

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.*

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



Daily additions include organic local microgreen salads, fresh fish, meat and creative fruit of the season desserts.

Tuesdays and Wednesdays are locals nights! Prix fixe \$20, 3 courses.

Live Music Thursdays and Fridays.

Happy Hour Raw Bar, Thursdays and Fridays 4:30 - 6:30

\$1 oysters, clams, shrimp.

Our Garden is open for dining.

Outdoor classic movies on warm, dry summer nights.

WINES BY THE GLASS

■ WHITES	GLASS/BOTTLE
Pinot Grigio	\$7/26
<i>2010, Ca' Donini, Veneto, Italy</i>	
Chardonnay	\$8/30
<i>2009, Hanging Vine, California</i>	
Sauvignon Blanc	\$11/42
<i>2009, Twenty Rows, Napa, California</i>	
Soave Classico	\$9/34
<i>2010, Santi 'Monteforte', Veneto, Italy</i>	
Gruner Veltiner	\$8/30
<i>2010, Grooner, Austria</i>	
Prosecco	\$8/31
<i>Lamberti, Veneto, Italy</i>	
Bellini Cocktail	\$10
■ REDS	GLASS/BOTTLE
Chianti	\$8/30
<i>2010, San Lorenzo, Tuscany, Italy</i>	
Pinot Noir	\$9/34
<i>2010, Hanging Vine, California</i>	
Malbec Reserva	\$10/38
<i>2009, Michel Torino 'Don David', Salta, Argentina</i>	
Cabernet Sauvignon	\$10/38
<i>2009, Milbrandt 'Traditions', Columbia Valley, Washington</i>	
Montepulciano d' Abruzzo	\$7/26
<i>2010, Ca Donini, Italy</i>	
Valpolicella (Baby Amarone)	\$10/38
<i>2009, Santi 'Solane' Classico Superiore Ripasso, Italy</i>	
■ WINES BY THE HALF BOTTLE (.375ML)	
Champagne	\$42
<i>Brut Reserve NV, Pol Roger, Champagne, France</i>	
Rose Champagne*	\$45
<i>Brut NV, Besserat de Bellefon, Champagne, France</i>	
Sancerre	\$23
<i>2010, Pascal Jolivet, Loire, France</i>	
Viognier	\$17
<i>2010, Laurent Miquel, Languedoc, France</i>	
Sauvignon Blanc	\$34
<i>2010, Merry Edwards, Russian River, California</i>	
Chardonnay	\$23
<i>2009, Steele, Carneros, California</i>	
Pinot Noir	\$27
<i>2009, Bethel Heights 'Estate Grown', Eola-Amity Hills, Oregon</i>	
Cabernet Sauvignon	\$28
<i>2009, Justin, Paso Robles, California</i>	

SPARKLING CHAMPAGNE

BIN#	BOTTLE
1. Prosecco NV	\$31
<i>Lamberti, Veneto, Italy</i>	
2. Brut Reserve NV	\$80
<i>Pol Roger, Champagne, France</i>	
3. Moscato d' Asti	\$35
<i>2010, Ca' Bianca, Piemonte, Italy</i>	

WHITE WINES

CRISP AND REFRESHING

7. Pinot Grigio	\$32
<i>2010, Sortesele, Veneto, Italy</i>	
8. Gavi*	\$36
<i>2010, La Scolca, Piemonte, Italy</i>	
9. Riesling	\$33
<i>2009, Fischer, Ockfener Bockstein QBA, Germany</i>	

SOFT AND ELEGANT

20. Friulano	\$35
<i>2010, Conti Formentini 'Collio Furlana', Friuli, Italy</i>	
21. Sancerre*	\$45
<i>2010, Pascal Jolivet, Loire, France</i>	
22. Viognier	\$33
<i>2010, Laurent Miquel, Languedoc, France</i>	

