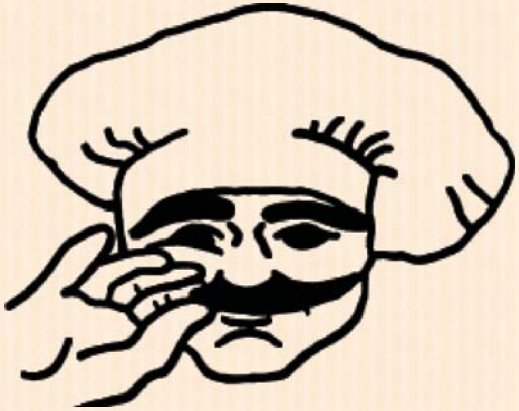


# Casa DiLeo Italian Restaurant



Dine-In · Take-Out · Catering · Delivery  
**Online Ordering**  
Serving Lunch and Dinner

**302-226-8660 · [www.casadileo-de.com](http://www.casadileo-de.com)**

37169 Rehoboth Avenue  
Rehoboth Beach, DE 19971

Home of the **LARGEST NEW YORK STYLE PIZZA** in Delaware - 36"

Voted **BEST NEW YORK STYLE PIZZA** in Lower Delaware

Home of the **LARGEST HOMEMADE LASAGNA**

**Happy Hour** 4 PM - 6 PM · Monday - Friday

**Entertainment** Thursday, Friday & Saturday

**It's a  
That  
Good!**



## Appetizers

**Broccoli Rabe** Sautéed and served with sliced caramelized garlic, parmesan cheese and cherry peppers. Add Italian sausage.

**Bruschetta** Toasted Italian bread topped with diced tomato, fresh basil and sharp provolone cheese. Add Crab.

**Stuffed Mushrooms** Mushroom caps stuffed with crab imperial, topped with melted mozzarella and DiLeo seasoning.

**Mozzarella Sticks** Breaded mozzarella deep fried to just crisp, served with tomato sauce.

**Garlic Bread** Toasted Italian bread with butter and fresh garlic. Add Mozzarella Cheese.

**Chicken Wings** Mild, Hot or "Don't Go There" Inferno. The meatiest wings in town, dipped in DiLeo's special sauce, served with celery and blue cheese - 1 pound.

**Calamari** Semolina encrusted calamari fried to perfection, served with tomato sauce.

## Soups

Zuppa Del Giorno (Soup of the Day) · Italian Minestrone

## Salads

*Housemade Dressings: Caesar, Light Italian, Creamy Italian, French, Ranch, Creamy Roasted Garlic, Balsamic Vinaigrette, Homemade Blue Cheese dressing. Shrimp, Lump Crab, Chicken or Fresh Fish can be added!*

**Wedge Salad** Iceberg lettuce topped with blue cheese crumbles, pancetta, red onion, tomatoes and cucumber topped with house made bleu cheese dressing, extra virgin olive oil and red wine vinegar.

### Greek Salad

Bed of lettuce topped with Feta cheese, Kalamata olives, artichoke hearts, mushrooms, pepperoncini, cucumbers and tomatoes. Served with extra virgin olive oil, oregano and kosher salt.

**Antipasto Salad** Cappicola, provolone, salami, celery, roasted red peppers, black olives, tuna, artichoke hearts and mushrooms over field greens.

**DiLeo's Garden Salad** Mixed greens served with alfalfa sprouts, carrots, cucumbers, onion, red cabbage and tomatoes.

**DiLeo's Caesar Salad** Romaine, Italian croutons, Pecorino Romano cheese and our own homemade Caesar dressing.

**Tricolore Signature Salad** Arugula, radicchio, Belgian endive, Treviso and spring mix hand tossed with lemon juice, fresh garlic and olive oil. Add Nuts, Berries and Crumbled Blue Cheese.

**Mozzarella Alla Caprese** (Seasonal) House made fresh mozzarella, beef steak tomatoes, fresh basil, pignolli nuts, three-herb pesto, topped with first cold press extra virgin olive oil and balsamic reduction.

*Subject to change.*

## Calzones and Strombolis

All calzones and strombolis are served with side of tomato sauce. Add your favorite pizza toppings to the following:

**Calzone** Blend of ricotta and mozzarella cheese, topped with Italian herbs. 9" and 18"

**Stromboli** Sausage, salami, pepperoni, mozzarella cheese and onions 9", 18" and 28"

**Steak & Cheese Stromboli** 9", 18" and 28"

**Supreme Stromboli** Ham, salami, cappicola, pepperoni and mozzarella 9", 18" and 28"

**Veggie Boli** Spinach, broccoli, mushrooms, roasted red peppers, low fat cheese and insalata spices 9", 18" and 28"

**DiLeo Boli** Ground beef, Italian seasoning, sauce and cheese 9", 18" and 28"

**Galena** Tender white chicken breast, tomatoes, sauce and cheese 9", 18" and 28"

**DiLeo Florentine** Garlic, herbs, spinach and blend of cheese 9", 18" and 28"

## New York Style Pizza

Our dough is made fresh daily. Start with our **Classic Cheese Pizza**. Medium 14" or Large 18".

