

DEANNA'S RESTAURANT | BAR

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

Daily Additions Announced Tableside - Please Inform your Server of any Food Allergies
Tuesday & Wednesday are Locals Nights — 3 Courses, \$25 Prix Fixe/Special Menu

Appetizers/Salads

Garlic Bread for two - \$4.50

Soup du Jour - \$10

Salad du Jour - Market Price

Fried Cheese

Peccorino Romano with

Seasonal Fruit in a Balsamic Reduction - \$12

Eggplant Marinade

*Marinated in Balsamic Vinegar, Fresh
Rosemary, Lightly Fried - \$9*


Antipasto for Two - \$17

House Roasted Peppers
with Fresh Mozzarella - \$10

Grilled Romaine with Caesar Dressing - \$12

Famous Blue Cheese Salad - \$12



About Our Pasta: 

**Made fresh daily,
our homemade semolina pasta
is melt-in-your-mouth and silky smooth.
Because it is fresh it cannot be
served al dente.**

Gluten Free Pasta Available — Vegan and Vegetarian Dishes also Available



Entrees

*Served with house salad with
balsamic vinaigrette & bread*

Homemade Pasta Dishes

Arrabiatta - \$19

White Clams & Caper - \$22

Puttanesca - \$20

Bolognese - \$24

Prosciutto & Peas (*Light Cream Sauce*) - \$25

Sundried Tomato & Pinenut Pesto
(*Light Cream Sauce*) - \$24

Chicken & Gorgonzola (*Light Cream Sauce*) - \$25

Seafood Fra Diavolo - \$25

Calamari Fra Diavolo - \$22

Ravioli of the Day - Market Price

Ricotta Gnocchi with Marinara - \$18

Fish of the Day - Market Price

Meat Dishes

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 Jazz Fridays - Seasonal Al Fresco Dining — Pets Welcome



WINES BY THE GLASS

■ CHAMPAGNE/SPARKLING WINE GLASS/BOTTLE

Prosecco**	\$10/38
<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>Tortoise Creek 'Jam's Blend', Lodi, California</i>	
Sauvignon Blanc	\$10/38
<i>Shooting Star, Lake County, California</i>	
Cotes du Rhone Blanc	\$10/38
<i>Chateau Mont-Redon, Chateauneuf-du-Pape, France</i>	
Vermentino	\$10/38
<i>Contini "Pariglia", Sardinia, Italy</i>	

■ REDS GLASS/BOTTLE

Chianti	\$8/30
<i>San Lorenzo, Tuscany, Italy</i>	
Pinot Noir*	\$14/54
<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>Santi 'Solane' Superiore Ripasso, Veneto, Italy</i>	
Cabernet Sauvignon	\$15/58
<i>Twenty Rows, North Coast, California</i>	

■ WINES BY THE HALF BOTTLE (.375ML)

Riesling	\$18
<i>2015, Hugel, Alsace, France</i>	
Sauvignon Blanc*	\$34
<i>2016, Merry Edwards, Russian River, California</i>	
Chardonnay	\$23
<i>2016, Steele, Carneros, California</i>	
Pinot Noir	\$28
<i>2015, Domaine Faiveley 'Mercury', Burgundy, France</i>	
Cabernet Sauvignon	\$30
<i>2015, 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. Verdejo**	\$24
<i>2016, Bodegas Fontana 'Mesta', La Mancha, Spain.</i>	
8. Gavi	\$37
<i>2016, La Scolca, Piedmont, Italy</i>	
9. Pinot Grigio	\$38
<i>2016, Hofstatter, Alto Adige, Italy</i>	

SOFT AND ELEGANT

20. Pinot Gris*	\$36
<i>2016, Four Graces, Dundee Hills, Oregon</i>	
21. Sauvignon Blanc**	\$47
<i>2016, Pascal Jolivet, Sancerre, France</i>	
22. Chenin Blanc**	\$55
<i>2015, Chappellet 'Signature', Napa, CA</i>	

