

# DONNINI'S

SINCE 1952

## OUR BREADS

<b>FOCACCIA.</b> donnini's extra virgin olive oil, sea salt	pp 3.9
<b>COVACCINO.</b> baked tuscan flatbread, asiago, prosciutto san daniele	11.9
<b>BRUSCHETTA.</b> focaccia, seasonal tomatoes, basil, donnini's extra virgin olive oil	13.9
<b>PIADINA.</b> roast veal, tuna mayonnaise, rocket	14.9

## SMALLS / SALADS

Nicola <b>POTATO MASH.</b> parmigiano (gf)	11.5
<b>SALAD LEAVES.</b> avocado, tomatoes, balsamico dressing (gf)	12.5
<b>ANTIPASTO - FIOR DI LATTE</b> mozzarella, prosciutto san daniele, house cured olives (gf)	16.5
Organic <b>BRUSSEL SPROUTS.</b> house-cured pancetta (gf)	14.5
<b>FEGATINI.</b> free-range chicken livers, onion, white wine (gf)	15.5
Grass-fed <b>EYE FILLET SALAD.</b> heirloom beets, goats cheese, watercress (gf)	25.5

## HANDMADE PASTA

our pasta is handmade daily using free range eggs & '00' flour  
larger portion available at additional cost 9.4

<b>TRIS DI PASTA DONNINI.</b> our selection of three:	28 / 38
<b>GNOCCHI AL POMODORO. TORTELLI DI RICOTTA CON MASCARPONE. TAGLIATELLE AL RAGU NOSTRO</b>	

<b>LASAGNA.</b> bolognese, béchamel, parmigiano reggiano	one size 300g+	26.9
<b>SPINACH &amp; RICOTTA TORTELLI.</b> cream of mascarpone		26.9
<b>VEAL &amp; PROSCIUTTO RAVIOLI.</b> organic cherry tomato sugo, basil		28.9
<b>NICOLA POTATO GNOCCHI.</b> san marzano tomatoes, basil		25.9
<b>EGG YOLK TAGLIATELLE.</b> mildura asparagus & pancetta carbonara		25.9
<b>LINGUINE.</b> southern qld prawns, organic garlic, wild rocket, tomato, chilli		28.9

## EVERYTHING ELSE

Roast chicken <b>POLPETTE.</b> san marzano tomatoes, mash		29.9
Milk fed <b>OSSO BUCO 'ALLA MILANESE'.</b> soft polenta		33.5
Grilled local <b>CALAMARI.</b> wild rocket, tomatoes, chilli (gf)		25.5 / 36.5
Line caught fillet of <b>MARKET FISH.</b> organic fennel, citrus salad (gf)		36.5

(gf) gluten free

## DESSERTS

Baked salted caramel chantilly <b>CANNOLI</b>	ea 7.5
<b>AFFOGATO.</b> house vanilla gelato, espresso (+ liqueur 8)	9.5
Chocolate-espresso <b>SEMIFREDDO.</b> coffee liqueurs & cream + roasted hazelnuts	13.5
Vanilla <b>PANNA COTTA.</b> mixed berries	13.5
<b>TIRAMISU.</b> mascarpone, coffee, savoiardi, liqueurs	13.5

## WINES BY THE GLASS

		vintage	region	glass 150ml	quartino 250ml
W.	<b>UMBERTO LUIGI</b> prosecco doc	nv	veneto, italy	11.5	
	<b>POGGIO PRINCIPI</b> pinot grigio	17	emilia romagna, italy	12	18
	<b>TE MATA.</b> chardonnay	16	hawkes bay, n.z.	14	20
	<b>CAKE</b> sauvignon blanc	15	adelaide hills s.a.	10	15
R.	<b>DONNINI'S</b> rosato	17	murray darling, vic.	12	18
	<b>BELLVALE</b> pinot noir	16	gippsland, vic.	15	21.5
	<b>TORZI MATTHEWS</b> mystic shiraz	17	barossa valley, s.a.	14	20
	<b>DONNINI'S</b> nero d'avola	17	mildura, vic.	12	18
	<b>DONNINI'S</b> sangiovese	17	mildura, vic.	15	21.5
S.	<b>DONNINI'S</b> moscato giallo	16	victoria	12	18

## BEER

<b>PERONI</b> 3.5	7
<b>COBURG</b> lager	9
<b>SAMPLE BREW</b> pale ale	10
<b>PERONI</b> nastro azzurro	8
<b>MENABREA</b> blonde lager	9

## DIGESTIVES

<b>AVERNA</b> sicily	9.5
<b>MONTENEGRO</b> bologna	9.5
<b>RAMAZZOTTI</b> milano	9.5
<b>GRAPPA MALVOLTI</b> conegliano	9.5
<b>LIMONCELLO</b> amalfi	9.5
<b>SAMBUCCA</b> abruzzo	9.5
<b>FERNET BRANCA</b> milano	12.5

## APERITIVO

<b>APEROL SPRITZ</b>	15.5
aperol, umberto luigi prosecco, soda	
<b>NEGRONI</b>	18.5
campari, gin, antico vermouth	
<b>GIOVANNA</b>	15.5
donnini's moscato giallo, cherry brandy, lemon juice, soda	