

DONATO &CO.

farm & fields

SALADS & APPETIZERS

UOVO - organic ruby red frilly streak local greens, crispy fried seven minutes egg, caramelized crispy walnuts, watermelon radish, grain mustard, honey & olive oil dressing - 15

TREVISO - organic radicchio salad, organic strawberries, shaved Grana Padano cheese, crispy imported farro, grilled smoked pork "guanciale", creamy garlic-anchovy dressing - 16

GAMBERI - grilled all-natural shrimp tails (4), wild arugula salad, Italian cannellini beans, roasted almonds, lemon dressing - 23

PARMIGIANO - warm Parmigiano-Reggiano cheese, egg & cream savory flan, Parmigiano-Reggiano fondue, crumble & crisp, fresh parsley, imported winter black truffle sauce - 24

POMODORO - Italian buffalo mozzarella cheese, house baked focaccia, uncooked Italian tomatoes, cucumbers, Sicilian olive oil, fresh basil, roasted garlic, Castelvetrano & Taggiasca olives, imported capers, Sicilian oregano - 18

ARANCINI - Imported Carnaroli rice saffron, sweet English peas, Roma tomatoes & provolone cheese crispy fried risotto balls (3), spicy red bell pepper sauce, sweet fennel salad - 16

pasta & co.

ALL PASTA ARE HOMEMADE

All our pasta is served "AL DENTE", if you would like it cooked more, please ask our service staff & we will do it!

PAPPARDELLE - egg noodles & fresh herbs, edible flowers, wild mushroom medley, garlic oil, Grana Padano cheese - 23

SPAGHETTI NERI - squid ink, Monterey Bay calamari, garlic, Calabria spicy peppers, oven-dried Roma tomato, bottarga - 26

CACIO E PEPE - tonnarelli pasta, Pecorino Romano & Grana Padano cheeses creamy sauce, Sarawak black pepper - 21

CAPPELLETTI - prosciutto di Parma & housemade ricotta & Parmigiano-Reggiano ravioli, roasted walnut sauce, zante currants, fig's "saba" reduction - 24

PACCHERI - imported semolina homemade paccheri pasta, Manila clams, Salt Spring mussels, all natural shrimps, tomato sauce, Castelvetrano olives, oregano, basil, Sicilian olive oil - 29

MEZZE MANICHE - homemade semolina pasta, traditional Bolognese "sugo" of beef & pork, Italian "soffritto", imported tomatoes, Parmigiano-Reggiano cheese fondue - 24

TORTELLI - spinach & egg pasta ravioli filled with green asparagus & mascarpone cheese, green asparagus medley, Grana Padano cheese, butter & marjoram - 23

RISOTTO - imported carnaroli rice, braised onion, Jacopi farms fava beans, organic butter, Grana Padano, slow braised crispy pork belly, Valpolicella demiglace, "burro acido" - 27

~ASSORTED HOUSEBAKED BREAD served with GREEN OLIVE TAPENADE \$4.00

~ ITALIAN COLD PRESSED EXTRA VIRGIN OLIVE OIL \$3.00

~ WE USE LOCALLY SOURCED, ORGANIC AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE ~

Gratuity will be added automatically to parties of 6 or more

A 3% surcharge will be added to help provide a living wage for our staff - maximum 3 credit cards per table

salt & water

CURED or BRINED APPETIZERS

VASETTO - Mary's chicken & duck livers, butter, sage & Marsala wine mousse, housemade Jelich Ranch quince spicy Italian-style "mostarda", crispy focaccia bread crostini - 14

PROSCIUTTO - hand tied Prosciutto di Parma, aged 24 months, housemade tigella bread & Taleggio cheese, golden raisins infused with imported balsamic vinegar - 20

PIZZELLE - "le montanare", 3 small Neapolitan-style fried pizzas, Italian tomatoes, whole milk fresh mozzarella, Sicilian oregano, Tuscan extra virgin olive oil - 16

RICOTTA - homemade ricotta cheese, steamed Chioggia beets, organic ruby red grapefruit, roasted pistachios, fresh micro mint, fig saba reduction, extra virgin olive oil - 17

SALUMI - board of homemade assorted charcuterie, served with pickled vegetables, aromatic herbs marinated olive mix, grain mustard, house baked crunchy crackers - 22

