

COCKTAILS

SPRITZ. Aperol, Ruggeri Prosecco, Soda <i>(also available w Campari or Limoncello)</i>	16.5
NEGRONI. Blood Orange infused Gin, Campari, Antica Rossa	19.5
MARTINI. Tanqueray Gin, Vermouth, Sicilian Olives <i>(available with Vodka)</i>	19.5
ESPRESSO. Grey Goose vodka, Coffee Liquor, Vanilla Galliano	19.5
AMARETTO SOUR. Amaretto Disaronno, Meyer Lemon, Egg White	18.5

WINES BY THE GLASS

nv RUGGERI prosecco doc Treviso	16
'23 LAWSON'S DRY HILLS sauvignon blanc marlborough, n.z.	15
'23 FLAMETREE chardonnay margaret river, w.a.	17
'24 SOUMAH savarro yarra valley, vic.	17
'23 PAOLOVINO pinot grigio doc venezia	16
'23 MONTEVECCHIO moscato heathcote, vic.	16
'23 YANGARRA rose mclaren vale, s.a	17
'23 BELLVALE pinot noir gippsland, vic.	17
'22 TORZI MATTHEWS shiraz barossa, s.a.	16
'23 MONTRESOR valpolicella dop verona	16

BEER

Peroni 3.5	11
Peroni Nastro Azzuro	12
Peroni Rossa	12
Birra Moretti	12
Menabrea	13
Coopers Pale	12

(gf) gluten free (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

DONNINI'S

SINCE 1952

BREADS

baked to order

FOCACCIA. extra virgin olive oil, sea salt (df) (v)	pp 5.9
COVACCINO. baked tuscan flatbread, asiago, prosciutto san daniele	18.9
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

SALADS- SNACKS-ENTRÉES-MAINS

GREEN LEAF SALAD. white balsamic vinaigrette (gf) (df) (v)	16.9
RADICCHIO SALAD. pear, hazelnuts, honey dressing (gf) (v)	18.9
CAPOCOLLO. house-cured black pig capocollo (neck), organic fennel, parsley & pink pepper (gf)	19.9
BURRATINA. baby burrata, heirloom tomatoes, fresh oregano & basil olive oil (gf)	18.9
ARANCINI. fried saffron risotto balls, mozzarella, peas, prosciutto	21.9 (3 per serve)
POLPETTE. roast chicken ‘meatballs’, san marzano tomatoes, basil, polenta	24.0 (2 per serve)
Grilled local CALAMARI. leaf salad, cherry tomatoes, chilli (gf) (df)	28.9/42.9 (entrée/main)
EYE FILLET TAGLIATA. medium rare fillet, mustard-green beans, balsamico (gf) (df)	34.9/61.9 (entrée/main)
Line caught FISH OF THE DAY. organic brussels sprouts & apple salad (gf) (df)	MP

ARTISAN PASTA

**Donnini's handmade pasta is produced daily
using only free-range eggs & a blend of Italian flour.**

Our pasta is served as a perfectly portioned individual serving. For a heartier appetite, a larger portion is available for an additional \$10.

RIGATONI A'MATRICIANA house-cured black pig guanciale, san marzano tomatoes, chilli, pecorino romano	36.9
SPAGHETTI CARBONARA , house-cured black pig guanciale, free-range egg, parmigiano reggiano, black pepper	37.9
LINGUINE GAMBERI , southern qld prawns, organic garlic, san marzano tomatoes, chilli (df)	47.9
CASARECCE . wagyu beef shin ragu, parmigiano reggiano, gremolata	37.9
HANDMADE TAGLIATELLE . piemonte porcini sugo, local mushroom medley, thyme + salted ricotta	39.9
HANDMADE GNOCCHI . nicola potato gnocchi, san marzano tomatoes, basil	40.9
HANDMADE TORTELLI . spinach & ricotta tortelli, cream of mascarpone	43.9
HANDMADE RAVIOLI . roast pumpkin, almond & parmigiano ravioli, butter, sage + amaretti	45.9

