



DONATO & CO.



DINNER

• FARM & FIELDS •

Chicken liver VASETTO , black fig jam and Timur pepper, bread "crostini"	9
Deep fried risotto & mozzarella balls ARANCINI , spicy tomato sauce, arugula	11
Baked house-made RICOTTA , pumpkin seeds, mint marinated zucchini, sesame cracker	12
Local Red frilly greens, caramelized walnuts, crispy UOVO , grain mustard dressing	10
House-cured beef CARNE SALADA , farro wheat, oyster mushrooms, parsley-celery emulsion	12
Frisee lettuce & arugula, GUANCIALE , gorgonzola, spicy sweet tomatoes, crunchy focaccia	11

• SALT & WATER •

McFarland cured TROTA , yogurt sauce, arugula, almond cracker, nectarines, caper powder	12
Salted cod and garlic BACCALA' mousse over grilled polenta, sweet & sour bell peppers	7/13
PROSCIUTTO di Parma, Taleggio cheese, Tigella bread & balsamic roasted apricots	13
Assortment of house made/cured SALUMI , pickled vegetables & olive oil focaccia	14
PIZZELLE : mushroom & pecorino; oven-dried tomatoes & mozzarella; burrata & bresaola	5/13
PESCE DEL GIORNO Fresh catch of the day (upon availability)	MP

• PASTA & CO. •

Fresh spinach FETTUCCINE pasta with pork ragu and Grana Padano	10/18
Squid ink SPAGHETTI , Calabria peppers, Monterey bay calamari, tomato confit & bottarga	18
Piedmontese oxtail filled RAVIOLI , oxtail sauce, roasted walnuts, English peas	10/19
Carnaroli RISOTTO , green asparagus, crispy pork belly, demiglace	19
Summer squash medley CAPPELLETTI , torpedo onion, squash blossoms, pecorino cheese	18
Fresh tonnarelli CACIO E PEPE with Sarawak black pepper and pecorino romano	17
PAPPARDELLE farro flour & yolks noodles, Penryn rabbit farm sugo, grana Padano cheese	18

• IRON & FIRE •

Monterey bay CALAMARI & Mediterranean octopus, Sicilian caponata & salmoriglio sauce	12/20
TONNO ROSSO pistachio Ahi tuna, black rice, tomatoes, Sicilian capers, taggiasca olives	26
Summer squash & eggplant " MELANZANA ", Grana cheese sauce, basil & tomato pesto	10/18
Duroc pork tenderloin MAIALE , sweet bell peppers, onion and tomatoes, soft polenta taragna	24
Herbs & garlic grilled POLLO , Yukon gold roasted potatoes, romano green beans and garlic	21
Braised lamb shank GARRETTO , mushrooms, torpedo onion & soft polenta	26
SIDES: Caponata; Eggplants; Peperonata, Mista Salad, Summer squash, Polenta	6

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 • Dehours & Fills, Grand Reserve, France	18	85
nv	LAMBRUSCO GASPAROSSA • Manicardi, Italy	12	45
nv	PROSECCO DRUSIAN EXTRA DRY • Valdobbiadene, Italy	8	32

White Wine

2016	VINO ROSATO • Cascina Ca'Rossa, Piemonte, Italy	10	20	38
2016	INSOLIA • Tenuta Ibidini, Sicilia, Italy	9	18	36
2016	PASSERINA • Marche, Italy	10	20	37
2015	VERNACCIA • Selvabianca, Toscana, Italy	11	25	42
2016	VERMENTINO • Canayli, Sardegna, Italy	12	26	48
2016	SAUVIGNON • Pier Paolo Pecorari, Italy	13	28	52
2015	CHARDONNAY • Lavinea, Lazy River Vineyard, Oregon	15	36	69

Red Wine

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

• SIGNATURE COCKTAILS •



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

• CLASSIC COCKTAILS •

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

• BEERS •

NORTH COAST SCRIMSHAW PILSNER - DRAFT , Fort Bragg, 4.4%, Pint	7.5
MOTHER EARTH, BOO BOO IPA - DRAFT , Vista, 6.8%, Pint	8
ROTATING TAP - DRAFT , Pint	
FORT POINT, RESONANCE SAISON , San Francisco, 6.5%, 12oz	6.5
NORTH COAST - PRANQSTER BELGIUM ALE , Fort Bragg, 7.6%, 12oz	7.5
FLYING DOG, THE TRUTH, IMPERIAL IPA , Maryland, 8.9%, 12oz	8
GOLDEN STATE MIGHTY HOPS CIDER , Sebastopol, 6.9%, 16oz	8
CLAUSTHALER NON-ALCOHOLIC LAGER , Connecticut, 0.5%, 12oz	6

• BIBITE •

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