

REHOBOTH DINNER

STARTERS

BROCCOLI RABE & SAUSAGE

Garlic and E.V.O.O. 12

HOUSE BRUSCHETTA

Grilled Chicken, Honey Mascarpone, Gorgonzola, Granny Smith Apples, Arugula E.V.O.O. 12

FLASH FRIED BRUSSEL SPROUTS

Pancetta, Pecorino, Balsamic reduction 12

VEAL, RICOTTA & SMOKED MOZZARELLA MEATBALLS

Pomodoro, Burrata, Crostini 12

FLASH FRIED CALAMARI

Big Bob's Gravy, Lemon wedge 12

PAN ROASTED MUSSELS

Corn, Andouille Sausage, Tomato & fresh Garlic, Tomato Butter Broth 13

LA CAPRESE, FRESH TOMATO AND BURRATA

Basil Pesto and Crostini 10

SICILIAN ROASTED CAULIFLOWER

Parmesan Cheese, roasted Garlic, sundried Tomato, Buttered Panko 10

TABLE SHARES and SIDES.....

GARLIC BREAD

½ loaf, roasted Garlic, Mozzarella and Parmesan Cheese, Bob's Red Sauce 9

ROASTED SPICY ITALIAN LONG HOT FINGER PEPPERS

Sea Salt, Olive Oil, roasted Garlic 7

OIL CURED OLIVES

Sharp Provolone roasted Garlic 7

CHILLED ITALIAN GREEN BEANS

Pine Nuts, Mint, Cento Vinaigrette, shaved Parmesan 8

FRESH CHILLED ASPARAGUS

Lemon, E.V.O.O., Mint, Pine Nuts, shaved Parmesan 8

MY GRANDMOTHER'S SOUP ITALIAN WEDDING

Escarole, mini Meatballs, Egg and Chicken Broth 8

SALADS

CAESAR

Crisp Romaine, homemade Caesar Dressing, roasted Garlic, Panko, Prima Donna, Lemon 9 entrée 14

HOUSE GARDEN

Mixed Greens, fresh Cucumbers, Carrots, Tomatoes, Red Onion, house Vinaigrette 8 entrée 13

BEEF AND GOAT CHEESE

Spinach, Candied Walnuts, Granny Smith Apples, Sherry Vinaigrette 9

ARUGULA AND ENDIVE

Pine Nuts, shaved Parmesan, Lemon Vinaigrette 9

TOP YOUR SALAD:

Seared Chicken Breast 7
Chilled Gulf Shrimp 9
Fish of the Day - m/p
Bob's Meatball 3 ea.

HOMEMADE PASTA DISHES SINCE 1989
FROM MY GRANDMOTHER'S RECIPE BOX. ALL HAVE A DUSTING OF
PECORINO CHEESE
Gluten-free Pasta available - add 4 Zoodles (Zucchini Noodles) add 4
Gluten Free Roll Available 4

MY GRANDMOTHER'S HOME-MADE ABRUZZI RAVIOLI

Classic Ravioli from the Abruzzo region of Italy! Slightly sweet, delicately seasoned, Topped with my father's Red Sauce 21

HOMEMADE RICOTTA CHEESE RAVIOLI 16 WITH MEATBALL OR SAUSAGE 19

HOUSE RISOTTO Shrimp, sundried Tomato, Corn, Spinach, Pecorino 26

SPAGHETTI WITH HOMEMADE MEATBALL OR SAUSAGE 18

GNOCCHI POMODORO Tomato and fresh Basil, Pecorino 19

RIGATONI POMODORO 18 SHRIMP POMODORO 24 CHICKEN POMODORO 22

CHICKEN or VEAL PARMESAN Pounded, breaded, topped with imported Provolone Cheese, Bob's Red Sauce, with a side of Spaghetti 24 | 27

CAMPANELLE PASTA with BROCCOLI RABE AND SAUSAGE Sautéed with Garlic and Oil. Finished Pecorino Romano 24

CAVATELLI BOLOGNESE Beef, Pork, & Veal with Ricotta Cheese, fresh Mozzarella & fresh Basil 23

RIGATONI ALA VODKA Pancetta, Peas, Parmesan Cheese 19 CHICKEN ALA VODKA 22 SHRIMP ALA VODKA 26

