

DONNINI'S

EST.1952

FORNO

All breads are prepared and baked to order.

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 26.9

DIAVOLA. san marzano tomato, mozzarella, pure pork felino salame, chilli 29.9

PROSCIUTTO E RUCOLA. san marzano tomato, mozzarella, prosciutto san daniele, rocket 34.9

SALADS-ENTRÉES/MAINS

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

RADICCHIO SALAD. pear, hazelnut, 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

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

POLPETTE. roast chicken 'meatballs', san marzano tomatoes, basil, polenta 28.9 (2 per serve)

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

Sustainable **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 with a selected blend 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 serving.

For those wishing to share, a larger sharing portion is available for an additional \$17.50.

SIGNATURE DISH

HAND MADE TRIS DI PASTA DONNINI

Available as a single serve or share for two

GNOCCHI - san marzano tomato, basil

TORTELLI - spinach, ricotta, mascarpone cream 41.9 / 60

TAGLIATELLE - veal and pork ragu

SPECIALS

ENTREES/MAINS/DESSERTS

RIBOLITA
tuscan cabbage & cannellini bean soup + tomato

\$19.90

HANDMADE RAVIOLI
artichoke & parmigiano ravioli, butter, sage

\$45.90

OSSO BUCO ALLA MILANESE
milk-fed veal osso buco, gremolata, mash

\$52.90

CROSTATATA DI CILIEGIA

house-made cherry conserve crostata, chantilly

\$18.90

PASTA

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

PAPPARDELLE AGNELLO. salt bush lamb shoulder ragu, fava beans & pecorino 45.9

HANDMADE TAGLIATELLE. piemonte porcini sugo, local mushroom medley, thyme + salted ricotta 42.9

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

Open table - Loyalty Programme



(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

COCKTAILS

SPRITZ. Aperol, Ruggeri Prosecco, Soda <i>(also available w Campari, Mandarino or Limoncello)</i>	18.5
MANDARINO. Mandarin-infused liqueur, Bombay Gin, Vermut Antica Formula	21.5
NEGRONI. Blood orange-infused Gin, Campari, Antica Rossa	21.5
MARTINI. Tanqueray Gin, Vermouth, Sicilian Olives (available with Vodka)	21.5
ESPRESSO. Grey Goose Vodka, Coffee Liqueur, Vanilla Galliano	21.5
AMARETTO SOUR. Amaretto Disaronno, Meyer Lemon, Egg White	21.5

BEER

Peroni 3.5	12
Peroni Nastro Azzuro	12
Peroni Rossa	12
Peroni Zero 0	12
Birra Moretti	12
Menabrea	13
Coopers Pale	12

AUSTRALIAN WHITE

	<i>gls</i>	<i>btl</i>
'25 RIESLING FREAK#4 riesling eden valley, s.a.		65
'24 LAWSON'S DRY HILLS sauvignon blanc marlborough, n.z.	16	60
'24 PIERRO 'ltc' sauvignon blanc semillon margaret river, w.a.		88
'24 QUARTIER pinot gris mornington peninsula, vic.		85
'24 FLAMETREE chardonnay margaret river, w.a.	17	75
'24 TOKAR chardonnay yarra valley, vic		80
'24 PARINGA ESTATE chardonnay mornington peninsula, vic.		125

ITALIAN WHITE

	<i>gls</i>	<i>btl</i>
'24 AVOGLIA fiano igp puglia	17	75
'25 TENUTA MACCAN pinot grigio doc venezia	17	75
'24 I CAMPI soave doc veneto		80
'23 VALDIFALCO vermentino doc toscana		80
'24 PICOLLO ERNESTO gavi docg piemonte		75

INTERNATIONAL SPARKLING

	<i>gls</i>	<i>btl</i>
nv RUGGERI prosecco doc treviso, italy	16	65
nv LA VILLA sparkling blanc de blanc northern tasmania		88
nv LOUIS ROEDERER champagne, france		160

AUSTRALIAN RED

	<i>gls</i>	<i>btl</i>
'25 YANGARRA rose mclarenvale, s.a.	17	75
'24 SOUMAH pinot noir yarra valley, vic.	19	80
'24 MOORES HILL pinot noir tamar valley, tas.		90
'23 BURTON McMAHON pinot noir yarra valley, vic.		110
'23 SOUTHERN LIGHT 'ghost gum' pinot noir mornington peninsula, vic.		150
'22 FLAMETREE cabernet sauvignon margaret river, w.a.		95
'23 TORZI MATTHEWS shiraz barossa valley, s.a.	17	75
'21 GREENOCK CREEK shiraz barossa valley, s.a.		88
'24 CLONAKILLA O'Raida shiraz canberra district, act.		100
'22 YANGARRA king's wood shiraz mclaren vale, s.a.		150

ITALIAN RED

	<i>gls</i>	<i>btl</i>
'24 MONTRESOR valpolicella dop verona	16	65
'24 SOGNO DI ULISSE montepulciano dop abruzzo		72
'23 BACARO nero d'avola sicilia		88
'23 ROSSETTI poggio civetta chianti classico toscana		90
'23 MOSCONE nebbiolo d'alba doc piemonte		100
'20 ICARDI borolo bio docg piemonte		120
'20 MOSCONE barbaresco docg piemonte		160
'23 PRODUTTORI D.B. nebbiolo doc langhe		130
'18 PAVONE brunello di montalcino docg toscana		150

SWEET

	<i>gls</i>	<i>btl</i>
'25 MONTEVECCHIO moscato heathcote, vic.	16	65

DIGESTIVES

LIMONCELLO amalfi	14	RAMAZOTTI milano	15
MANDARINO amalfgi	14	JEFFERSON calabria	17
SAMBUCCA italia	14	VECCHIO AMARO DEL CAPO calabria	17
AVERNA sicilia	14	GRAPPA malvotti	17
MONTENEGRO bologna	15	FERNET BRANCA milano	19
AMARETTO saronno	14		