SPICY AND AROMATIC

23. Grillo	\$28
<i>2010, Rapitala, Sicily, Italy</i>	
24. Chardonnay*	\$40
<i>2009, Olivier Leflaive 'Les Setilles', Burgundy, France</i>	
25. Pinot Blanc blend	\$32
<i>2010, Hugel 'Gentil', Alsace, France</i>	

RICH AND FULL-BODIED

40. Chardonnay	\$42
<i>2010, Foppiano, Russian River, California</i>	
41. Sauvignon Blanc*	\$66
<i>2010, Merry Edwards, Russian River, California</i>	
42. Chardonnay	\$44
<i>2010, Steele, Carneros, California</i>	
43. Chardonnay*	\$58
<i>2009, Selby, Russian River, California</i>	

*Our Personal Favorites

RED WINES

SOFT AND FRUITY

BIN#	BOTTLE
50. Chianti	\$30
2010, San Lorenzo, Tuscany, Italy	
51. Montepulciano d'Abruzzo	\$26
2010, Ca' Donini, Italy	
52. Barbera d'Asti*	\$32
2009, Cascina Castlet, Piemonte, Italy	
53. Pinot Noir	\$34
2010, Hanging Vine, California	

MEDIUM-BODIED AND ELEGANT

61. Dolcetto di Dogliani	\$39
2010, M. Abbona 'San Luigi', Piemonte, Italy	
62. Aglianico del Vulture*	\$44
2007, Re Manfredi, Basilicata, Italy	
63. Valpolicella Ripasso (Baby Amarone)	\$38
2009, Santi 'Solane' Classico Superiore, Veneto, Italy	
64. Petite Sirah	\$28
2009, Foppiano 'Lot 96', Russian River, California	
65. Pinot Noir	\$52
2009, Bethel Heights 'Estate Grown', Eola-Amity Hills, Oregon	

ROBUST AND SPICY

70. Cabernet Sauvignon	\$38
2009, Milbrandt 'Traditions', Columbia Valley, Washington	
71. Malbec Reserva	\$42
2009, Michel Torino 'Don David', Salta, Argentina	
72. Chianti Classico Riserva	\$58
2006, Fattore Melini "La Selvanella", Tuscany, Italy	
73. Merlot	\$56
2007, Chateau La Fleur Rouzes, Pomerol, France	
74. Primitivo	\$30
2010, Castello Monaci 'Piluna', Puglia, Italy	

FULL BODIED AND RICH

80. Cabernet Sauvignon	\$54
2009, Justin, Paso Robles, California	
81. Valpolicella Ripasso (Baby Amarone)*	\$45
2007, Le Ragose Classico Superiore, Veneto, Italy	
82. Cabernet Sauvignon*	\$60
2009, Terra Valentine, Napa, California	
83. Brunello di Montalcino	\$75
2004, Le Chiuse, Tuscany, Italy	

*Our Personal Favorites

DeAnna's CELLAR SELECTIONS

BOTTLE

Chardonnay*	\$120
2009, Genot-Boulangier Puligny Montrachet 'Les Nosroyes', Burgundy, France	
Chardonnay	\$90
2009, Hanzell, Sonoma, California	
Pinot Noir	\$75
2009, Solena 'Danielle Laurent', Willamette Valley, Oregon	
Pinot Noir	\$150
2009, D. Gallois Gevrey Chambertin 1er cru 'Petites Cazetiers', Burgundy, France	
Barbaresco	\$85
2006, Renato Fenocchio, Piemonte, Italy	
Barolo	\$100
2004, Marziano Abbona 'Pressenda', Piemonte, Italy	
Amarone*	\$98
2004, Le Ragose Valpolicella Classico Superiore, Veneto, Italy	
Cabernet Sauvignon*	\$95
2008, Justin 'Isoceles', Paso Robles, California	
Cabernet Sauvignon	\$88
2009, Chappellet 'Signature', Napa, California	



DESSERT WINES (.375ML)

Sweet Vermouth	By the glass \$9
NV, Quady VYA, California	
Moscato di Pantelleria	\$30
2010, Pellegrino, Sicily, Italy	

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