



THE PERFECT PAIRING

Wine List

California Cabernet Sauvignon

Cartlidge and Browne, **\$44.00**
 Central Coast '19

Full bodied with excellent purity and a beautiful finish

Bonterra, **\$52.00**
 Mendocino County, '19

Medium bodied, bright cherry, currant, polished tannins

Simi, **\$57.00**
 Alexander Valley, Sonoma County, '18

Red and black fruits, smooth tannins, velvety finish

Sebastiani, **\$65.00**
 Alexander Valley, '18

Full-bodied, toasted oak, nutmeg, moderate tannins

Robert Mondavi, **\$100.00**
 Napa Valley '18 (JS93)

Blackberry, plum jam framed by notes of dried thyme and toast

Orin Swift Palermo, **\$115.00**
 Napa Valley '19 (RP 93)





Clove, vanilla, sanguine red fruit, silky texture, fine tannins

Louis Martini,

\$52.00

Sonoma, Ca. '16

Dark Plums, black cherries, sleek tannins, savory finish

St. Francis,

\$57.00

Sonoma County, '17

Firm structure, generous tannins, cassis, black cherry, cocoa

The Vice,

\$57.00

Yountville, Napa Valley (Organic) '19

Muscular, dark fruits, chocolate, cedar notes, long finish

Sterling Vineyards,

\$90.00

Napa Valley '17

Rich aromatics, briary, dark wild berries, pleasing tannins

Sequoia Grove,

\$105.00

Rutherford, Napa Valley '18 (JS 92)

Intense aromas, dark fruits, sweet spice, mineral notes

Freemark Abbey,

\$125.00

Napa Valley '16 (RP 92, WE 94)

Dark berries, vanilla, cassis, oak, smooth and silky tannins

Stag's Leap Artemis,

\$160.00

Napa Valley, '17 (WE 92)

Aromatic dark fruit, cedar, spice, dark chocolate, rich finish

Italian Red Wines

Settesoli Nero d'Avola,

\$44.00



Argiano Super Tuscan, Sangiovese	\$50.00
Tosc. '18 Organic (JS93)	
Ripe berries, delicate chocolate, hazelnut, dusty tannins	
Renatto Ratti,	\$52.00
Baby Barolo, Piedmont DOCG '19 (JS91)	
Grape, subtle fruits, flowery aroma, powdered licorice	
LaBraccasca Vino,	\$65.00
Nobile di Montepuciano, '17 (JS92, RP91)	
Blackberry, cherry, violet and vanilla notes, balanced tannins	
Ruffino Reserva,	\$90.00
Ducale D'Oro Toscano '17	
Cherry, red berries, hint of spices and cedar, velvety tannins	
Banfi Brunello di Montalcino,	\$130.00
Toscana, '16 (JS 95) (RP 94)	
Rich and elegant with consistent tannins and balanced acidity	
Masi Amarone,	\$130.00
Organically grown, Veneto DOCG '15 (JS 95)	
Beautiful violets, blueberries, licorice, citrus, delightful finish	
Cantina Zaccagnina,	\$45.00
Montepuciano d Abruzzo DOC '18	
Blackberry, blueberry, dark chocolate, herbs, soft tannins	
Banfi Chianti Classico Reserva,	\$52.00
DOCG '17 Toscano, (WS90)	
Notes of cherries, plums, and iris. Supple tannins, lingering finish	
Nifo Sarrapochiello,	\$52.00
Aglianco Taburno, DOCG Campania, '16	
Floral and deep red fruits, chocolate richness, firm finish	
	\$65.00



