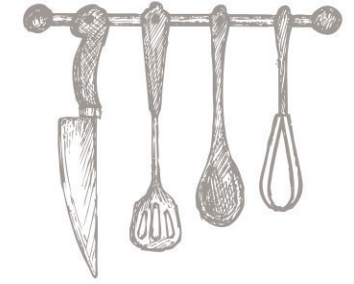




DONATO & CO.



DINNER

• FARM & FIELDS •

- Chicken liver **VASETTO**, sauteed pears, bread "crostini"
- Seasonal vegetables **FRITTO**, spicy tomato sauce
- SOTTO TERRA**: celery and parsley root, carrot, parsnips; Grana, sweet red onion dressing
- Organic Chicory **CICORIE**, roasted seeds, pork guanciale & branzi cheese
- Local Red frilly greens, caramelized walnuts, crispy **UOVO**, grain mustard dressing

• SALT & WATER •

- McFarland marinated **TROTA**, yogurt sauce, arugula, pomegranate, Patata Viola chips 11
- Crispy salt cod **BACCALA'** & thin fennel, oranges & red onion 7/12
- PROSCIUTTO** di Parma, Taleggio cheese, Tigella bread & balsamic onion 11
- Assortment of house made/cured **SALUMI**, pickled vegetables & olive oil focaccia 12
- PIZZELLE** with broccoli & pecorino; anchovies & mozzarella; burrata and sun-dried tomatoes 5/13
- Ask about today fresh catch Small/Large M.P.

• PASTA & CO. •

- 8 Fresh **PAPPARDELLE** pasta, Liberty duck, Sangiovese wine & thyme, Grana Padano 9/17
- 9 Dry squid ink **SPAGHETTI**, Calabria peppers, Monterey bay calamari, tomato confit & bottarga 9/17
- 9 Buckwheat **RAVIOLI** filled with Swiss-chards, Casera cheese, sage & potatoes 9/16
- 10 Carnaroli **RISOTTO** alla Parmigiana, Nebbiolo braised beef oxtail 18
- 9 Roasted chicken and leeks **QUADRETTI**, Brussel sprouts & broth; Grana padano 9/16
- Cheese & bread **CAPUNSEI** Dumpling, beef, sausage tomato sauce Emiliana 8/15
- Green & white **PAGLIA E FIENO** pasta, Dungeness crab, tomatoes, parsley, garlic & soave wine 18

• IRON & FIRE •

- Monterey bay **CALAMARI** & Mediterranean octopus, Sicilian caponata & salmoriglio sauce 11/19
- Grilled **PESCE SPADA** swordfish, castelvetrano olives, tomato, onion 19
- Grilled **POLLO**, garlic, medley of herbs, Brussel sprout & grana Padano "patata schiacciata" 18
- IL MAIALE**: pork sausage, ribs and crispy belly; borlotti beans & Savoy cabbage 9/21
- Braised beef rib "**COSTA**" in nebbiolo wine polenta taragna & organic dandelion 24
- Organic Cauliflower "**BISTECCA**", spicy puttanesca sauce, Pantelleria capers & almond pesto 8/15

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



• BY THE GLASS •



1/5 1/2 75cl

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' Diapaolo, 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 ca'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 Val del Prete, 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, 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
NEGRONI • Gin, Punt e Mes, Bitter	10
MANHATTAN • Bourbon, Sweet Vermouth, Bitters	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