



COCKTAILS

SPRITZ. Aperol, Ruggeri Prosecco, Soda <i>(also available w Campari, Mandarino 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, CoJee Liquor, Vanilla Galliano	21.5
AMARETTO SOUR. Amaretto Disaronno, Meyer Lemon, Egg White	21.5

Full wine list available inside the restaurant

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, seasonaltomatoes, 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

COS & WHITLOFF SALAD. white balsamic vinaigrette (gf/l) (df) (v)	14.9
RADICCHIO SALAD. plum, hazelnuts, honey dressing (gf/l) (v)	18.9
BURRATINA. baby burrata, heirloom tomatoes, fresh oregano & basil olive oil (gf/l)	18.9
ARANCINI. fried porcini risotto balls, mozzarella, asiago, mushrooms	21.9 (3 per serve)
POLPETTE. roast chicken 'meatballs', san marzano tomatoes, basil, polenta	24.9 (2 per serve)
Grilled local CALAMARI. leafsalad, cherry tomatoes, chilli (gf/l) (df)	28.9 / 42.9 (entrée/main)
EYE FILLET TAGLIATA. medium rare fillet, mustard-green beans, balsamico (gf/l) (df)	34.9 / 61.9 (entrée/main)
Line caught FISH OF THE DAY. organic brussels sprouts & apple salad (gf/l) (df)	MP

(gf/l) gluten free / low (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

ARTISAN PASTA

Our pasta is handmade fresh each day using free-range eggs and a carefully selected blend of Italian flours.

All pasta dishes are served as a perfectly portioned individual serve. If you'd prefer a heartier serve, you can upgrade to a larger portion for an extra \$10.

RIGATONI A'MATRICIANA, house-cured black pig guanciale, onion, san marzano tomatoes, chilli (df)	35.9
SPAGHETTI SEAFOOD CARBONARA, local snapper, cuttlefish, mussels & prawns, free-range egg, pink pepper	47.9
LINGUINE GAMBERI, southern qld prawns, organic garlic, san marzano tomatoes, chilli (df)	45.9
CALAMARATA BACCALA. norwegian salted cod, san marzano tomatoes, shallots, capers, olives, parsley	39.9
HANDMADE LASAGNE bianca. white lasagne, piemonte porcini, bechamella, local mushroom, parmigiano	39.9
HANDMADE GNOCCHI. nicola potato gnocchi, san marzano tomatoes, basil	39.9
HANDMADE TORTELLI. spinach & ricotta tortelli, cream of mascarpone	43.9
HANDMADE RAVIOLI. veal, mortadella & parmigiano ravioli, butter & sage	45.9



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 Chocolate	each 9.9
PANNA COTTA. berries (gf)	19.9
TIRAMISU. mascarpone, coffee, savoiardi, liqueurs	18.9