HOME MADE CHEESE LASAGNA Layers of seasoned Ricotta, Mozzarella & Romano Cheese with fresh Pasta and Bob's Gravy 22
ADD BOLOGNESE 5

EGGPLANT PARMESAN "LASAGNA STYLE" Layers of Ricotta, Mozzarella, & flash fried Eggplant. Side of Spaghetti Pomodoro 23

ENTRÉE SPECIALS

PACCHERI CRAB TUSCANO FLORENTINE Crab, Tomato Pomodoro, fresh Basil, Mozzarella and fresh Spinach 25

DIFEBO'S CIOPPINO (Our Christmas Eve Tradition...any time of year)

Crab, Clams, Mussels, Shrimp & Fish in a coastal Pescara Seafood Broth over Linguine Pasta served with a Crostini 34

CHIANTI BRAISED SHORT RIBS Fontina, Spinach & wild Mushroom Risotto 24

PAN ROASTED SALMON Lemon Risotto, Watercress, shaved Brussels, Pesto 25

CLAMS AND PANCETTA Calabrian Chili, Pancetta, Spinach, Tomato, Pecorino Romano, fresh Linguine tossed in our DiFebo's Clam Sauce 26

PESTO PAN ROASTED SWORDFISH Arugula, chilled Potato and grilled Artichoke Salad 25

LOBSTER CASARECCI Lobster, fresh Corn, sundried Tomato, Tarragon Cream, Pecorino 28

CHICKEN OR VEAL MARSALA Infused wild Mushroom Demi, Creamy Pecorino Mashers, farmer's Vegetables 24 | 27

SOUTH WEST MUSSELS AND LINGUINE Fresh Mussels, Corn, Andouille Sausage, Tomato and fresh Garlic in a Tomato Butter Broth 24



SPARKLING

Cuvee, Dom Pérignon, France 210
Balanced, lovely bouquet, tiny bubbles

Prosecco Ruffino, Veneto, Italy 10 38
Notes of apple, pear, citrus, hints of wisteria and elderflower

Moscato Parolvi, Tezze Sul Brente, Italy 9 34
Sparkling wine with citrus & floral aromas. Melon flavors, sweet grape

WHITES

Rose, Murrieta's Well Estate, Livermore Valley, CA 13 48
Aromas of strawberry and white nectarine, fresh stone fruit and berry on palate

Sauvignon Blanc, Matua, New Zealand 9 36
Crisp, citrus, everything you'd want from a N.Z. Sauvignon Blanc

Sauvignon Blanc, Brancott Estate, NZ 12 46

Pinot Grigio, Ca Montini, Trentino, Italy 11 42
A full-bodied, intensely aromatic white wine with a velvety textured and a long finish

Chardonnay, Butter, Napa, CA 13 48
Bold & lusciously creamy. Stone fruit & baked lemon notes. Long oak & vanilla finish

Chardonnay, Lander Jenkins, Napa, CA 10 38
Heavy butter, toast and caramel aromas and flavors. Mild fruit, soft mouthfeel