**Classic Toppings:** Tomatoes, Garlic, Green Peppers, Black Olives, Low Fat Cheese, Onions, Pineapple, Extra Cheese, Mushrooms, Sausage, Pepperoni, Ground Beef and Meatballs.

**Premium Toppings:** Bacon, Spinach, Broccoli, Feta Cheese, Eggplant, Anchovies, Ham, Jalapeños, Grilled Chicken, Kalamata Olives, Pignolli Nuts, Three Herb Pesto, Artichoke Hearts, Sun-Dried Tomatoes, Portabella Mushroom and Roasted Red Peppers.

## House Specialty Pizza

**Old Forge Red** 6 cuts 12 cuts

**Low Fat Veggie** 14" and 18"

**Mediterranean** Feta cheese, kalamata olives, spinach, artichokes, fresh tomatoes, extra virgin olive oil. 14" and 18"

**Diablo Pizza** Red devil - hot! 14" and 18"

**Supreme** Choose 8 classic toppings. 14" and 18"

**New York White Ricotta** 14" and 18"

**Old Forge Double Crust White** 6 cuts and 12 cuts

With broccoli. 6 cuts and 12 cuts

**Pizza Margarita** Fresh mozzarella, fresh basil, tomatoes, pecorino Romano cheese, extra virgin olive oil. 14" and 18"

## Pizza By The Slice

**New York Style** by the slice, toppings can be added.



Bring this and receive 10% off your meal!

## Pastas

Start with your favorite pasta. Choose from **Penne**, **Spaghetti**, **Fettuccini**, **Angel Hair** or **Linguine**, then choose your sauce and additional toppings. Gluten-free and whole wheat pasta available upon request. Side order of meatballs, sausage, chicken, crab, fish or shrimp can be added.

Alfredo, Tomato Sauce, Sauce with Meatballs or Sausage, Oil & Garlic, Marinara, Amatriciana, Broccoli, Oil & Garlic, Bolognese, Bianco (White) Clam and Pomodoro (Red) Clam.

## Entrées

All sauces and entrées made fresh daily. All entrées served with garden salad. Caesar salad and speciality sauces (Alfredo, Bolognese, Oil & Garlic or Marinara) can be substituted.

**Fettuccine Alfredo** DiLeo's homemade Alfredo sauce sautéed with fettuccine. Legendary cheese sauce of Rome. Add Grilled Chicken.

**Eggplant Parmesan** Fresh eggplant breaded and cooked until golden. Served with DiLeo's homemade sauce, cheese and your choice of pasta.

**Fresh Chicken Parmesan** Tender chicken breast breaded and cooked until golden. Served with DiLeo's homemade sauce, cheese and your choice of pasta.

**Stuffed Shells** Pasta shells filled with a blend of Italian cheese. Served with DiLeo's homemade sauce.

**Chicken & Eggplant Parmesan** The best of both worlds. Served with DiLeo's homemade sauce, cheese and your choice of pasta.

**Veal Cutlet Parmesan** Veal cutlet breaded and cooked until golden. Served with DiLeo's homemade sauce and your choice of pasta.

**Chicken or Veal Marsala** Chicken or Veal sautéed with a dry Marsala wine and mushroom demi-glaze. Served with chef's choice side dish. Chicken or Veal.

**Cheese Ravioli** Stuffed pasta filled with blend of Italian cheese. Served with DiLeo's homemade sauce, or with meat sauce.

**Gnocchi with Parmesan Sauce** Tender potato pasta served with parmesan tomato sauce.

**DiLeo's Homemade Meat Lasagna** Layers of pasta, Italian cheeses, ground meat and sauce.

**Chicken Scarparelli** The "Filet Mignon of Chicken." Fresh chicken strips sautéed in a butter garlic sauce, served with your choice of pasta or chef's suggestion.

**Pasta DiLeo** Linguine with white clam sauce and jumbo lump crab meat.

## Desserts

Cannoli, Chocolate Cannoli, Pizza Fritas, Tiramisu, NY Cheesecake, DiLeo's Award Winning Chocolate Mousse, and Homemade Zabaglione



Subject to change.