

CARTA DI CHEF DONATELLO

(Translation... Menu)

Antipasto *(appetizer)*

Meatball Sliders 8

Our homemade meatballs, tomato sauce and parmesan cheese.

Italian Barbecue Wings 9

With a tomato garlic, sweet chili glaze.

PEI Mussels 10

Lemon caper broth, Jerusalem artichokes, and tomatoes.

Portata *(entrée)*

Don't forget we serve our homemade focaccia with every dinner!

Parmesan - Chicken 17 or Veal 18

Coated in seasoned Italian bread crumbs. Finished with fresh local mozzarella cheese and our own tomato sauce. Choice of fresh pasta.

Spaghetti with Meatballs 16

Made in-house with pork, beef and herbs. Served with fresh pasta and our own tomato sauce.

Veal Braciola 19

Roulade of veal filled with spinach, pine nuts, and currants; braised in our tomato sauce, house-cured bacon braised greens and choice of fresh pasta.

Shrimp Puttanesca 18

Large shrimp sautéed with roasted garlic, tomatoes, olives and capers. Served atop creamy parmigiano polenta with fresh local mozzarella.

Vongole 18

Clams sautéed in garlic, white wine, lemon, basil, parmesan, and butter on our fresh pasta.

Bolognese 17

Braised boar, house-made ground sausage and meatballs with our famous Donatello red sauce topped with fresh mozzarella and parmesan on fresh Orecchiette pasta.

Lobster Carbonara 20

Lobster, house-cured bacon, peas, parmesan cheese and cream tossed with vermicelli.

Choice of Fresh Pasta: Angel Hair, Orecchiette, or Vermicelli



Buono Appetit!