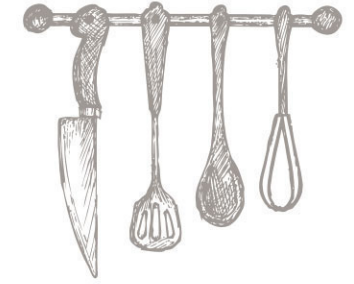


# DONATO & CO.



## DINNER

### • FARM & FIELDS •

- Chicken liver **VASETTO**, quince jam, bread "crostini"
- Seasonal vegetables **FRITTO**, spicy tomato sauce
- Housemade baked **RICOTTA**, with asparagus, speck & hazlenuts
- Farro **SPEZZATO** with little gem lettuce, raw spring vegetables & pecorino cheese
- Local Red frilly greens, caramelized walnuts, crispy **UOVO**, grain mustard dressing

### • SALT & WATER •

- McFarland marinated **TROTA**, yogurt sauce, arugula, raspberries , Patata Viola chips 11
- Crispy salt cod **BACCALA'** with 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 spinach **FETTUCCINE** pasta with pork ragu and Grana Padano 10/18
- 10 Dry squid ink **SPAGHETTI**, Calabria peppers, Monterey bay calamari, tomato confit & bottarga 18
- 12 Buckwheat **RAVIOLI** filled with Swiss-chard, Casera cheese, sage & potatoes 9/17
- 10 Carnaroli **RISOTTO** alla Parmigiana, Nebbiolo braised beef oxtail 19
- 9 Fresh ricotta & prosciutto **CAPPELLETI**, with English peas and spring onion 18
- 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 caper & 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 pecorino bread crumbs 18
- Grilled, marinated lamb shoulder **SCOTTADITO**, potatoes & Roman style artichoke 24

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



## • BY THE GLASS •



1/5 1/2 75cl

### Sparkling

nv	<b>CHAMPAGNE BRUT</b> • Dehours & Fills, Grand Reserve, France	18	85
nv	<b>LAMBRUSCO GASPAROSSA</b> • Manicardi, Italy	12	45
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, 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, Limoncello, Grapefruit, Lemon	12
<b>PIUCINQUE SOUR</b> • Piucinque 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>NEGRONI</b> • Gin, Punt e Mes, Bitter	11
<b>MANHATTAN</b> • Bourbon, Sweet Vermouth, Bitters	11

## • BEERS •

<b>NORTH COAST SCRIMSHAW PILSNER - DRAFT</b> , Fort Bragg, 4.4%, Pint	7.5
<b>PIZZA PORT SWAMI'S IPA - DRAFT</b> , Solana Beach, 6.8%, Pint	9
<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%, 12 oz	6.5
<b>CORONADO BREWING CO'S MERMAID ALE - BTL.</b> , Coronado, 5.7%, 12 oz	7.5
<b>GOLDEN STATE MIGHTY HOPS CIDER</b> , Sebastopol, 6.9%, 16oz	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