

WINES BY THE GLASS

■ CHAMPAGNE/SPARKLING WINE

GLASS/BOTTLE

Prosecco	\$9/34
<i>Lamberti, Veneto, Italy</i>	
Champagne	(375ml Bottle) \$38
<i>Pol Roger, Brut Reserve, Champagne, France</i>	
Rose Spumante	\$9/34
<i>Lamberti, Veneto, Italy</i>	

■ WHITES

GLASS/BOTTLE

Pinot Grigio	\$8/30
<i>Ca' Donini, Veneto, Italy</i>	
Chardonnay*	\$9/34
<i>Ventana, Arroyo Seco, California</i>	
Sauvignon Blanc	\$10/38
<i>Shooting Star, Lake County, California</i>	
Gruner Vetliner	\$9/34
<i>Grooner, Austria</i>	
Vermentino	\$10/38
<i>Contini "Pariglia", Sardinia, Italy</i>	

■ REDS

GLASS/BOTTLE

Chianti	\$8/30
<i>San Lorenzo, Tuscany, Italy</i>	
Pinot Noir*	\$12/46
<i>King's Ridge, Willamette Valley, Oregon</i>	
Malbec**	\$10/38
<i>Michel Torino 'Cuma', Cafayate Valley, Argentina</i>	
Cabernet Sauvignon	\$10/38
<i>Milbrandt 'Traditions', Columbia Valley, WA</i>	
Montepulciano d' Abruzzo	\$8/30
<i>Ca' Donini, Italy</i>	
Valpolicella (Baby Amarone)	\$11/42
<i>Sante Solane Ripassa, Veneto, Italy</i>	
Cabernet Sauvignon	\$15/58
<i>Twenty Rows, Napa, California</i>	

■ WINES BY THE HALF BOTTLE (.375ML)

Riesling	\$18
<i>2014, Hugel, Alsace, France</i>	
Sauvignon Blanc*	\$34
<i>2014, Merry Edwards, Russian River, California</i>	
Chardonnay	\$23
<i>2015, Steele, Carneros, California</i>	
Pinot Noir	\$28
<i>2014, Domaine Faiveley 'Mercury', Burgundy, France</i>	
Cabernet Sauvignon	\$30
<i>2013/14, Justin, Paso Robles, California</i>	

CHAMPAGNE & SPARKLING WINE

BIN#

BOTTLE

1. Cremant de Bourgogne	\$40
<i>JJ Vincent, Pouilly Fuisse, France</i>	
2. Brut Reserve	\$76
<i>Pol Roger, Champagne, France</i>	

WHITE WINES

CRISP AND REFRESHING

7. Pinot Grigio	\$38
<i>2015, Santi, Adige, Italy</i>	
8. Gavi	\$37
<i>2015, La Scolca, Piedmont, Italy</i>	
9. Italian Blend*	\$40
<i>2015, Lungarotti, Torre di Giano, Umbria, Italy</i>	

SOFT AND ELEGANT

20. Pinot Gris*	\$36
<i>2015, Four Graces, Dundee Hills, Oregon</i>	
21. Sauvignon Blanc**	\$47
<i>2015, Pascal Jolivet, Sancerre, France</i>	
22. Chenin Blanc*	\$55
<i>2013, Chappellet 'Signature', Napa, CA</i>	

SPICY AND AROMATIC

23. Vermentino	\$38
<i>2015, Contini "Pariglia", Sardinia, Italy</i>	
24. Chardonnay	\$58
<i>2013/14, Chateau Fuisse 'Tete de Cru', Pouilly Fuisse, France</i>	
25. Chardonnay	\$49
<i>2015, Olivier Leflaive "Les Setilles", Burgundy, France</i>	

RICH AND FULL-BODIED

40. Chardonnay	\$42
<i>2014, Clos du Val, Carneros, California</i>	
41. Sauvignon Blanc*	\$66
<i>2015, Merry Edwards, Russian River, California</i>	
42. Chardonnay	\$46
<i>2013/14, Landmark 'Overlook', Sonoma, California</i>	

* Sustainable ** Organic

RED WINES

SOFT AND FRUITY

BIN#		BOTTLE
50.	Tempranillo**	\$24
	<i>2015, Mesta, Ucles, La Mancha, Spain</i>	
51.	Barbera del Monferrato	\$30
	<i>2014, Marchesi di Barolo 'Maraia', Piedmont, Italy</i>	
53.	Nero d'Avola	\$29
	<i>2015, Rapitala 'Campo Reale', Sicily, Italy</i>	

MEDIUM-BODIED AND ELEGANT

61.	Malbec	\$47
	<i>2013, Luigi, Bosca, D.O.C., Mendoza, Argentina</i>	
62.	Nebbiolo	\$45
	<i>2013, Nino Negri 'Inferno', Valtellina Superiore, Italy</i>	
64.	Petite Sirah	\$32
	<i>2014, Old Parcel, Lodi, California</i>	
65.	Pinot Noir	\$48
	<i>2014, Landmark 'Overlook', California</i>	

