

DeAnna makes her pasta fresh every day from high quality semolina and durham flour. Because it's fresh, it cannot be prepared al dente.

Homemade pasta tastes fabulous. It has an almost 'melt in your mouth' quality that you just can't get with box pasta. For us, it's all about the taste, texture, fresh ingredients, and the age-old Italian tradition.



Servers will announce **Daily Additions** to the menu.

Tuesdays & Wednesdays are locals nights, \$20 prix fixe for 3 courses, as an option to this regular menu.

appetizers

Eggplant Marinade (lightly fried and marinated with rosemary and balsamic vinegar). \$8

Fried Cheese with Fruit (fried peccorino romano in balsamic vinegar and fruit in season). \$9

Antipasto (assorted appetizers for two) Can be made for more people. \$14.50

House Roasted Red Peppers with Fresh Mozzarella. \$10

Stuffed Cherry Peppers (with peccorino cheese and prosciutto). \$7

Caesar salad. \$10

Blue Cheese Salad. \$10

Soup of the Day. \$8

Homemade Garlic Bread (for two) Can be made for more people. \$4.50

**All dressings are made by DeAnna.*

celebrating our 20th year!
visit our website
for special events
throughout 2010!
deannasrestaurant.com

entrees

(includes house salad with DeAnna's own vinaigrette and plain bread)

Fish of the Day
Meat of the Day
Ravioli of the Day
Pasta of the Day

price announced by your server.



Pasta with Arrabiata Sauce (spicy marinara with peccorino romano cheese). \$18.50

Pasta with Clams and Capers (red or white). \$19

Pasta Puttanesca (anchovy, capers, calamata olives). \$19

Pasta with Bolognese (homestyle meat sauce with mushrooms) \$20

Pasta with Prosciutto and Peas with a Cream Sauce. \$22

Pasta with Sundried Tomato with a Pinenut Pesto Cream Sauce. \$21

Seafood Fra Diavalo. \$25

Pasta with Calamari Fra Diavalo. \$20

Pasta with Sauteed Chicken and Escarole in a Marinara Sauce. \$20

Pasta with Sauteed Chicken and Mushrooms in a Gorgonzola Cream Sauce. \$22

Ricotta Gnocchi with Marinara. \$18

homemade desserts | \$10 your server will announce daily additions.

Amazing Ricotta Cheesecake (it's not like any other cheesecake you've ever had)

Mocha Fudge Cake (flourless chocolate and espresso cake)

Tiramisu (lady fingers soaked in espresso and anisette, mascarpone cheese)

Imported Sorbet & Gelato (seasonal) \$8.

beverages

All coffee, tea, espresso, cappuccino and mochaccino are available in decaf and/or iced.

Coffee \$2.50

Espresso \$3.50

Cappuccino \$5

Spritzers \$2.50

Soft Drinks \$1.50

Mochaccino \$5.50

Mineral Water \$4.50


We accept Visa, Mastercard and American Express. No Checks Please.

20% Gratuity is added to parties of 6 or more.

There is a \$10 plate charge for shared entrees.

Reservations are strongly recommended.

609-397-8957



In May of 1990, I opened my restaurant with ruthless optimism. Keeping true to my concept of bringing fresh, humble homemade food to the people, I hoped you would come — and come you have.

I would like to graciously thank you all for your support (and appetites) over the past 20 years!

There isn't a day that goes by when in my kitchen I don't appreciate the loyalty and the love you all have shown for DeAnna's!

Mille grazie!

