

# DONNINI'S

SINCE 1952

## OUR BREADS

<b>FOCACCIA.</b> donnini's extra virgin olive oil, sea salt	pp 4
<b>COVACCINO.</b> baked tuscan flatbread, asiago, prosciutto san daniele	11.9
<b>BRUSCHETTA.</b> focaccia, seasonal tomatoes, basil, extra virgin olive oil	13.9
<b>PIADINA.</b> roast veal, tuna mayonnaise, rocket	14.9

## SMALLS / SALADS

<b>SALAD LEAVES.</b> avocado, tomatoes, balsamico dressing (gf)	14.5
<b>CARCIOFI ALLA ROMANA.</b> organic artichoke, garlic, parsley, chilli (gf)	14.5
<b>ORGANIC BRUSSEL SPROUTS.</b> house cured pancetta (gf)	16.5
<b>FEGATINI ALLA VENEZIANA.</b> free range chicken livers, onion, vermentino (gf)	16.5
<b>SEPIE IN UMIDO.</b> braised cuttlefish, fresh peas, tomato (gf)	19.5

## HANDMADE PASTA

Our pasta is handmade daily using free range eggs & '00' flour

<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>	

	Piatto	Grande
<b>SPINACH &amp; RICOTTA TORTELLI.</b> cream of mascarpone	26.9	36.3
<b>GLOBE ARTICHOKE &amp; PARMIGIANO REGGIANO RAVIOLI.</b> butter, sage	28.9	38.3
<b>NICOLA POTATO GNOCCHI.</b> san marzano tomatoes, basil	26.9	36.3
<b>EGG YOLK TAGLIATELLE ALLA CARBONARA.</b> traditional carbonara, house cured pancetta	28.9	38.3
<b>LINGUINE.</b> southern qld prawns, organic garlic, wild rocket, tomato, chilli	28.9	38.3
<b>LASAGNA.</b> bolognese, béchamel, parmigiano reggiano	one size 300g+	26.9

## EVERYTHING ELSE

Roast chicken <b>POLPETTE.</b> san marzano tomatoes, mash	29.9
Milk fed veal <b>COTOLETTA.</b> italian slaw, extra virgin olive oil, white balsamic	31.5
Grilled local <b>CALAMARI.</b> wild rocket, tomatoes, chilli (gf)	25.5 / 36.5
Line caught fillet of <b>MARKET FISH.</b> salad leaves, avocado, balsamic dressing (gf)	38.5

(gf) gluten free

All eftpos transactions will incur a \$0.49 card fee.  
All credit card transactions will incur a 1.49% credit card fee.

## DESSERTS

Hazelnut & chocolate <b>CANNOLI</b>	ea	7.5
<b>AFFOGATO.</b> house vanilla gelato, espresso (+ liqueur 8)		9.5
White chocolate <b>CHEESECAKE</b> , shortbread, passionfruit		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
<b>W.</b>	<b>UMBERTO LUIGI</b> prosecco doc	nv	veneto, italy	11.5	
	<b>SCALA CIRO'</b> rosato	18	calabria	14	20
	<b>CHARLOTTE DALTON</b> semillon	17	adelaide hills, sa.	15	21.5
	<b>TE MATA</b> chardonnay	17	hawkes bay, n.z.	14	20
	<b>TAI NUI</b> sauvignon blanc	18	marlborough, n.z.	12	18
<b>R.</b>	<b>DONNINI'S</b> nero d'avola	18	mildura, vic.	15	21.5
	<b>LANISTER</b> gamay noir	18	tasmania	14	20
	<b>STORM BAY</b> pinot noir	18	tasmania	15	21.5
	<b>KENNEDY</b> henrietta shiraz	18	heathcote, vic.	14	20
<b>S.</b>	<b>CAMPBELLS</b> moscato	18	rutherglen, vic.	12	18

## BEER

<b>PERONI</b> 3.5	7
<b>COBURG</b> lager	9
<b>SAMPLE</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>SAMBUCCA</b> abruzzo	9.5
<b>LIMONCELLO</b> amalfi	10
<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	