SPICY AND AROMATIC

23. Vermentino	\$38
<i>2016, Contini "Pariglia", Sardinia, Italy</i>	
24. Chardonnay	\$58
<i>2015, 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	\$55
<i>2015, Clos du Val, Carneros, California</i>	
41. Sauvignon Blanc*	\$66
<i>2016, Merry Edwards, Russian River, California</i>	
42. Chardonnay	\$46
<i>2015, Landmark 'Overlook', Sonoma, California</i>	

* Sustainable ** Organic

RED WINES

SOFT AND FRUITY

BIN#		BOTTLE
50.	Tempranillo**	\$24
	2016, Bodegas Fontana 'Mesta', La Mancha, Spain	
51.	Barbera del Monferrato	\$30
	2015, Marchesi di Barolo 'Maraia', Piedmont, Italy	
53.	Nero d'Avola	\$29
	2016, Rapitala 'Campo Reale', Sicily, Italy	

MEDIUM-BODIED AND ELEGANT

61.	Malbec	\$47
	2014, Luigi, Bosca, D.O.C., Mendoza, Argentina	
62.	Nebbiolo	\$45
	2013, Nino Negri 'Inferno', Valtellina Superiore, Italy	
64.	Petite Sirah	\$32
	2014, Old Parcel, Lodi, California	
65.	Pinot Noir	\$48
	2015, Landmark 'Overlook', California	

ROBUST AND SPICY

71.	Cabernet Franc	\$34
	2015, Les Truffieres, Chinon, France	
72.	Chianti Classico Riserva	\$48
	2012, Fattore Melini "La Selvanella", Tuscany, Italy	
73.	Rioja Reserva	\$50
	2013, El Coto de Imaz, Rioja, Spain	
74.	Cabernet Sauvignon**	\$36
	2015, Heller Estate, Carmel, California	

FULL BODIED AND RICH

80.	Cabernet Sauvignon	\$58
	2016, Justin, Paso Robles, California	
81.	Valpolicella Ripasso (Baby Amarone)	\$47
	2011, Le Ragose Classico Superiore, Veneto, Italy	
83.	Cabernet Sauvignon	\$60
	2016, Beckmen, Santa Ynez Valley, California	

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DeAnna's CELLAR SELECTIONS

BOTTLE

Chardonnay**	\$92
2015, Domaine Christian Moreau 1er Cru Vaillon 'Guy Moreau', Chablis, France	
Pinot Noir*	\$80
2015, Lavinea 'Lazy River', Yamhill-Carlton, Oregon	
Pinot Noir	\$200
2013, Domaine Faiveley Gevrey Chambertin 1er 'Les Cazetiers', Burgundy, France	
Barolo	\$80
2011, La Spinona 'Sori Gopin' DOCG, Novello, Italy	
Barolo	\$150
2010, Marchesi di Barolo 'Barolo di Barolo' DOCG, Italy	
Brunello di Montalcino**	\$90
2013, Le Chiuse, Tuscany, Italy	
Amarone	\$98
2007, Le Ragose Valpolicella Classico Superiore, Veneto, Italy	
Cabernet Sauvignon	\$81
2013, Owen Roe, Yakima, Washington	
Cabernet Sauvignon (Meritage)	\$120
2014, Justin 'Isoceles', Paso Robles, California	
Cabernet Sauvignon	\$350
2014, Stag's Leap Wine Cellars 'Cask 23', Napa, CA	
Cabernet Sauvignon*	\$120
2015, Chappellet 'Signature', Napa, California	



DESSERT WINES

Sweet Vermouth	By the glass \$9
NV, Quady VYA, California	
Moscato d' Pantelleria (.375 ml)	\$30
2014, Pellegrino, Sicily, Italy	
Moscato d' Asti	By the glass \$12
2016, Marchesi di Barolo 'Zagara', Piedmont, Italy	