As always and with kind thanks,

Chef/Owner

DeAnna Paterna

WINES by the GLASS

Whites	Glass	Bottle
Pinot Grigio.....	\$7	\$26
<i>2008, Stella, Italy</i>		
Chardonnay.....	\$7	\$26
<i>2008, Healdsburg, California</i>		
Chenin Blanc.....	\$9	\$32
<i>2008, Touraine, France</i>		
Vermentino.....	\$9	\$34
<i>2008, Argiolas, Italy</i>		
Gruner Veltliner 'Lois'.....	\$9	\$34
<i>2008, Fred Loimer, Austria</i>		

Reds

Chianti	\$8	\$30
<i>2008, Palladio, Italy</i>		
Pinot Noir.....	\$10	\$38
<i>2008, Castle Rock, California</i>		
Malbec.....	\$8	\$30
<i>2008, Nieto, Argentina</i>		
Cabernet Sauvignon.....	\$8	\$30
<i>2007, Healdsburg, California</i>		
Montepulciano D'Abruzzo..	\$7	\$26
<i>2008, Stella, Italy</i>		
Nero D'Avola Regaleali Rosso	\$10	\$38
<i>2007, Tasca D'Almerita, Italy</i>		

Rose.....	\$10	\$38
<i>2009, La Courtade, France</i> <i>(Grenache, Tibouren, Mourved)</i>		
Prosecco NV.....	\$8	\$31
<i>Bellini Cocktail..... \$10</i> <i>Zardetto, Veneto, Italy</i>		

SPARKLING and CHAMPAGNE

Bin #		Bottle
I.	Prosecco NV	\$31
	<i>Zardetto, Veneto, Italy</i>	
2.	Zeta Prosecco.....	\$42
	<i>2008, Zardetto, Veneto, Italy</i>	
3.	Rose Brut NV*.....	\$75
	<i>Fleury, Champagne, France</i>	
4.	Brut NV.....	\$65
	<i>Jacquesson, Champagne, France</i>	
	Magnum.....	\$169

WHITE WINES

Bin #	Crisp and Refreshing	Bottle
6.	Pinot Grigio.....	\$26
	<i>2008, Stella, Veneto, Italy</i>	
7.	Pinot Grigio.....	\$33
	<i>2008, Kris, Alto-Adige, Italy</i>	
8.	Regaleali Bianco.....	\$29
	<i>2008, Tasca D'Almerita, Sicily, Italy</i>	
9.	Vernaccia Di San Gimignano.....	\$32
	<i>2008, San Quirico, Tuscany, Italy</i>	
10.	Gavi "LaRocca".....	\$41
	<i>2008, Coppo, Piedmont, Italy</i>	
11.	Riesling.....	\$33
	<i>2007, Fred Loimer, Kamptal, Austria</i>	

Soft and Elegant

20.	Chardonnay	\$42
	<i>2007, Coppo "Costebianche", Piedmont, Italy</i>	
21.	Soave.....	\$37
	<i>2008, Allegrini, Veneto, Italy</i>	
22.	Chablis	\$48
	<i>2008, Savary, Faurchaumes, France</i>	
23.	Fiano di Avellino.....	\$45
	<i>2007, Mastro Beradino, Campania, Italy</i>	
24.	Bourgogne Chardonnay.....	\$40
	<i>2008, Jean Michel Chartron, Burgundy, France</i>	

Spicy and Aromatic

29.	Vermentino "Costamolino"	\$34
	<i>2008, Argiolas, Sardinia, Italy</i>	
30.	Sauvignon Blanc.....	\$32
	<i>2009, Tramin, Alto Adige, Italy</i>	
31.	Grechetto "Assisi"	\$35
	<i>2006, Sportoletto, Umbria, Italy</i>	
32.	Conundrum (Chardonnay Blend).....	\$45
	<i>2008, Caymus, Napa, California</i>	

Rich and Full-Bodied

40.	Chardonnay "Sonoma Cutrer"	\$45
	<i>2008, Russian River Ranches, Sonoma, Ca.</i>	
41.	Semillion/Sauvignon Blanc "Gemini"	\$58
	<i>2006, Volker Eisele, Napa, California</i>	
42.	Chardonnay	\$52
	<i>2007, Macrostie, Carneros, California</i>	
43.	Marsanne/Viognier.....	\$48
	<i>2007, Treana, Central Coast, California</i>	
44.	Chardonnay.....	\$62
	<i>2007, Mer Et Soleil, Central Coast, California</i>	

*DeAnna's personal favorites.

