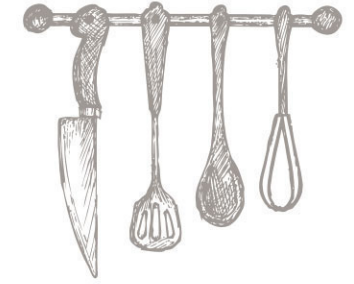


DONATO & CO.



DINNER

• FARM & FIELDS •

- Chicken liver **VASETTO**, quince jam, bread "crostini"
- Seasonal vegetables **FRITTO**, spicy tomato sauce
- Housemade baked **RICOTTA**, with black tuscan kale and blood orange
- 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 13
- Assortment of house made/cured **SALUMI**, pickled vegetables & olive oil focaccia 14
- PIZZELLE** with broccoli & pecorino; anchovies & mozzarella; burrata and sun-dried tomatoes 5/13

• PASTA & CO. •

- 8 Fresh green **FETTUCCINE** pasta with pork ragu and Grana Padano 10/18
- 10 Dry squid ink **SPAGHETTI**, Calabria peppers, Monterey bay calamari, tomato confit & bottarga 18
- 10 Buckwheat **RAVIOLI** filled with Swiss-chards, Casera cheese, sage & potatoes 9/17
- 10 Carnaroli **RISOTTO** alla Parmigiana, Nebbiolo braised beef oxtail 19
- 9 Braised greens and ricotta **TORTELLONI**, with 'nduja and tomato 17
- Fresh tonnarelli **CACIO E PEPE** with sarawak pepper and pecorino romano 17

• IRON & FIRE •

- Monterey bay **CALAMARI** & Mediterranean octopus, Sicilian caponata & salmoriglio sauce 12/19
- PESCE DEL GIORNO** with castelvetro olives, tomato & onion MP
- Organic Cauliflower "**BISTECCA**",spicy puttanesca sauce, Pantelleria capers & almond pesto 8/15
- IL MAIALE**: pork sausage, ribs and crispy belly; polenta taragna & Savoy cabbage 9/21
- Grilled **POLLO**, garlic, white beans & asparagus, topped with Grana Padano bread crumbs 18
- Lamb shoulder **SCOTTADITO**, with crispy potatoes and Roman style puntarelle 19

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



• BY THE GLASS •



Sparkling

nv	CHAMPAGNE BRUT • Bollinger, France	20	99
nv	LAMBRUSCO GASPAROSSA • Manicardi, Italy	12	45
nv	PROSECCO DRUSIAN EXTRA DRY • Valdobbiadene, Italy	8	32

White Wine

2015	VERMENTINO DI SARDEGNA • Canayli, Sardegna, Italy	12	26	48
2016	PASSERINA • Le Marche, Italy	10	25	32
2015	PINOT BIANCO • Le Monde, Friuli, Italy	8	20	32
2015	MONTEFALCO BIANCO • Adanti Aquata, Umbria, Italy	10	21	32
2015	VERNACCIA • Selvabianca, Toscana, Italy	10	25	42
2014	TERRE DEL TIMORASSO • Timorasso, Ricci, Piemonte, Italy	12	26	48

Red Wine

2016	SANGIOVESE • San Lazzaro, Le Marche, Italy	11	24	45
2011	NEBBIOLO • Cascina Val del Prete, Piedmont, Italy	15	33	70
2016	CORVINA • Le Fraghe, Veneto, Italy	11	24	45
2014	CABERNET-MERLOT • Moreccio, Toscana, Italy	13	27	45
2013	BAROLO • Nebbiolo, Damilano, Piedmont, Italy	25	54	99
2014	ETNA ROSSO • Graci, Sicilly	14	33	60

• 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
PALOMA • Cimmaron Tequila, Campari, Grapefruit, Lime	10
NEGRONI • Gin, Punt e Mes, Bitter	10
MANHATTAN • Bourbon, Sweet Vermouth, Bitters	10

• BEERS •

SAISON DUPONT , Fort Bragg, 6.5%, 12 oz	8
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%, 12 oz	6.5
CORONADO BREWING CO'S ORANGE AVENUE WIT - BTL. , Coronado, 5.2%, 12 oz	6.5
NORTH COAST STELLAR IPA - BTL. , Fort Bragg, 6.0%, 12 oz	7.5
PIZZA PORT GOLDEN ALE - CAN , San Diego, 4.8%, 16 oz	7.5

• BIBITE •

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