BACCALÀ - creamy salted cod Venetian-style Baccalà mousse, grilled Anson Mills polenta, polenta chips, infused parsley oil - 20

secondi piatti

MAIN COURSES

POLPO e CALAMARI - grilled Spanish octopus leg & Monterey bay squid, Sicilian eggplant, capers, Taggiasca black olives & bell pepper caponata, "salmoriglio" herb & lemon dressing - 39

BRANZINO - pan seared imported Mediterranean sea bass fillet, sautéed organic broccoli rabe, imported "Venere" black rice, Vermentino wine, "aglio, olio, peperoncino" - 39

SCORFANO - stew of pan seared local catch red rock fish, shrimps, calamari, imported tomatoes, Sicilian capers, Ligurian Taggiasca olives, basil, fregola sarda - 38

BISTECCA - marinated & pan seared Great Plains Missouri grass fed 1855 Black Angus beef, roasted baby marble potatoes, sautéed green asparagus, aromatic herb sauce - 45

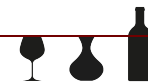
MAIALE - all natural Duroc pork chop, sous vide, grilled polenta sautéed mushrooms medley, guanciale, Marsala sauce - 35

AGNELLO - sous vide & roasted boneless Colorado lamb sirloin, seasoned with savory & garlic, roasted sunchoke, Castroville artichokes, Montepulciano wine & lamb reduction sauce - 37

TORTINO - Savory pie of Castroville artichokes & housemade ricotta, Grana Padano, wrapped on a semolina-olive oil dough, tomato emulsion, ruby red frilly salad, nutritional yeast - 24

SIDES - roasted baby marble potatoes; Sicilian caponata; garlic broccoli rabe; grilled green asparagus; "Venere" black rice, roasted sunchoke; grilled polenta & Grana Padano, - 10

VINI AL CALICE - WINES BY THE GLASS



Spumante e Metodo Classico (Sparkling)

Lambrusco di Sorbara rosato Silvia Zucchi - Sorbara, Emilia Romagna <i>(100% Lambrusco) Charmat Method, Fresh Fun Rosé, berries, mineral and floral</i>	13	29	54
Prosecco Superiore Brut Conegliano Valdobbiadene "Bel Sec" DOCG Azienda Agricola Carmina - Veneto <i>(100% Glera) - Charmat tank Method. Green apple and floral notes combine with a cream texture.</i>	12	26	48
Trento Doc "Cuvée '85" Brut Cantine Monfort - Trentino <i>(90% Chardonnay & 10% Pinot Nero) Traditional Method 24 months on yeast. Fragrant, crisp, pear, elderflower.</i>	15	32	64
Trento Doc "Brut Rosé" Cantine Monfort - Trentino <i>(50% Chardonnay & 50% Pinot Nero) Traditional Method 30 months on yeast. Full body, red berries, strawberry.</i>	16	35	68
Trento Doc "Dosaggio Zero" 2017 (No added sugar) Agricola Revi - Trentino <i>(70% Chardonnay & 30% Pinot Nero) Traditional Method 40 months on yeast. Summer flowers, apple,</i>	18	38	70

Bianchi (Whites)

Vermentino Superiore "Canayli" DOCG 2021 Cantina Gallura - Sardegna - <i>Late harvest, rich body, exotic fruit</i>	14	30	60
Falaghina Beneventano "La Baccante" IGP 2022 AltaVigna - Campania - <i>Smooth richness, citrus, white peach.</i>	13	26	48
Sauvignon Blanc Az. Agricola Puiatti - Friuli Venezia Giulia - <i>Dolomites Blossoms, mineral, green apple</i>	14	30	55

Bianchi Macerati, Biodinamici e Naturali (Skin contact, Biodynamic, Natural)

Albana "Albarara" DOC 2021 Tenuta Santa Lucia - Emilia Romagna - <i>Biodynamic, Rich, chamomile, creamy</i>	15	30	58
Etna Bianco (Caricante & Catarratto) Az. Agricola Monteleone - <i>bold & mineral</i>	13	28	55
Trebbiano Spoletino DOC 2020 Scacciadiavoli - Umbria - <i>Amphorae, Full body, pepper, herbs, tropical</i>	16	38	70
Pinot Grigio "Vigneti delle Dolomiti" IGT 2021 BUZZOLENI - Trentino - <i>Skin contact, Fresh, crisp, aromatic &</i>	13	28	50

