



# DONATO & CO.



## LUNCH

### • FARM & FIELDS •

Rotisserie <b>POLLO</b> salad, mix greens, roasted seeds medley & Grana padano	12
Wild arugula, McFarland <b>TROTA</b> salad, almonds, pickled turnips & raspberry vinaigrette	12
Housemade baked <b>RICOTTA</b> , with asparagus, speck & hazelnuts	12
Farro <b>SPEZZATO</b> with little gem lettuce, raw spring vegetables & pecorino cheese	10
Local Red frilly greens, caramelized walnuts, crispy <b>UOVO</b> , grain mustard dressing	9

### • SALT & FLOUR •

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

### • PASTA & CO. •

Fresh spinach <b>FETTUCINE</b> , pork ragu and Grana Padano	10/18
<b>SPAGHETTINI</b> , alla puntanesca with tomato, capers & olives	9/17
Buckwheat <b>RAVIOLI</b> filled with Swiss-chard, Casera cheese, sage & potatoes	9/16
Fresh ricotta & prosciutto <b>CAPPELLETI</b> , with English peas & spring onion	18
Rigatoni <b>CACIO E PEPE</b> , sarawak pepper and pecorino romano	17
Penne <b>SORRENTINA</b> , tomato sauce, fresh mozzarella & oregano	8/15

### • IRON & FIRE •

Monterey bay <b>CALAMARI</b> & Mediterranean octopus, Sicilian caponata & salmoriglio sauce	11/19
Organic Cauliflower " <b>BISTECCA</b> ", spicy puttanesca sauce, Pantelleria capers & almond pesto	11
Grilled <b>POLLO</b> , garlic, white beans & asparagus, topped with pecorino bread crumbs	18
<b>IL MAIALE</b> : house made pork sausages, Savoy cabbage & grilled polenta	14

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



## • BY THE GLASS •



### Sparkling

nv	<b>CHAMPAGNE BRUT</b> • Dehours & Fills, Grand Reserve,, France	18	85
nv	<b>LAMBRUSCO GASPAROSSA</b> • Manicardi, Italy	12	48
nv	<b>PROSECCO DRUSIAN EXTRA DRY</b> • Valdobbiadene, Italy	8	32

### White Wine

2016	<b>ROSE CORVINA</b> • Musellsa, Drago, Veneto, Italy	9	18	36
2016	<b>TREBBIANO D'ABRUZZO</b> • Vallevo, Abruzzo, Italy	8	19	32
2016	<b>PASSERINA</b> • Marche, Italy	10	20	37
2015	<b>MONTEFALCO BIANCO</b> • Adanti Aquata, Umbria, Italy	10	21	38
2015	<b>VERNACCIA</b> • Selvabianca, Toscana, Italy	11	25	42
2016	<b>VERMENTINO</b> • Canayli, Sardegna,, Italy	12	26	48
2016	<b>LUGANA</b> • Montonale, Montonal, Lombardia, , Italy	12	26	48
2016	<b>SAUVIGNON</b> • Pier Paolo Pecorari, Friuli,, Italy	13	28	52

### Red Wine

2016	<b>SANGIOVESE</b> • San Lazzaro, Le Marche, Italy	10	22	38
2015	<b>GAMAY</b> • La Crotta di Vigneron,, Val D'Aosta, Italy	10	22	42
2016	<b>CORVINA</b> • Le Fraghe, Veneto, Italy	11	24	45
2015	<b>CHIANTI CLASSICO</b> • Querceto di Castellina, Laura, Toscana, Italy	12	25	48
2015	<b>AGLIANICO</b> • De Concilis, Donnaluna, Campania, Italy	13	27	52
2016	<b>DOLCETTO</b> • Pecchenino, San Luigi Dogliani, Piemonte, Campania, Italy	13	27	52
2016	<b>FURORE ROSSO</b> • Marisa Cuomo, Costa d'Amalfi, Campania	15	32	62
2015	<b>PINO NOIR</b> • Alfaro, A Estate, Santa Cruz Mountains, California	14	30	54
2012	<b>MONTEPULCIANO D'ABRUZZO</b> • Passetti,, italy	16	34	65

## • SIGNATURE COCKTAILS •



<b>BIRDS NEST</b> • St. George Raspberry Brandy, Meletti-Amaro, Limoncello, Grapefruit	12
<b>PIUCINQUE SOUR</b> • Piucinqe Italian Gin, Suze, Lime, Egg White, Bitters	12
<b>1840 TRADIZIONALE</b> • Cimmaron Tequila, Tenuta Vermouth, Lime, Chocolate Bitters	12
<b>VENETO FIZZ</b> • Vodka, Aperol, Lemon, Rhubarb, Club Soda	12

## • CLASSIC COCKTAILS •

<b>PAPERPLANE</b> • Bourbon, Aperol, lemon, Amaro	11
<b>FRENCH SIDECAR</b> • Brandy, Orange Cognac, Lemon	11
<b>MANHATTAN</b> • Bourbon, Sweet Vermouth, Bitters	11
<b>NEGRONI</b> • Gin, Punt e Mes, Bitter	11

## • BEERS •

<b>NORTH COAST SKRIMSHAW PILSNER - DRAFT</b> , Fort Bragg, 4.4%, Pint	7.5
<b>PIZZA PORT SWAMI'S IPA - DRAFT</b> , Solana Beach, 6.8%, Pint	7.5
<b>MODERN TIMES BLACK HOUSE COFFEE STOUT - DRAFT</b> , San Diego, 5.8%, Pint	7.5
<b>NORTH COAST PRANQSTER BELGIAN STRONG ALE - BTL.</b> , Fort Bragg, 7.6%, 12oz	6.5
<b>CORONADO BREWING CO'S MERMAID RED ALE - BTL.</b> , Coronado, 5.7%, 12 oz	6.5
<b>GOLDEN STATE MIGHTY HOPS CIDER</b> , Sebastopol, 6.5%6, 16 oz	8

## • BIBITE •

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