

DONNINI'S

SINCE 1952

BREADS

FOCACCIA. extra virgin olive oil, sea salt	pp 4.5
COVACCINO. baked tuscan flatbread, asiago, prosciutto san daniele	14.9
BRUSCHETTA. focaccia, seasonal tomatoes, basil, extra virgin olive oil	16.9
PIADINA. roast veal, tuna mayonnaise, rocket	18.9

ENTRÉES / SALADS / MAINS

SALAD LEAVES. avocado, cherry tomatoes, balsamico dressing (gf)	14.9
FENNEL & orange salad, pomegranate, parsley (gf)	17.9
ORGANIC BRUSSEL SPROUTS, house-cured pancetta (gf)	16.9
BURRATINA. baby burrata, roast bull-horn peppers, basil oil (gf)	18.9
Grilled local CALAMARI. wild rocket, tomatoes, chilli (gf)	25.5 / 39.9
EYE FILLET TAGLIATA. medium rare fillet, braised pencil leeks, blackberry glaze (gf)	27.9 / 48.9
Line caught FISH OF THE DAY. brussels sprout salad, apple, cider mayo (gf)	MP

HANDMADE PASTA

Our pasta portion is designed to be a **PLATE OF PASTA** – a larger portion will incur an additional cost @ 10
Donnini's pasta is handmade daily using free range eggs & '00' flour

TRIS DI PASTA DONNINI. our selection of three: GNOCCHI / TORTELLI / TAGLIATELLE VEAL & PORK SUGO	29.9 / 39.9
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RIGATONI. artisan gragnano pasta, veal osso buco sugo, gremolata	29.9
TAGLIATELLE. egg yolk tagliatelle, roast duck ragu, Gembrook Hill chestnuts	34.9
GNOCCHI. nicola potato gnocchi, san marzano tomatoes, basil	28.9
TORTELLI. spinach & ricotta tortelli, cream of mascarpone	31.9
LINGUINE. durum wheat linguine, southern qld prawns, organic garlic, wild rocket, tomato, chilli	34.9

DESSERTS

CANNOLI. vanilla cremè, toasted pistachio	each 7.9
CROSTATA. fig 'crostata', chantilly cream	14.9
Vanilla PANNA COTTA. blueberries (gf)	16.9
TIRAMISU. mascarpone, coffee, savoiardi, liqueurs	15.9

(gf) gluten free

one bill per table

All eftpos transactions will incur a \$0.50 card fee.

All credit card transactions will incur a 1.4% credit card fee.

15% surcharge applies on Sundays

BEER

PERONI 3.5	8	COOPERS pale ale (375ml)	10
PERONI nastro azzurro	9	MENABREA blonde lager	10
PERONI red	9	NAZIONALE blonde ale	12.5

WINES

AU/NZ

		vintage	region	glass	bottle
W.	STARBOROUGH sauvignon blanc	21	marlborough, n.z.	12	48.5
	TOKAR ESTATE chardonnay	19	yarra valley, vic.	15	60
	FLAMETREE chardonnay	21	margaret river, w.a.		65
	PIERRO sem sauv blanc	21	margaret river, w.a.		75
	MATRIARCH & ROGUE riesling	20	clare valley, s.a.		52.5
	QUARTIER pinot gris	20	morn. peninsula, vic.		68
R.	FALLEN GIANTS rosé	21	grampians, vic.	14	55
	TOKAR ESTATE pinot noir	21	yarra valley, vic.	15	60
	KENNEDY henrietta shiraz	19	heathcote, vic.	14	55
	GEMBROOK HILL pinot noir	20	yarra valley, vic.		100
	SINAPIUS ESME gamay noir	19	pipers brook, tas.		120
	COOPER BURNS shiraz	19	barossa valley, s.a.		70
	MITOLO 'ANGELA' shiraz	19	mclaren vale, s.a.		100
	PENNY'S HILL FOOTPRINT shiraz	18	mclaren vale, s.a.		120
	CASTELLI cabernet sauvignon	17	frankland river, w.a.		62.5

IT/FR

W.	RUGGERI prosecco doc	nv	treviso	14	55
	LAURENT PERRIER brut	nv	champagne		120
	POGGIO pinot grigio doc	21	venezia giulia	13	51.5
	CASTELLO ROSA pinot grigio doc	21	venezia giulia		51.5
	PICOLLO ERNESTO gavi docg	20	piemonte		54.5
	BIANCAMANO erbaluce	17	piemonte		68
	NARDELLO soave doc	19	verona		75
R.	ROSSETTI chianti docg	19	toscana	14	55
	BENANTI ETNA nerello mascalese	18	sicilia		88
	TEDESCHI nicalò valpolicella doc	18	verona		90
	BARONE SERGIO nero d'avola doc	18	sicilia		80
	RATI barbera d'asti docg	19	asti		90
	PRODUTTORI nebbiolo delle langhe	19	piemonte		110
	MASTROJANNI toscano rosso igt	18	toscana		155
	GRIMALDI barolo docg	17	barolo		240
S.	MONTEVECCHIO moscato	20	heathcote, vic.	12	48.5

DIGESTIVI

LIMONCELLO amalfi	11	RAMAZOTTI milano	12
SAMBUCCA italia	11	AMARA arancia sicilia	15
AVERNA sicilia	12	GRAPPA malvotti	15
MONTENEGRO bologna	12	BOMBA CARTA sardegna	15
AMARETTO saronno	12	FERNET BRANCA milano	15