

Appetizers

Bruschetta Caprese (V) 13

Creamy burrata, cherry tomatoes, garlic, basil, EVOO, pesto sauce and balsamic glaze with garlic toast.

Fritto misto di mare (Fried Calamari) 15

Farina dusted calamari, baby shrimp and green long peppers served with garlic aioli and spicy marinara.

Charcuterie board 19

Select salumi and aged cheeses served with what's available from: Olives, capers, crostini, dried fruits and nuts, marinated artichokes, mustard and jam etc.

Meatball Sliders 15

3 mini toasted brioche buns with our 2oz homemade grilled meatball, Dijonnaise, smoked Gouda, side of marinara.

Mussels & Clams 15

Sauteed with Italian sausage, roasted bell peppers, garlic, basil and butter white wine sauce.

Stuffed Mushrooms 14

Mushroom caps stuffed with crabmeat and herb mixture in garlic vodka sauce

Gambas al Ajillo (Garlic shrimp) 15

Shrimp, EVOO, sliced garlic, red pepper flakes, lemon peel, toast.

Parmesan truffle fries with garlic aioli (V) 10

Pasta

Spaghetti like Nonna made it

Bolognese (Meat Sauce) 15

Il Macellaio (Marinara with Meatball & Italian Sausage) 18

Pesto Genovese & Chicken 17

Basil, pine nuts, parmesan, garlic cream

Chicken & Sausage Giambotta (S) 18

Diced chicken breast, Italian sausage, onions and bell peppers over penne pasta in white wine broth and a touch of Marinara sauce (Try it a bit spicy upon request, add red pepper flakes (S)).

Linguini Frutti di Mare 25

Oh, the fruits of the sea...Clams, mussels, calamari and shrimp in garlicky Marinara and white wine sauce.

Decadent Ravioli Aragosta 16

4 Lobster raviolis in a rich sauce made of crab meat, baby shrimp, leeks and brandy-cream.

Traditional Lasagna 15

Twice baked stacks of fresh pasta sheets, Bolognese sauce, Parmesan and Ricotta cheese in pink vodka sauce.

Pasta al Lemone (V) 14

Farfalle in Picatta sauce and lemon zest.

Carbonara alla Texana 17

Smoked bacon, chili pepper, egg yolks, pecorino Romano, cracked black pepper and sweet corn on linguini.

Blackened Scallops Alfredo 23

Luisiana blackened jumbo diver scallops on top of pappardelle alfredo pasta.

Additions

Grilled Chicken Breast	\$7	Italian Sausage	\$5
Extra Shrimp (3pcs)	\$5	Meatballs (3pcs)	\$5
Alfredo Sauce	\$5	Steamed Vegetables	\$5
Meat Sauce	\$5	Side of Pasta	\$5
Salmon Fillet	\$10	Side of Baked Ziti	\$10

(V) = Vegetarian (S) = Spicy (GF) = Gluten Free

In Between

Stromboli (Calzone) 13

Folded pizza dough stuffed with pepperoni, sausage, mushrooms, olives, mozzarella cheese and Marinara sauce on the side.

Sausage and Pepper Sub 13

Italian Sausage, bell peppers, onions, Marinara Sauce, melted Mozzarella.



Salads & Soup

Panzanella di Campagna (V) 10

NO lettuce salad, ripe Roma tomatoes, Ciabatta toasted bread chunks, red onions, black Kalamata olives, cucumbers, roasted bell peppers, artichoke hearts, feta cheese, basil and parsley tossed in lemon juice and EVOO dressing.

Salmon on Cobb (GF) 17

Mixed greens, eggs, sweet corn, tomatoes, onions, blue cheese crumbles, dried cranberries, toasted pistachios, topped with a filet of grilled salmon, choice of dressing.

House dinner salad(V) 4 / Tossed Cesar salad(V) 5

Homemade Italian wedding soup 6

Main

Veal OR Chicken Marsala 20/18

Your choice of sautéed scaloppini of veal OR chicken with fresh mushrooms in Marsala wine sauce.

Chicken Parmigiana 18

Breaded chicken breast topped with Mozzarella cheese and Marinara.

Saltimbocca 23

Sautéed veal scaloppini, prosciutto and sage in white wine, butter sauce.

The Strip 39

Grilled 12 oz NY strip on a bed of sauteed mushrooms topped with herbed compound butter, served with a casserole of our famous baked Ziti – The Italian Mac'n Cheese.

Red Snapper 21

Seared filet of red snapper in white wine, fresh garlic, Fresno peppers, lemon zest.

Chicken and Shrimp Dama Bianca 25

Sautéed chicken breast & 2 jumbo shrimp, fresh mushrooms, green onions, sun dried tomatoes in brandy cream sauce.

Lamb Osso Buco 35

Slow cooked lamb, mirepoix, herbs, red wine on a bed of penne pasta.

Cioppino 27

Our version of the famous seafood stew: Scallops, clams, mussels and shrimp in garlic, butter and white wine broth served with garlic bread crostini.

Shrimp Scampi 20

Six sautéed jumbo shrimp with fresh garlic and basil in white wine sauce

Short Ribs Bourguignon 35

Over 6 hours Chianti braised short ribs of beef, sauteed herb mushrooms over mashed potatoes.

Pizza

(Individual, hand stretched, 10-12 inch pies)

Arbereshe 15

Grilled chicken, artichoke hearts, pesto Genovese and mozzarella.

