$25

Risotto of the Day

Always Changing. Market Price

Clams and Spaghetti "Casino Style"

Fresh *and* chopped clam's sautéed with garlic, spinach, bacon in a seasoned clam broth-finished with smoked mozzarella tossed with thin spaghetti. \$23

Cavatelli Bolognese

Our traditional meat sauce (veal, pork and beef) tossed with cavatelli pasta, finished with a touch of ricotta and mozzarella cheeses. \$18

Home Made Lasagna

Chef's choice. Market Price

Gnocchi Capressa

Fresh Gnocchi tossed with a San Marzano tomato sauce fresh buffalo mozzarella, ricotta cheese and fresh basil. \$17

with Shrimp \$24

with Chicken \$21

Fresh Gnocchi

With Meatball and Big Bob's Sunday Gravy. \$16

C O N T O R N I (SIDES)

Sautéed Spinach
with garlic and oil \$5

Sausage \$3

Spaghetti with
Red sauce \$6

Sautéed Broccoli
with garlic and oil \$5

Meatballs (2) \$4

Sautéed Broccoli Rabe
with garlic and oil \$5

PRIMA PIATTI

Veal Medallions

Pan roasted veal tenderloin topped with crab and wild mushrooms in a creamy Marsala demi,
Served with Home Made Mashed Potato & fresh asparagus. \$30

Veal Scaloppini Milanese

Pounded thin, lightly breaded and pan-fried topped with a
fresh, vine ripe kiki tomato salad over baby arugula. \$26 Offered Parmesan style. \$26

Mushroom Crusted -Center Cut -Filet Mignon

Over house mashers, with a wild mushroom bordelaise sauce and summer vegetables. \$29

Stuffed Chicken Breast

Airline chicken breast filled with goat cheese, roasted red peppers and Prosciutto.
House mashers and broccoli spears \$22

Italian Grilled Chicken Breast Sandwich

Served on a baked Milano roll with roasted peppers, broccoli rabe and sharp
Provolone cheese with seasoned potato wedges and Cole slaw. \$14

PESCE

Lobster Fra Diavolo

Fresh lobster meat, shrimp, scallops and crab in a spicy
San Marzano marinara tossed with linguine-garnished with fresh ½ Maine lobster. \$32

Abruzzi Fish Fry

Hand-breaded fresh fish, shrimp, scallops, calamari and smelts
served with seasoned fries and home made slaw. \$22

Crab Cakes

Traditional and delicious- with herb-roasted potato wedges, homemade slaw
and seasoned micro greens. \$28

Fresh Fish of the Day w/Mussels en Brodo

Grilled fresh fish over pan-roasted mussels gently poached in a saffron broth with San Marzano
tomatoes & fresh spinach. Garnished with frizzled leeks. Market Price

Fisherman's Stew "Baccala"

Fresh haddock pan-braised in a stewed fisherman's tomato sauce. Served over a bed
of linguine pasta, finished with a drizzle of extra virgin olive oil. \$23

Lobster Gemelli

Fresh Lobster Meat, sautéed with roasted Red Pepper, roasted Corn and Fresh Asparagus in a
Lobster infused Cream Sauce. Tossed with Gemelli Pasta. Garnished with Sliced Parma Cheese
Finished with Extra Virgin Olive Oil. \$28

Please save room for our wonderful, home made desserts.
If now is not the time for you to enjoy them, we would be glad to pack them for you to take home.

7-Layer Chocolate Cake • Tira Misu with an Espresso Anglaise •
White Chocolate Crème Brulee • '0 Carb' Crème Brulee •
Fresh Fruit Cobbler topped with Vanilla Bean Ice Cream

Espresso, Cappuccino, Regular, Decaffeinated & Flavored Coffees also available.
Choose from Hazelnut, Almond, Godiva Chocolate, Frangelico, Vanilla & more!

Ask your server for our wonderful selection of after-dinner drinks.
Ports, Cognacs, Dessert Wines – Sambuca, Limoncello, etc.

**There will be a \$5.00 charge on all shared entrees.
20% Gratuity will be added to all parties of 8 or more.**

Check out DiFebo's Kitchen To Go!
Our Deli prepares excellent meals for carryout,
or stop by and create a dinner package to take home.

DiFebo's Restaurant

789 Garfield Parkway
Bethany Beach, Delaware

302-539-4550 Reservations
302-539-4914 Take-out and Delivery

Now Delivering!

Our Mission Statement:

We love food! FRESH, high-quality, intensely flavored food is very important to us.
The process to produce this food takes time...time to sauté, infuse, create and enhance
all of these fantastic flavors. Please be patient. We hope our food is worth a little extra time.

We Sincerely Thank You for Dining With Us This Evening!

Bob & Charlotte DiFebo: Great Cooks/Wonderful Hosts/Proprietors
Lisa & Jeff Osias: Executive Chefs/Hosts/Proprietors
Ricardo Jimenez: Executive Chef Since 1996