ROBUST AND SPICY

71.	Cabernet Franc	\$34
	<i>2014, Les Truffieres, Chinon, France</i>	
72.	Chianti Classico Riserva	\$48
	<i>2011, Fattore Melini "La Selvanella", Tuscany, Italy</i>	
73.	Rioja Reserva	\$50
	<i>2010/2011, El Coto de Imaz, Rioja, Spain</i>	
74.	Cabernet Sauvignon**	\$36
	<i>2014, Heller Estate, Carmel, California</i>	

FULL BODIED AND RICH

80.	Cabernet Sauvignon	\$58
	<i>2014, Justin, Paso Robles, California</i>	
81.	Valpolicella Ripasso (Baby Amarone)	\$47
	<i>2011, Le Ragose Classico Superiore, Veneto, Italy</i>	
82.	Cabernet Sauvignon	\$60
	<i>2014, Terra Valentine, Napa, California</i>	
83.	Rosso di Montalcino**	\$55
	<i>2014, Le Chiuse, Brunello, Italy</i>	

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DeAnna's CELLAR SELECTIONS

	BOTTLE
Pinot Noir*	\$75
<i>2013, Solena 'Danielle Laurent', Willamette Valley, OR</i>	
Pinot Noir	\$150
<i>2009, Domaine Faiveley, Chambolle Musigny, Burgundy, France</i>	
Barolo	\$110
<i>2010, M. Abbona "La Pressenda", Piedmont, Italy</i>	
Brunello di Montalcino**	\$90
<i>2011, Le Chiuse, Tuscany, Italy</i>	
Amarone	\$98
<i>2007, Le Ragose Valpolicella Classico Superiore, Veneto, Italy</i>	
Cabernet Sauvignon	\$81
<i>2013, Owen Roe, Yakima, Washington</i>	
Cabernet Sauvignon (Meritage)	\$120
<i>2013, Justin 'Isoceles', Paso Robles, California</i>	
Cabernet Sauvignon	\$350
<i>2013, Stag's Leap Wine Cellars 'Cask 23', Napa, CA</i>	
Cabernet Sauvignon*	\$120
<i>2014, Chappellet 'Signature', Napa, California</i>	

DESSERT WINES

Sweet Vermouth	By the glass \$9
<i>NV, Quady VYA, California</i>	
Moscato d' Pantelleria (.375 ml)	\$30
<i>2014, Pellegrino, Sicily, Italy</i>	
Moscato d' Asti	By the glass \$12
<i>2014, Marchesi di Barolo 'Zagara', Piedmont, Italy</i>	

DEANNA'S RESTAURANT | BAR

Since 1990 - deannarestaurant.com - Your Hosts: DeAnna Paterra and Lisa Nichols

Daily Additions Announced Tableside

Tuesday & Wednesday are Locals Nights — 3 Courses, \$25 Prix Fixe/Special Menu

Appetizers/Salads

Garlic Bread for two - \$4.50

Soup du Jour - \$8

Salad du Jour - Market Price

Fried Cheese (*peccorino romano with seasonal fruit in a balsamic reduction*) - \$10

Eggplant Marinade (*marinated in balsamic vinegar, fresh rosemary, lightly fried*) - \$9

Antipasto for two - \$17

House Roasted Peppers & Fresh Mozzarella - \$10

Shrimp in Smoked Paprika Basil Butter - \$12

Grilled Romaine with Caesar Dressing - \$12

Famous Blue Cheese Salad - \$12

Soppressata Salad (*artisanal baby greens, seasonal fruit/vegetable, soppressata, citrus dressing*) - \$12

ABOUT HOMEMADE PASTA.

We specialize in homemade pasta.

If you haven't had it before —

it is a silky, melt-in-your-mouth texture from Semolina Wheat Flour.

Made fresh it cannot be Al Dente.

Gluten Free Pasta Available

Vegan and Vegetarian Dishes Available

Entrees

Served with house salad with balsamic vinaigrette & bread

Homemade Pasta Dishes

Arrabiatta - \$18

White Clams & Caper - \$20

Puttanesca - \$20

Bolognese - \$22

Prosciutto & Peas (*light cream sauce*) - \$24

Sundried Tomato & Pinenut Pesto (*light cream sauce*) - \$24

Chicken & Escarole Marinara - \$22

Chicken & Gorgonzola (*light cream sauce*) - \$24

Seafood Fra Diavolo - \$25

Calamari Fra Diavolo - \$21

Bay Scallop Scampi - \$23

Cheese Ravioli with Marinara - \$22

Spinach Ravioli with Marinara - \$22

Cavatelli with Marinara - \$22

Ricotta Gnocchi with Marinara - \$18

Fish of the Day - Market Price

Meat Dishes

Chicken Piccata - \$24

Sicilian Meatloaf - \$24

Meat of the Day - Market Price

Daily Additions

Appetizers, Entrees and Desserts
will be Announced Tableside by Your Server.

Desserts

Homemade (famous) Ricotta Cheesecake, Mocha Fudge Cake, Tiramisu, Homemade Gelato - \$10

We accept American Express, MasterCard, VISA, Diners Club. No checks please.

20% gratuity is included on parties of 6 and more. Credit Card Minimum \$20.

Raw Bar Happy Hour Thursdays & Fridays - 4:00 to 6:00 - Oysters, Clams, Shrimp

Live Music Fridays - Seasonal Al Fresco Dining — Pets Welcome

Gubebox