Antinori Marchese, \$110.00
 Chianti Classico Reserva '17 (JSg4) -----

Black cherry, blueberry. Full bodied with fine grained tannins

Barolo, \$130.00
 Renato Ratti Marcenasco, Piedmont (JS g6) -----

Cherries, strawberries, dried flowers, spicy aromas, long finish

Tignanello by Marchese Antinori, \$250.00
 Toscano '18 (RP g8) (Limited) -----

Ripe red fruit, sour cherry, hints of vanilla and mint, supple tannins

Regional Reds

J Vineyards, \$44.00
 Pinot Noir Black Label Monterey/Sonoma, Ca. '19 -----

Medium-bodied, berry flavors with floral notes

Alamos Seleccion Malbec, \$48.00
 Men., Arg '18 (JSg3) -----

Light to medium bodied, soft tannins, moderate oak flavor

Murphy Goode Merlot, \$48.00
 Sonoma County '16 -----

Plums, currants, anise, cherries, toasted oak mild acidity

Coppola Diamond Claret, \$52.00
 (Bordeaux Style) Sonoma, Ca. '17 -----

Wild berries, plum and anise with smooth tannins

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 \$55.00



Erath Pinot Noir, \$60.00
Willamette Valley, Or. '18

Hearty and robust, yet smooth and approachable

Robert Mondavi Merlot, \$70.00
Napa Tier, Ca. '16/18 (90 WE)

Blackberry, black plum, earthy complexity and velvety tannins

Santa Rita, \$44.00
Carmanere Reserve, Chile (Sustainable Agri.) '19

Cherry, blackberry, hint of orange, spices, sweet tannins

Protos Tinto Fino Tempranillo Ribera de Duero, \$48.00
Spain '19

Red berries, sweet spice, toasted oak and vanilla

Coppola Diamond Pinot Noir, \$50.00
Monterrey, Ca. '18

Dark fruit flavors, floral, silky texture with subtle tannins

Nicholas Catena Malbec, \$52.00
Mendoza, Arg. '19 (RP92)

Blueberries and blackberries, traces f vanilla and mocha

Clarendelle Medoc Red Bordeaux, \$60.00
France '16 (JS91)

Soft plummy fruit with hints of spice and smoke, easy drinking

Sterling Vineyards, \$60.00
Merlot, Napa Valley, '16/18

Black cherry, blackberry, plum, subtle lingering finish

Chateau La Nerthe, \$150.00
Chateauneuf-Du-Pape, Fr. '17 (93 JS)





White And Rose Wines

Banfi Centine Pinot Grigio, \$40.00
Toscana, It. '20

Peach, pear, and citrus. Mild acidity

Groth Sauvignon Blanc, \$52.00
Napa Valley Ca. '19 (92 WE)

Layers of pineapple, green melon, refreshing grapefruit finish

Santa Margherita Pinot Grigio, \$60.00
Alto Aidge, It. '20

Clean intense aroma and crisp well balanced dry taste

Santa Margherita Pinot Grigio, \$30.00
Alto Aidge, It. '20 (375ml)

Clean intense aroma and crisp well balanced dry taste

Chateau de Pourcieux Rose Cotes de Provence, \$42.00
France '20

Peach, apricot, strawberry, raspberry, subtle minerals

LaMarccha Prosecco 187ml Bottle \$12.00

Wines by the Glass

Montepulciano \$10.00
de Abruzzo Italia '18

Cherry and blackberry, fruit forward with a hint of chocolate

Pinot Noir, \$10.00
Santa Lucia Highlands, Ca. '19

Black cherry, cola, strawberry, plum, soft tannins





Sauvignon Blanc, North Coast, Ca. '20	\$10.00
Bouquet of tropical and citrus fruits, fresh, crisp finish	
Malbec, Mendoza, Arg. '18	\$10.00
Blueberry, blackberry, some plum, smooth short finish	
Cabernet Sauvignon, North Coast. Ca. '18/19	\$12.00
Full bodied, light acidity, very long smooth finish	
Pinot Grigio, Toscana, It. '20	\$10.00
Flavors of fresh fruits, balanced with good acidity	

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CONTACT

593 Lorimer St, Brooklyn, NY 11211

(718) 384-2836

Info@Deesteakhouse.com

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