COCKTAILS

HOMEMADE SANGRIA - SERVED OVER ICE, GARNISHED WITH FRESH FRUIT 10

HOUSE MADE LIMONCELLO GLASS 8 8oz. 18 16oz. 32

ITALIAN MULE - TITO'S VODKA, HOUSEMADE LEMONCELLO, GINGER BEER 10

FIRST STREET MANHATTAN - CROWN ROYAL, BLOOD ORANGE BITTERS, SWEET VERMOUTH, BOURBON SOAKED CHERRIES 12

THE MARLON BRANDO - HOUSE OAKED BOURBON, GINGER COGNAC. AGED IN HOUSE, SERVED UP 12

POMEGRANATINI - VODKA, POM JUICE, FRESH LIME JUICE, PROSECCO FLOATER 11

CASUAL-TEA MARTINI - SWEET TEA VODKA, PINK LEMONADE, SUPER CHILLED 10

WOO-WOO-TINI - TITO'S VODKA, PEACH SCHNAPPS, SPLASH OF CRANBERRY 10

GIN-RITA - HENDRICKS, AGAVE, LIME JUICE, COINTREAU, SPLASH OF CLUB, ROCKS 10

CHOCOLAT-TINI - STOLI VANIL, GODIVA MILK & WHITE, BAILY'S, FRANGELICO 10

ITALIAN LEMONTINI - ABSOLUT CITRON, STOLI VANIL, LIMONCELLO, TUACA, FRESH SQUEEZE OF LIME 12

O.G. MARTINI - BOMBAY SAPPHIRE, MIST OF VERMOUTH, BLUE CHEESE OLIVES 10

COFFEE DRINKS

KEOKI COFFEE - RUM, CHERRY BRANDY, DARK CRÈME DE CACAO, COFFEE 10

SECRET PLACE - BRANDY, KAHLUA, COFFEE 10

VELVELT HAMMER - BAILY'S FRANGELICO, KAHLUA, COFFEE 12

DRUNKEN MONKEY - RUM, BANANA LIQUOR, ESPRESSO, COFFEE 12

MOCKTAILS

MAJOR MANGO - MANGO PUREE, SIERRA MIST, LIME WEDGE 5

BAYSIDE SPLASH - PINEAPPLE JUICE, CRANBERRY JUICE, SPLASH OF CLUB SODA 5

AMORE E BOCCE - IMPORTED LEMON SODA, CRANBERRY JUICE, TOUCH OF GRENADINE 6



REDS

Barbera DOC, Olivetta, Piemonte, Italy 10 38
Soft in texture, deep in flavor, complex with fruity aromas

Merlot, Josh Cellars, Hopland, CA 12 46
Round and juicy flavors of blackberry, toasted hazelnut and cinnamon. Hints of vanilla and toasted oak

Pinot Noir, Alexander Brown "Uncaged" Sonoma, CA 12 42
Lush & complex. Dimensions that are smooth & round with a generous finish

Malbec, Alamos, Mendoza, Argentina 9 34
Deep color with a wonderful full body, complex plum, fig and floral aroma

Valpolicella, Secco-Bertani, Verona, IT 54
Well-balanced, velvet ripe cherry flavors

Montepulciano D'Abruzzo, Terre Di Eva, IT 38
Smooth, structured wine, berry and cherry flavors

Chianti, Piccini, Italy 9 34
hints of red fruits, light cherry notes, soft and velvety palate

Chianti, Classico Reserva, Castello Banfi, IT 13 48
Aromatics of cherry, violet, vanilla and dark chocolate

Chianti Classico, Ruffino, Riserva Ducale Gold 94
Specially selected, aged, premium Chianti; dry and well-balanced with a faint raspberry bouquet

Cabernet Sauvignon, Grayson Cellars, Napa, CA. 11 42
Aromas of cherry & cassis give way to blackberry & slight vanilla. Notes of oak, Deep violet & crimson color. Full bodied

Cab Sauvignon, Rutherford Ranch, Napa, CA 64
Complex with a lovely ruby color. Full bodied & well-balanced with good acidity and fine tannins.

Cab Sauvignon, Louis Martini, Sonoma, CA 48
Balance of sultry black fruit, vanilla with sour cherry and oak.

Gattinara DOCG, Travaglini, N. Piedmont, Italy 73
Rich & full with a great nose and fantastic finish

Brunello di Montalcino, Castello Banfi, Italy 96
full bodied, rich, robust, complex bouquet

Amarone - Bertani, Veneto, IT 153
Earthy & complex, full bodied

Sassicaia, Marchese Nicolo Incisa della Rochette, Tuscany, Italy 215
Great depth, full body, 80% Cabernet, 20% Cabernet France - The pinnacle of all Italian Reds!

AFTER DINNER LIQUORS

SAMBUCCA * AMARETTO * GRAPPA * CAMPARI *

GRAND MARNIER * LIMONCELLO

* BAILEY'S * FRANGELICO *

PORTS; 10 YEAR, 20 YEAR

COGNACS; REMY MARTIN 1783, COURVOISIER, HENNESSY, B&B

BEERS

PERONI 6 MILLER LITE 4 LANDSHARK 4

MICHELOB ULTRA 4 STELLA ARTOIS 5

YUENGLING 4 HOEGAARDEN 5

DOMINION OAK BARREL STOUT 6

ST. PAULI GIRL N/A 4 DOGFISH 60 MIN 6

BIG OYSTER SLAM! IPA (16OZ) 10

BIG OYSTER JENNY SOUR (16OZ) 10