

APPETIZERS

BASKET OF SMELTS

Flash-fried served with fresh Lemon and Marinara Sauce 9

CALAMARI

Served with a Lemon Wedge and Big Bob's Gravy 9

EUROPEAN CHEESE BOARD

Creamy St. Albray, Artesian Bleu, Belle Blanche Goat Gouda, Manchego & White Wensleydale w/ Cranberries . Fresh fruit, house roasted nuts, Honey & warm crusty bread 14

BRUSCHETTA

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

CLAMS POSSILPO

Roasted tomato, smoked mozzarella, baby spinach and roasted garlic, gently poached in a lemon scented broth ,Garnished with fresh herbed grilled bread 12

SUMMER LA CAPRESA

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

HOUSE MADE SOUP OF THE DAY

Chefs choice, changes daily

ASIAN DUMPLINGS

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



SMALL PLATE SIDE SALADS

Small mini Salads especially designed by size to accompany our entrees

NOT SO CLASSIC CEASAR

Tri Color Bay Romaine, Focaccia Crouton Crostini and Prima Donna Italian Cheese 5

LITTLE HOUSE SALAD

Choice of Dressing; blue cheese - house vinaigrette - balsamic vinaigrette 5

HOUSE OF GREENS

Roasted pear, Imported Prima Donna cheese and a Pear balsamic vinaigrette 5

MAIN PLATE SALADS

NOT SO CLASSIC CEASAR

Tri Color Bay Romaine, Focaccia Crouton Crosini, Prima Donna Italian Cheese 9

SALAD TOPPERS:

Crab Cake 8 Shrimp Skewer 10 Grilled Chicken 5 Fish of the Day M/P

POSITANO WEDGE

Wedge of Romaine lettuce, Creamy balsamic, mission figs, crisp bacon, diced tomato 8

HOUSE ROASTED BEETS

Fresh Beets tossed in our house vinaigrette, with Arugula, Walnuts, Roasted Pears and gorgonzola 8

HOUSE OF GREENS

Artisan Lettuce, baby Arugula, Pear vinaigrette, imported Prima Donna Cheese, roasted pears 8

ANTIPASTO “Voted Best of Delaware”

An assortment of Diluso salami, imported Italian ham, thin slices of prosciutto, cheese, house-roasted peppers, artichoke hearts, marinated olives and mushrooms, over a crisp green salad, accompanied by asparagus and our house vinaigrette. 16

BIG BOB'S GRAVY

YOUR CHOICE OF PASTA

Capellini · Rigatoni · Penne · Spaghetti · Fettuccine

Served with **Meatball or Sausage** topped with Big Bob's homemade red sauce \$14

FRESH GNOCCHI

With Meatball and Big Bob's Sunday Gravy \$14

CHEESE RAVIOLI

Topped with Bob's Red Sauce \$12

With Meat Ball or sausage \$ 14



PASTA & RISOTTO

SAN MARZANO TOMATO & FRESH BASIL

Tossed with Penne Pasta, topped with grated Asiago Cheese & Extra Virgin Olive Oil \$14

Add **Grilled Chicken** \$5 Add **Sautéed Shrimp** \$ 10

SHRIMP WITH PORCINI MUSHROOM CREAM SAUCE

Shrimp sautéed with Wild Mushrooms, Baby Spinach and Sundried Tomato in a Porcini Mushroom Cream Sauce. Tossed with Fettuccini. \$24

SQUASH TORTELLACCI WITH ROASTED CHICKEN

Colossal "Tortellacci" filled with Ricotta, Butternut Squash and Fresh Herbs. Topped with Roasted Chicken, Roasted Tomato and Artichoke Hearts tossed in a Rosemary scented broth.

