

DONNINI'S

EST.1952

FORNO

Our breads are made to order and baked for service.

FOCACCIA. extra virgin olive oil, sea salt (df) (v) pp 5.9

COVACCINO. baked tuscan flatbread, asiago, prosciutto san daniele 19.9

BRUSCHETTA. focaccia, seasonal tomatoes, basil, extra virgin olive oil (df) (v) 19.9

PIADINA. bbq romagnolo flatbread, roast veal, tuna mayonnaise, wild rocket 22.9

PIZZA ROMANA

MARGHERITA. san marzano tomato, mozzarella, basil 24.9

DIAVOLA. san marzano tomato, mozzarella, pure pork felino salame, chilli 28.9

FUNGHI. san marzano, mozzarella, mushroom 26.9

SALADS-ENTRÉES/MAINS

COS & WHITLOFF SALAD. white balsamic vinaigrette (gf/l) (df) 14.9

RADICCHIO SALAD. plum, hazelnuts, honey dressing (gf/l) (v) 18.9

BURRATINA. baby burrata, heirloom tomatoes, fresh oregano, olive oil (gf/l) 18.9

SALUMI. pure pork felino salami & prosciutto san daniele, cerignola olives (gf/l) 24.9

Gilled **CALAMARI.** leaf salad, cherry tomatoes, chilli (gf/l) (df) 28.9 / 42.9 (entrée/main)

POLPETTE. roast chicken 'meatballs', san marzano tomatoes, basil, polenta 24.9 (2 per serve)

EYE FILLET TAGLIATA. grilled medium rare, mustard-green beans, balsamico (gf/l) (df) 34.9 / 61.9 (entrée/main)

Line caught **FISH OF THE DAY.** organic brussels sprouts, apple slaw (gf/l) (df) MP

OUR ARTISAN PASTA

Our handmade pasta is made daily in-house, using free-range eggs, selected blends of Italian flour for structure, silkiness, and bite. Each shape is rolled, formed, and finished by hand.

All pasta dishes are served as a perfectly portioned individual serve. For a more generous serve, you may upgrade to a larger portion for an additional \$10.

SIGNATURE DISH

HAND MADE TRIS DI PASTA DONNINI

Available as a single serve or share for two.

GNOCCHI - san marzano tomato, basil 41.9 / 60
TORTELLI - spinach, ricotta, mascarpone cream
TAGLIATELLE - veal and pork ragu

SPECIALS

ENTREES/MAINS/DESSERTS

ZUCCHINI RIPIENI
baked organic zucchini filled with chicken and parmigiano, san marzano tomato, basil

19.9 (3)

VEAL SALTIMBOCCA ALLA ROMANA
milk-fed veal scloppine, prosciutto san danielle, sage, soft polenta

\$44.90

HANDMADE RAVIOLI
prawn and local snapper ravioli, mussel, saffron, parsley

\$51.90

Dessert

torta all'arancia
flourless almond, orange cake, chantilly. (gf/l)

\$18.90

PASTA

CASARECCE SALSICCIE. pork sausage ragu, fresh peas 36.9

SPAGHETTI CARBONARA, house-cured black pig guanciale, free-range egg, parmigiano, black pepper 37.9

LINGUINE GAMBERI, southern qld prawns, organic garlic, san marzano tomatoes, chilli (df) 45.9

CALAMARATA BACCALA. norwegian salted cod, san marzano tomatoes, shallots, capers, olives, parsley 38.9

HANDMADE GNOCCHI. nicola potato gnocchi, san marzano tomatoes, basil 39.9

HANDMADE TORTELLI. spinach, ricotta tortelli, mascarpone cream 43.9

DESSERTS

CANNOLI. vanilla cremè, toasted pistachio each 9.9

PANNA COTTA. berries (gf) 19.9

TIRAMISU. mascarpone, coffee, savoiardi, liqueurs 18.9



(gf/l) gluten free / low (df) dairy free (v) vegan

One bill per table

All card transactions will incur a 1.4% fee.
15% surcharge applies on Sundays & Public Holidays