

COCKTAILS		
SPRITZ. Aperol, Ruggeri Prosecco, Soda <i>(also available w Campari, Mandarin 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 <i>(available with Vodka)</i>	21.5	
ESPRESSO. Grey Goose vodka, Coffee Liquor, Vanilla Galliano	21.5	
AMARETTO SOUR. Amaretto Disaronno, Meyer Lemon, Egg White	21.5	

WINES BY THE GLASS		
nv RUGGERI prosecco doc Treviso	16	
’24 LAWSON’S DRY HILLS sauvignon blanc marlborough, n.z.	15	
’24 FLAMETREE chardonnay margaret river, w.a.	17	
’24 ZACCAGNINI trebbiano vendemmia doc.	17	
’24 CA’ VEGAR pinot grigio doc venezia	17	
’23 MONTEVECCHIO moscato heathcote, vic.	16	
’24 YANGARRA rose mclaren vale, s.a	17	
’24 SOUMAH pinot noir yarra valley, vic.	19	
’22 TORZI MATTHEWS shiraz barossa, s.a.	16	
’23 MONTRESOR valpolicella dop verona	16	

BEER		
Peroni 3.5	12	
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		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

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.		MP
organic brussels sprouts & apple salad (gf) (df)		

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.		
ORECCHIETTE BROCCOLI. organic spring broccoli, lemon, parmigiano reggiano, gremolata		34.9
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
CALAMARATA PESCATORA. portarlington mussels, bay snapper, cuttlefish & prawns + tomato & parsley		47.9
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
'24 PIERRO ‘lto’ sauvignon blanc semillon	margaret river, w.a.	80
'24 QUARTIER pinot gris	mornington peninsula, vic.	78
'24 FLAMETREE chardonnay	margaret river, w.a.	17 69
‘24 TOKAR chardonnay	yarra valley, vic	70
'24 PARINGA ESTATE chardonnay	mornington peninsula, vic.	125

ITALIAN WHITE		
	<i>gls</i>	<i>btl</i>
'24 ZACCAGNINI trebbiano	vendmmia	17 69
‘24 CA’ VEGAR pinot grigio doc	Venezia	17 69
'23 KELLEREI KALTERN pinot grigio doc	alto adige	75
‘24 I CAMPI soave doc	veneto	75
'23 VALDIFALCO vermentino doc	toscana	75
'24 PICOLLO ERNESTO gavi docg	piemonte	60

AUSTRALIAN RED		
		<i>gls</i> <i>btl</i>
'24 YANGARRA rose	mclaren vale, s.a.	17 67
'24 SOUMAH pinot noir	yarra valley, vic.	19 80
'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 FLAMETREE cabernet sauvignon	margaret river, w.a.	88
'23 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 BACARO nero d’avola	sicilia	70
'23 ROSSETTI poggio civetta chianti classico	toscana	75
'23 MOSCONE nebbiolo d’alba doc	piemonte	90
'20 ICARDI borolo bio docg	piemonte	98
'19 TALOSA riserva montepulciano docg	toscana	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

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