Margherita (V) 15

Tomatoes, fresh basil, Ovolini young mozzarella and ricotta, (no red tomato-based sauce).

Capricciosa 15

Prosciutto cotto, mushrooms, bell peppers, basil, gorgonzola dolce and mozzarella.

Florentina (V) 15

Mushrooms, spinach, red onions, sliced tomatoes, mozzarella.

4 Seasons 15

Pepperoni, prosciutto crudo, anchovies, mushrooms, artichokes, olives, onions, mozzarella.

B.Y.O.P 12

Build your own cheese pizza, +\$1 for each additional topping

"DeEva is a European dining experience,

Where love can start, families can bond and conversation can flourish.

Our goal is to bring people together around great tasting food. "



Signature Cocktails

Our Old Fashioned 14

Homemade Chianti wine reduction, Slow & Low Rye Whiskey, orange bitters.

Negroni Sbagliatto 12

Aperol, Dolin red vermouth topped with prosecco

Orange Amaretto Whiskey Sour 14

Knob Creek Whiskey, Disaronno Amaretto, orange and lime juice, maple syrup, egg white.

DeEva 13

Limoncello Caravella, Liquor 43, cream, lime syrup

Caprese Martini 15

Basil & EVOO infused Beluga Noble vodka, white vermouth, balsamic dashes

Pronstar Martini 14

Xrated Liquor, Stolichnya Vanilla Vodka, passion fruit pure, topped with prosecco.

Tiramisu in a glass 14

Stolichnya Vanilla vodka, Baily's, Kahlua, espresso.

That Lady 14

Empress Gin, Cointreau, lemon syrup, egg white.

Blue Ciel 12

El Tequileno Tequila Blanco, lime syrup, Blue Curacao, St Germaine Elderflower liquor, egg white.

Aqua di campagna aka Ranch Water 12

Agasol Tequila blanco, freshly squeezed lime juice, Topo Chico

After Dinner

Fonseca Bin 27 Port	10	Fernet Branca Menta	10
Disaronno Amaretto	10	Limoncello Caravella	10

Ask your server about our selection of fine bourbons, scotches and tequilas

Dessert

Tiramisu	8	Affogato (Ice Cream & Espresso)	8
Italian Cream Cake	8	Chocolate Mousse Cake	8
Limoncello Mascarpone (Semifreddo)	8	Cappuccino Ice-cream Pie	8

Non-Alcoholic

Lux Mocktail	10	Orangina	4
Aqua Panna	10	San Pellegrino	10
Espresso	4	Cappuccino	5
Coffee / Ice Tea / Soda		2	

Available Pasta

Spaghetini		Penne
Angel Hair	Gluten Free (add \$2)	Fettucine
Farfalle		Linguini

White Wine

Ceccato , Pinot Grigio delle Venezie, Italy	9 / 35
Terracotta , Pinot Grigio, Italy	39
Joel Gott , Sauvignon Blanc, California	10 / 39
Dr. Pauly-Bergweiler , Riesling, Germany	11 / 40
Castello del Poggio , Moscato d'Asti, Italy	12 / 42
Muirwood , Chardonnay, California	11 / 42
Casina Faletta , Piemonte Chardonnay, Italy	60
Bricco Dei Guazzi , Gavi di Gavi, Italy	45
Coral do Mar , Albariño, Spain	41

Sparkling

Caposaldo , Prosecco, Italy	10 / 40
Mumm , Brut Champagne, California	50

Rose

Liberation de Paris , Rose, France	11 / 42
Riunite , Sangria, Italy	9

Red Wine

Banfi , Chianti Classico, Italy	12 / 45
Il Grigio di San Felice , Chianti Riserva, Italy	70
Montecampo* , Montepulciano D'Abruzzo, Italy	12 / 42

(*Restaurant's favorite)

Sterling VS , Merlot, California	9 / 36
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Merlot

Murphy-Goode , Pinot Noir, California	10 / 39
99 West , Pinot Noir, Oregon	42
Castello Di Montepo , Toscana Sangiovese, Italy	78
Ondalan Crianza , Tempranillo Rioja, Spain	40
Corte dei Venti , Brunello di Montalcino, Italy	90
Malabaila Di Canale , Nebiolo, Italy	55
Silvio Grasso , Barolo, Italy	75
Trivento, Golden Reserve , Malbec, Argentina	13 / 50
Francesco Boschis , Dolcetto, Italy	60
Capo Zafferano , Primitivo di Manduria, Italy	57
Brutocao , Zinfandel, California	50
Casalforte , Amarone delle Valpolicella, Italy	68
Hess Shirtail Ranches , Cabernet, California	13 / 50
Eberle Winery , Cabernet Sauvignon, California	69
Clarendelle Rouge , Bordeaux, France	52

Blends

Mille 1, Garda Rosso , Red Blend, Italy	14 / 54
Chateau Gazin , Red Blend, France	65

House Wine: Red or White gl \$7 / 1/2 bottle \$12

Beer

Peroni (draught)	6
Stella Artois (draught)	6
Voodoo Juicy Haze IPA (draught)	6
Miller Lite (draught)	6
Paulaner Hefe Wisen	6
Carlsberg Elephant	6
Budweiser	6
Michelob Ultra	6
Negra Modelo	6
Corona	6
Dos Equis XX	6
Heineken 0 (0% Alcohol)	6

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Handles: DEEVA