Finished with Shredded Parmesan Cheese \$20

DIFEBO'S TOFU PARMESAN

Crispy Flash fried Tofu topped with fresh melted mozzarella cheese, fresh tomato and basil, Finished with roasted local house vegetables \$16

RISOTTO OF THE DAY

Creamy, delicious and always Changing. M/P

LOBSTER RAVIOLI

Parslied, butter / Lobster broth, topped with roasted local vegetables, garnished with a Cold water Maine lobster claw \$24

EGGPLANT PARMESAN WITH CRAB MEAT

Homemade. Layered with crab meat, seasoned Ricotta Cheese, Shredded Mozzarella and our Pomodoro red sauce. Served with a side of Spaghetti, garnished with fresh Basil and Extra Virgin Olive Oil. \$22

CAVATELLI BOLOGNESE

Our traditional meat sauce (veal, pork and beef) tossed with Cavatelli pasta Finished with a touch of Ricotta and Mozzarella Cheeses. \$16

HOME MADE LASAGNA

Vegetables and Four Cheeses layered with a fresh Pomodoro sauce \$18

(GLUTEN FREE AND WHOLE WHEAT NOW AVAILABLE FOR ALL PASTA COMBINATIONS ADD \$3)

O V E R

DI TERRA / DI MARE

8 OZ. FILET MIGNON

Pan seared with butter and parsley. Sautéed Broccoli Rabe, house mashed potatoes, garnished with Jumbo Onion Rings 29

Add **Shrimp Skewer** \$6 Add **Crab Cake** \$8

VEAL MEDALLIONS AND MARYLAND CRAB MEAT

Pan roasted veal tenderloin topped with crab and wild mushrooms in a creamy Marsala demi, fresh asparagus. \$32

STUFFED ORGANIC CHICKEN BREAST

Airline Chicken breast filled with Prosciutto, Roasted Red Pepper and Fontina Cheese. Served over Roasted Garlic Mashed Potato and sautéed Broccoli Florettes, Basil oil \$21

GRILLED LAMB CHOP W/ WARM GIGANTE BEAN SALAD

Fresh herb grilled Lamb Chop served over a warm Bean Salad with sautéed Julienne Vegetables. Finished with a Fig infused Lamb reduction. \$22

PAN ROASTED ROSEMARY CRUSTED PORK CHOP

Topped with Roasted Roma tomatoes and shaved Parma cheese, fresh basil. Served over Fettuccini Alfredo with baby peas and wild mushrooms \$22

FRESH FISH OF THE DAY

Fresh herb seasoned Fish of the Day. Served over Creamy, Maryland Crab mashed Potatoes and Butter Poached Asparagus. Finished with a Saffron scented Tomato broth - garnished with frizzled Leeks. Market Price

MISTURE DI MARE EN BRODO

Shrimp, Crab Meat, Mussels, Clams and fresh Fish sautéed with roasted Tomato, Baby Spinach, Fresh Fennel & Jasmine Rice in a San Marzano Tomato Broth - garnished with a fresh herbed crostini \$32

OYSTER PO BOY

Crispy flash fried Chincoteague oysters, bacon, spicy mayo, lettuce and tomato served on a Milano roll with French fries and coleslaw \$14

**IN THE MOOD FOR AN AWARD WINNING *12 OZ.* VEAL CHOP ?
ASK YOUR SERVER !**

**PLEASE SAVE ROOM FOR OUR WONDERFUL, HOMEMADE DESSERTS.
IF NOW IS NOT THE TIME FOR YOU TO ENJOY THEM, PLEASE ALLOW US TO
PACK THEM UP FOR YOU TO TAKE HOME.**

Desserts

NOW FEATURING SMITH ISLAND ORIGINAL CAKE COMPANY

Smith Island Cakes for Two
(Assorted Flavors)

7-Layer Chocolate Cake ·

Tira Mi Su with an Espresso Crème Anglaise ·

White Chocolate Crème Brulee ·

Carrot Cake ·

Fresh Fruit Cobbler topped with Vanilla Bean Ice Cream

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

Ask your server about 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.

Di Febo's Catering

At Di Febo's food and celebrations go hand-in-hand. We would love you to consider

***Di Febo's** for your next special event, family gathering or private party.*

We will put our 22 years of experience and efficiency to work for you.

Please allow our event planners Charly Revels and Kathy Townsand

The opportunity to help create a memorable event for you or your guest.

Whether you are in the comfort of your own home, the intimate setting at

***Di Febo's** Bethany Beach or our*

*Grand Dunes room at **Di Febo's** Bear Trap Dunes Golf Course,*

We are committed to attending to your every need.

From Weddings to Birthdays

Graduations to Retirement