SIGNATURE DISH

TRIS DI PASTA DONNINI

our selection of handmade pasta

41.9 / 51.9

GNOCCHI - potato gnocchi tomato & basil
TORTELLI - spinach & ricotta tortelli, cream of mascarpone
TAGLIATELLE – ribbon pasta, veal and pork bolognese sugo

DESSERTS

CANNOLI. vanilla cremè, toasted pistachio	each 9.9
Chocolate MOUSSE , honey meringue + toasted nuts	17.9
Vanilla PANNA COTTA . berries (gf)	19.9
TIRAMISU. mascarpone, coffee, savoiardi, liqueurs	18.9

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 WHITE		
	<i>gls</i>	<i>btl</i>
'25 RIESLING FREAK#4 riesling	eden valley, s.a.	58
'24 LAWSON'S DRY HILLS sauvignon blanc	marlborough, n.z.	15 55
'23 PIERRO ‘ltc’ sauvignon blanc semillon	margaret river, w.a.	80
'24 SOUMAH savarro	yarra valley, vic.	18 72
'24 QUARTIER pinot gris	mornington peninsula, vic.	78
'24 FLAMETREE chardonnay	margaret river, w.a.	17 69
‘24 TOKAR chardonnay	yarra valley, vic	70
'23 PARINGA ESTATE chardonnay	mornington peninsula, vic.	125

ITALIAN WHITE		
	<i>gls</i>	<i>btl</i>
‘23 PAOLOVINO pinot grigio doc	venezia	15 60
'23 KELLEREI KALTERN pinot grigio doc	alto adige	75
‘23 I CAMPI soave doc	veneto	75
'23 VALDIFALCO vermentino doc	toscana	75
'23 PICOLLO ERNESTO gavi docg	piemonte	60

AUSTRALIAN RED		
	<i>gls</i>	<i>btl</i>
'24 YANGARRA rose	mclaren vale, s.a.	17 67
'23 BELLVALE pinot noir	gippsland, vic.	17 67
'24 MOORES HILL pinot noir	tamar, tas.	83
'23 BURTON McMAHON pinot noir	yarra valley, vic.	110
'22 SOUTHERN LIGHT ‘ghost gum’ pinot noir	mornington peninsula, vic.	150
'22 FLETCHER ‘the minion’ nebbiolo	multi regional, vic.	95
'22 FLAMETREE cabernet sauvignon	margaret river, w.a.	88
'22 TORZI MATTHEWS shiraz	barossa valley, s.a.	16 60
'21 COOPER BURNS shiraz	barossa valley, s.a.	75
'23 CLONAKILLA O’Raida shiraz	canberra district, act.	95
'21 YANGARRA king’s wood shiraz	mclaren vale, s.a.	125

ITALIAN RED		
	<i>gls</i>	<i>btl</i>
'23 MONTRESOR valpolicella dop	verona	16 60
‘22 SOGNO DI ULISSE montepulciano dop	abruzzo	60
'23 ROSSETTI poggio civetta chianti classico	toscana	75
'20 MOSCONE nebbiolo d’alba doc	piemonte	90
'19 ICARDI borolo bio docg	piemonte	88
'20 MOSCONE barbaresco docg	piemonte	160
‘22 COLUTTA merlot doc	friuli	68
‘23 PRODUTTORI D.B. nebbiolo doc	langhe	110
‘18 PAVONE brunello di montalcino docg	toscana	130

SWEET		
	<i>gls</i>	<i>btl</i>
'23 MONTEVECCHIO moscato	heathcote, vic.	16 60
'22 INKWELL ‘sweet thing’ viognier	mclaren vale, s.a.	75

DIGESTIVES			
LIMONCELLO amalfi	13	RAMAZOTTI milano	13
SAMBUCCA italia	13	AMARO SILANO calabria	17
AVERNA sicilia	13		
MONTENEGRO bologna	13	GRAPPA malvotti	17
AMARETTO saronno	13	FERNET BRANCA milano	19