

# FIRST BITES

## Calamari

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

## Bruschetta

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

## Asian Dumplings

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

**Zuppa del Giorno:** please ask your server

## Eggplant Parmesan w/ Crab Meat

Over Bob's Red Sauce. Garnished with Sliced Parma Cheese. \$11

## Basket of Smelts

Flash-fried served with Fresh Lemon and Marinara \$10

## Vongole Posillipo

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

## Summer La Caprese

Fresh Mozzarella, Italian Prosciutto, Strawberries. Garnished with Auburn Grapes. Finished with E.V.O.O. Fresh Basil and our Balsamic Glaze. \$14

## Risotto of the Day

Chef's Choice, please ask your server  
Mrkt. price

# INSALATA

## House of Greens

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

## Caesar Salad

Home Made Eggless Caesar dressing topped with grated Asiago Cheese and Faccacia croutons \$ 8

## Positano Wedge

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

## Salad Toppers;

CHICKEN \$5    CRAB CAKE \$10    GRILLED FISH OF THE DAY \$12    FILET MIGNON \$15

## Antipasto

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

**Traditional Garden Salad** \$ 5

# 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** \$22      Topped with **Sautéed Shrimp** \$24

## Roasted Shallot Shrimp with Linguine Alfredo

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

## Lobster Gemelli

Fresh Lobster Meat sautéed with Roasted Red Pepper, Sliced Fresh Asparagus and Local Roasted Corn in a Lobster Infused Cream Sauce. Tossed with Gemelli Pasta. Garnished with Sliced Parma. Finished with Extra Virgin Olive Oil. . \$27

## Risotto of the Day

Always Changing. Market Price

## Eggplant Parmesan w/ Crab Meat.

Layered with Crab Meat, Seasoned Ricotta Cheese, Shredded Mozzarella and Bob's Red Sauce. Accompanied with Side Spaghetti Pasta. 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. \$19

## Home Made Lasagna

Chef's choice. Market Price

## Gnocchi Caprese

Fresh Gnocchi tossed with a San Marzano tomato sauce, fresh buffalo mozzarella, ricotta cheese and fresh basil. \$17  
With **Chicken** \$22      with **Shrimp** \$24

## Fresh Gnocchi

With Meatball and Big Bob's Sunday Gravy. \$15

# 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 \$6**

## PRIMI PIATTI

### **Veal Medallions**

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

### **Stuffed Chicken Breast**

Airline chicken breast filled with Italian Prosciutto, Roasted Red Pepper and Fontina Cheese.  
Served over Roasted Garlic Mashed Potato and Haricot Verts. \$22

### **Seared Filet Mignon w/ Caramelized Onion & Gorgonzola**

Center cut filet Mignon over Roasted Fingerling Potato and Fresh Broccolini. Finished with a  
Chianti Bordelaise. \$30

### **Veal Parmesan w/ Pasta**

Breaded Veal Cutlet Flash Fried topped with Bob's Red Sauce, Melted Shredded Mozzarella.  
Served over Spaghetti. Garnished with Fresh Basil and Extra Virgin Olive Oil. \$23

### **Chicken Parmesan w/ Pasta**

Breaded Pounded Chicken Breast. Flash Fried & topped with Bob's Red Sauce, Melted Shredded  
Mozzarella. Served over Spaghetti Pasta. Garnished with Fresh Basil and Extra Virgin Olive Oil \$ 21

## PESCE

### **Jumbo Crab Cake w/ Porcini Risotto**

7 oz Crab Cake. Served Over Parmesan Porcini Risotto and Sautéed Fresh  
Asparagus. Finished with a Lobster Infused Cream Sauce. \$ 27

### **Leccornia Di Mare**

Fresh Lobster Meat, Crab Meat, Scallops, Shrimp, Mussels and Clams sautéed in a Tomato  
Calamari Sauce. Tossed with Vermacellini Pasta. Garnished with a Spicy Crostini. \$34

### **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 Fish of Day 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

### **Boston Lobster Roll w/ Potato Wedges**

Lobster Salad. Served in a Fresh Herb Facaccia Bread with Baby Arugula tossed with Lemon Vinaigrette.  
Garnished with Crispy Bacon. Accompanied by Seasoned Potato Wedges  
And Home Made Apple and Raisin Coleslaw. \$19

### **Jumbo Scallops w/ Summer Couscous Salad.**

Fresh Herb Pan Seared U10 Scallops. Served over a Smokey Cream Sauce. Accompanied with an  
Endive & Summer Vegetable Couscous Salad. Garnished with Crispy Onion \$25

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 • 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.**

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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

### **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 Your 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