RED WINES

Bin #	Soft and Fruity	Bottle
50.	Chianti	\$30
	2008, Palladio, Tuscany, Italy	
51.	Montepulciano D'Abruzzo.....	\$26
	2008, Stella, Umbria, Italy	
52.	Valpolicella Classico.....	\$32
	2008, Allegrini, Veneto, Italy	
53.	Beaujolais.....	\$38
	2008, Domaine Chanrion, Cotede Brouilly, France	

Medium-Bodied and Elegant

61.	Merlot "Heart".....	\$32
	2007, Kris, Alto-Adige, Italy	
62.	Shiraz.....	\$35
	2008, Shoo Fly, Australia	
63.	Chianti Classico.....	\$40
	2006, Castello di Bossi, Tuscany, Italy	
64.	Dolcetto D'Alba*.....	\$38
	2008, Prunotto, Piedmont, Italy	
65.	Pinot Noir 'Estate Vineyard'.....	\$50
	2006, Russian Hill, Russian River Valley, CA	
66.	Sangiovese.....	\$30
	2008, Di Majo Norante, Molise, Italy	

Robust and Spicy

70.	Cabernet Sauvignon.....	\$30
	2007, Healdsburg, Sonoma, California	
71.	Malbec.....	\$30
	2008, Nieta, Argentina	
72.	Merlot "Conn Valley".....	\$62
	2006, Neyers, Napa, California	
73.	Syrah/Petite Sirah/Grenach Blend.....	\$33
	2007, Liberty School, 'Cuvee', Central Coast, CA	
74.	Nero D'Avola.....	\$34
	2007, Morgante, Sicily, Italy	

Full-Bodied and Rich

80.	Cabernet Sauvignon	\$36
	2007, Liberty School, Paso Robles, California	
81.	Ripassa "Baby Amarone"*.....	\$51
	2007, Zenato, Veneto, Italy	
82.	Primitivo	\$33
	2007, Botromagno, Puglia, Italy	
83.	Palazzo della Torre "Baby Amarone"	\$45
	2006, Allegrini, Venato, Italy	
84.	Cabernet Sauvignon.....	\$60
	2006, Rombauer, Napa, California	
85.	Zinfandel.....	\$55
	2007, Rombauer, California	

*DeAnna's personal favorites.



DeAnna's CELLAR SELECTIONS

	Bottle
Pinot Noir.....	\$70
2007, Lachini, Willamette Valley, Oregon	
Barbaresco "Rabaja".....	\$80
2004, Giuseppe Cortese, Piedmont, Italy	
Brunello di Montalcino.....	\$100
2003/2004 Altesimo, Tuscany, Italy	
Cabernet Sauvignon, 'Howell Mountain'.....	\$100
2006, Ladera, Napa, California	
Chianti Classico Riserva	\$62
2007, Costellare, Tuscany, Italy	
Amarone*.....	\$98
2004, Zenato, Veneto, Italy	
Barolo.....	\$88
2005, Prunotto, Piedmont, Italy	
Turriga.....	\$120
2004, Argiolas, Sardinia, Italy	
Cabernet Sauvignon.....	\$85
2006, Cain Concept, Napa, California	
San Calisto, (Montepulciano, D'Abruzzo).....	\$60
2005/06, Valle Reale, Montepulciano, Italy	
Chassagne Montrachet 'Benoites'*.....	\$85
2006 Domaine Jean Chartron, Burgundy, France	

DESSERT WINES

375ml Bottles

Coppo Moscato D'Asti Moncalvina.....	\$33
2007, Piedmont, Sparkling	
Maculan Dindarello.....	\$38
2008, Veneto, from Moscato Fio d'Arancio	
By The Glass.....	\$10

Big Nights and Wine Flights

DeAnna's is now offering
Wine Flight dinners.

Sample fine wine and have a great dinner with family, friends, business associates or neighbors. Sit at a big beautiful table inside or outside with Lisa and DeAnna as your hosts.

Groups up to 12.

Ask Lisa for more info. or call her at:

609-397-8957.

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