Rosati (Rosé)

Schiava Rosé "Belleamour" IGT 2022 Pravis - Trentino - <i>Summer Fresh Rosé, crisp, rose flowers, strawberry</i>	12	25	50
ESTROSA IGT 2022 (Primitivo & Aglianico) - <i>Dark Rosé fully body, berries, blossoms</i>	13	28	45

Rossi (Reds)

Sangiovese "Polesio" IGT 2021 Poderi San Lazzaro - Marche - <i>Biodynamic, low sulphites, berries</i>	13	26	50
Pinot Nero DOC 2020 (Pinot Noir) Valle Isarco - Alto Adige - <i>Balsamic, fresh, smooth oak vanilla</i>	14	32	62
Aglianico "Lo Scudiero" IGP 2021 AltaVigna - Campania - <i>Myrtle, pepper, balsamic, blackberry</i>	13	26	48
Chianti Classico DOCG 2017 (Sangiovese & Cab. Sauvignon) Borratella - Toscana - <i>Oak, Bold, berries, smoke</i>	15	31	58
Barbera d'Alba Superiore DOCG 2020 Fenocchio - Piemonte - <i>Oak, leather, smoke, red and dark wild berries</i>	16	33	65

Rossi Riserva (Aged Reds)

Montepulciano d'Abruzzo Riserva "Nerone" DOC 2018 Contesa - Abruzzo - <i>Oaky, Bold, tobacco, cranberry</i>	17	36	70
Magiorina 2021 (Nebbiolo, Vespolina, Croatina) Le Piane - Piemonte - <i>50 years old vines, berries, pepper,</i>	18	39	65
Super Tuscan "Monteregio Riserva" DOC 2019 S. Bonifacio - Toscana - <i>Blueberry, cocoa, oak, cinnamon</i>	19	40	77
Campi Taurasini "Elio" DOC 2018 Az. Agricola Altavigna - Taurasi - Campania - <i>Cherry, berries, balsamic, thyme,</i>	19	40	78
Valpolicella Ripasso "MariaBella" DOC 2020 Massimago - Veneto - <i>Cherry, berries, balsamic, thyme, plum</i>	20	45	80
Barolo "San Carlo" DOCG 2016 (Nebbiolo) Dezzani - Piemonte - <i>Elegant, oaky, Full body & smooth tannins</i>	24	50	100

PLEASE ASK YOUR SERVER FOR THE FULL WINE LIST - MOST WINES ARE AVAILABLE FOR RETAIL

Birre in bottiglia e alla spina (Bottles and Draft)

Draft "Love Hazy" IPA - Almanac, Alameda, 6.1% Pint	9
Draft "Scrimshaw" Pilsner - North Coast Brewing Company, Fort Bragg, 4.5% Pint	9
Draft "Amber" Premium Lager - Menabrea, Biella, Piemonte, Italy, 5.0% Pint	9
Non-alcoholic "Alternativa 0.0%" Lager Artigianale - Dolomites - Italy, 0.0%, 12oz bottle	10
Birra Friuli lager - Friuli-Venezia Giulia, Italy, 5% 10.14oz bottle	9
Birra Friuli rossa - Friuli-Venezia Giulia, Italy, 6.5% 10.14oz bottle	9
"Pranqster" Belgium Ale - North Coast, Fort Bragg, 7.6%, 12oz bottle	9
Italian IPA - Mastri Birrai Umbri - Gualdo Cattaneo, Umbria, Italy, 6.5% 10.14oz bottle	9
"Blonde" Premium Lager - Menabrea, Biella Piemonte, Italy, 4.8% 11.2oz bottle	9
Bonafide Dry Apple Cider - Sincere, Napa, 5.9% 16oz bottle	9

Bibite (Drinks)

Aranciata, Limonata, Pompelmo & Chinotto - San Pellegrino - Lombardia	5
"Molecola" & "Molecola Zero" - Italian Natural Cola - Piemonte	5
Italian Imported Sparkling Mineral Water	7