## **Appetizers**

#### Bruschetta Caprese (V) 12

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.

#### Melitzanosalata (V) 12

Fire roasted eggplant, red bell peppers, garlic, parsley with feta cheese and EVOO topped with pistachio and pomegranate molasses served with pita chips.

#### Clams X Crostini 15

Steamed white clams, Fresno peppers, diced avocado, sliced lemons, red onion, cilantro, capers, chili oil served on top of herb toasted sourdough crostini.

#### Meatball Sliders 15

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

#### Gambas al Ajillo (Garlic shrimp) 15

U13-15 shrimp EVOO, sliced garlic, red pepper flakes, lemon peel, toast.

#### Spicy lemon wings 14

Piccata sauce and Calabrian bomba.

#### Parmesan truffle fries with garlic aioli (V) 10

# <u>Pasta</u>

#### Spaghetti like Nonna made it

Bolognese (Meat Sauce) 15

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 23

Clams, mussels, calamari and shrimp in Marinara and white wine broth.

## 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 19

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

## <u>Additions</u>

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

# <u>In Between</u>

## Schiacciata Romana 15

Folded herbed pizza dough, lemon ricotta, pistachio, mortadella, balsamic glaze.

# Sausage and Pepper Sub 13

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

## The Pie (when available, V) 15

Buttery sfogliata filled with a mixture of creamy cheeses and baked to perfection.



## 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) 16

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 21

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 20

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 29

Slow cooked lamb, mirepoix, herbs, red wine on a bed of mashed potatoes.

## 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.

## Short ribs bourguignon 29

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

# Pork chop Milanese (S) 20

Pan crisped breaded bone-in pork chop topped with mozzarella cheese in pink vodka cream sauce

## <u>Pizza</u>

## 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 15

Build your own pizza

Ver. Mid April 2024

# "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, Bailys, Kahlua, espresso.

#### That Lady 14

Empress Gin, Grand Marnier, lemon syrup, egg white.

#### Rlue Ciel 12

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

#### Aqua di campagna aka Ranch Water 12

Aguasol Tequila blanco, freshly squeezed lime juice, Toppo Chico

## After Dinner

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

## <u>Dessert</u>

Tiramisu 8	<b>Affogato</b> (Ice Cream & Espresso)	8
Italian Cream Cake 8	Chocolate Mousse	8
Limoncello Mascarpone (Semifreddo)	8 Panna Cotta	8

Caramel Rum Cake 8

## Non-Alcoholic

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

# Available Pasta

Spaghettini		Penne
Orecchiette	Gluten Free (add \$2)	Pappardelle
Farfalle		Linguini

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# <u>This is a limited list –</u> <u>DeEva Wine List coming soon</u>

Red Wine	gl/btl
Banfi Chianti Classico	12 / 42
Villa Antinori Toscana	45
Hahn Pinot Noir	11 / 38
Bishop Pine Merlot	10 / 35
Trivento Malbec	11 / 42
Sterling Vinters Cabernet	9 / 30
RM Vintage Bourbon Barel Cab	12 / 44
Chateau Recougne-Milhade Bordeaux	45
Eccentric Red Blend	11 / 42
<u>Sparkling &amp; Rose</u>	
San Gregorio Rose	12 / 42
Glass of Prosecco	10
Sangria	8
White Wine	
Conte Priola Pinot Grigio	9 / 33
Martins Pick-Up Sauvignon Blanc	9 / 33
S Sohne Reisling Blue	9 / 33
Menage a Trois Moscato	9 / 34
Hess Chardonay	11 / 42
House Wine: Red or White gl \$7 / 1/2	bottle \$12
Beer	
Parani (draught)	4

Peroni (draught)

Stella Artois (draught)

Voodoo Juicy Haze IPA (draught)

Miller Lite (draught)

Paulaner Hefe Wisen

Carlsberg Elephant

Budweiser

Michelob Ultra

Negra Modelo

Corona

Dos Equis XX

6

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