



DONATO & CO.



LUNCH

• FARM & FIELDS •

Rotisserie POLLO salad, mix chicory, roasted seeds medley & pecorino cheese	12
Wild arugula, McFarland TROTA salad, almonds, pickled turnips & raspberry vinaigrette	12
SOTTO TERRA : celery and parsley root, carrot, parsnips; Grana, sweet red onion dressing	9
Organic Chicory CICORIE , roasted seeds, pork guanciale & branzi cheese	10
Local Red frilly greens, caramelized walnuts, crispy UOVO , grain mustard dressing	9

• SALT & FLOUR •

Crispy chicken on FOCACCIA , roasted tomatoes, lettuce, & Branzi cheese	11
Housemade porchetta & caramelized onions on CIABATTINA , arugula, herbs & grain mustard	12
Assorted grilled vegetables on FILONCINO , capers pesto & scamorza cheese	11
PROSCIUTTO di Parma, Taleggio cheese, tigella bread & balsamic onion	11
PIZZELLE with broccoli & pecorino; anchovies & mozzarella; burrata and sun-dried tomatoes	5/13
House preserved Albacore tuna VASETTO , spicy tomato sauce & crostini	10

• PASTA & CO. •

Fresh PAPPARDELLE pasta, Liberty duck, Sangiovese wine & thyme, Grana Padano	10/17
SPAGHETTINI in San Marzano tomatoes, garlic & capers, tuna buzzonaglia sauce	8/15
Buckwheat RAVIOLI filled with Swiss-chard, Casera cheese, sage & potatoes	9/16
Roasted chicken and leeks QUADRETTI , Brussels sprouts & broth; Grana padano	9/16
Rigatoni SORRENTINA , spicy tomatoes, fresh oregano & mozzarella	7/13
Penne AMATRICIANA , tomato sauce , onion & pork guanciale	8/15

• IRON & FIRE •

Monterey bay CALAMARI & Mediterranean octopus, Sicilian caponata & salmoriglio sauce	11/19
Grilled PESCE SPADA swordfish, castelvetrano olives, tomato, onion	19
Grilled POLLO , medley of herbs, Brussels sprouts & grana Padano "patata schiacciata"	18
IL MAIALE : house made pork sausages, borlotti beans Savoy cabbage & grilled polenta	14
Organic Cauliflower " BISTECCA ", spicy puttanesca sauce , Pantelleria capers & almond pesto	11

WE USE LOCALLY SOURCED, ORGANIC AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE. BREAD AVAILABLE UPON REQUEST.



• BY THE GLASS •



Sparkling

nv	CHAMPAGNE BRUT • Collet Aÿ, France	15	65
nv	BRUT ROSÉ CREMANT DE LOIRE • Langlois, France	10	42
nv	PROSECCO DRUSIAN EXTRA DRY • Valdobbiadene, Italy	8	32

White Wine

2016	PINOT GRIGIO • Cantina di Caldaro, Alto Adige, Italy	8	20	32
2016	FALANGHINA • Terredora Dipaolo, Campania, Italy	10	25	42
2015	PINOT BIANCO • Le Monde, Friuli, Italy	8	20	32
2016	GARGANEGA • Soave, La Cappuccina, Veneto, Italy	9	22	35
2015	VERNACCIA • Selvabianca, Toscana, Italy	10	25	42
2016	ROSATO • Cascina a'Rossa, Piemonte, Italy	7	18	28
2015	SAUVIGNON • Luisa, Venezia, Italy	11	27	45
2013	CHARDONNAY • Dept. C, Bechstoffer Vineyard, Carneros, California	12	30	48

Red Wine

2015	PINO NERO • Valle Isarco, Alto Adige, Italy	10	25	42
2016	PINO NERO • J. Hofstätter, Alto Adige, Italy	12	30	48
2011	NEBBIOLO • Cascina Vel del Prete, Piedmont, Piedmont, Italy	14	34	65
2014	VINO NOBILE DI MONTEPULCIANO • Sangiovese, Del Cerro, Toscana, Italy	9	22	36
2014	ROSSO DI MONTALCINO • Col D'Orcia, Italy	10	25	42
2014	CABERNET-MERLOT • Moreccio, Tuscany, Italy	10	25	42
2016	DOLCETTO D'ALBA • San Luigi Dogliani, Piedmont, Piedmont, Italy	9	22	36
2013	BAROLO • Broccardo, Piedmont, Italy	20	48	72
2013	NERELLO MASCALESE • Di Giovanna, Terre Siciliane	9	22	42
2015	NERO D'AVOLA • Tenuta Rapitala, Rosso Siciliane	10	25	45

• SIGNATURE COCKTAILS •



BIRDS NEST • St. George Raspberry Brandy, Meletti-Amaro, Limoncello, Grapefruit	11
IBISCOS FIZZ • Hibiscus Inf. Tequila, Lemon, Ginger Shrub, Prosecco	11
PERA INVERNALE • The Botanist Gin, PUR Pear Liquor, Lime, Spiced Syrup	11
MILK & HONEY • Old Forester Bourbon, Lemon, White Wine Reduction, Egg White	11

• CLASSIC COCKTAILS •

CLOVER CLUB • Vodka, Limoncello, Raspberry Puree, Lemon, Ginger Spice	10
DAQUIRI DELLE FESTE • Rum, Cinnamon, Lime, Pineapple Reduction, Benedictine	10
MANHATTAN • Bourbon, Sweet Vermouth, Bitters	10
NEGRONI • Gin, Punt e Mes, Bitter	10

• BEERS •

NORTH COAST SKRIMSHAW PILSNER - DRAFT , Fort Bragg, 4.4%, Pint	7
PIZZA PORT SWAMI'S IPA - DRAFT , Solana Beach, 6.8%, Pint	7.5
MODERN TIMES BLACK HOUSE COFFEE STOUT - DRAFT , San Diego, 5.8%, Pint	7.5
NORTH COAST PRANQSTER BELGIAN STRONG ALE - BTL. , Fort Bragg, 7.6%, 12oz	6.5
CORONADO BREWING CO'S ORANGE AVENUE WIT - BTL. , Coronado, 5.2%, 12oz	6.5
KARL STRAUSS MOSAIC IPA - BTL. , San Diego, 5.5%, 12 oz	6.5

• BIBITE •

SODA • Coke, Diet Coke, & Sprite	4.5
SAN PELLEGRINO • Aranciata, & Limonata	3
STILL WATER • Lauretana	5
SPARKLING WATER • Lauretana	5