

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 - 23

POMODORO - Italian buffalo mozzarella cheese, house baked focaccia, uncooked Italian tomatoes puree, 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, organic butter, Grana Padano, marinated & slow braised angus beef shank, roasted bone, Barbera wine demiglace, "burro acido" - 28

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 - NY cut 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 Oregon lamb sirloin, seasoned with savory & garlic, roasted sunchoke, Castroville artichokes, Montepulciano wine & lamb reduction sauce - 37

TORTINO - Savory pie of Castroville artichokes & homemade ricotta wrapped on a semolina-olive oil dough, oven dried tomatoes & fava beans, frisee salad, Grana Padano crumbs - 24

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

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

~ ITALIAN COLD PRESSED EXTRA VIRGIN OLIVE OIL \$3.00 ~ OLIVE OIL FLIGHT \$8.00 (sampler of 3 different oils)

we are using 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

DONATO & Co. 2635 Ashby Avenue - Berkeley - (510) 838-1131 - www.donatoandco.com

VINI AL CALICE - WINES BY THE GLASS

~ wine sample \$2.00 each ~



Spumante e Metodo Classico (Sparkling)

Lambrusco di Sorbara Rosato 2021 Silvia Zucchi - Sorbara, Emilia Romagna <i>(100% Lambrusco di Sorbara) Long Charmat Method, Strawberry, raspberry and floral notes</i>	14	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>	13	27	49
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>	17	35	68
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>	18	36	69
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>	20	42	79

Bianchi (Whites)

Vermentino Superiore "Canayli" DOCG 2022 Cantina Gallura, Gallura, Sardegna - <i>rich body, exotic fruit,</i>	14	30	58
Falanghina Beneventano "La Baccante" IGP 2022 AltaVigna, Taurasi, Campania - <i>Smooth richness, citrus,</i>	13	28	53
Etna Bianco DOC 2021 (Carricante) Az. Agricola Monteleone - <i>white blossom and citrus fruit, herbal aromas</i>	18	38	65
Sauvignon Blanc 2021 Az. Agricola Puiatti, Romans d'Isonzo, Friuli Venezia Giulia - <i>tomato leaf, sage, peach.</i>	14	30	56

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

Soave Classico "Calle" 2021 Latium Morini, Illasi, Veneto - <i>Skin contact, orange zest, peach, melon, and</i>	14	30	56
Albana "Albarara" DOC 2021 Tenuta Santa Lucia, Emilia Romagna - Biodynamic , <i>Rich, chamomile, nutty</i>	14	30	56
Pinot Grigio Collio DOP 2022 Buzzinelli, Collio, Friuli Venezia Giulia - Skin contact , <i>Fresh, crisp, hints of</i>	13	28	49

Rosati (Rosé)

Schiava Rosé "Belleamour" IGT 2022 Pravis, Lasino, Trentino - <i>Summer Fresh Rosé, crisp, peach flowers,</i>	12	25	49
Rosato "EstRosa" IGT 2022 (Primitivo & Aglianico) Pietraventosa, Gioia del Colle, Puglia - <i>Dark Rosé, fully</i>	17	35	69

Rossi (Reds)

Sangiovese "Polesio" IGT 2022 Poderi San Lazzaro, Offida, Marche - <i>fresh flowers, slightly smoky notes,</i>	13	28	49
Pinot Nero DOC 2020 (Pinot Noir) Valle Isarco, Alto Adige - <i>Balsamic, fresh, smooth oak vanilla, red fruit,</i>	16	34	63
Maggiorina 2021 (Nebbiolo, Vespolina, Croatina) Le Piane, Piemonte - <i>marasca cherry, red plum and violets</i>	15	32	59
Chianti Classico DOCG 2017 (Sangiovese & Cab. Sauvignon) Borratella, Toscana - <i>Oak, blackberry, cherry,</i>	15	32	59
Barbera d'Alba Superiore DOCG 2020 Fenocchio - Piemonte - <i>Oak, leather, smoke, red and dark wild berries</i>	17	36	69

Rossi Riserva (Aged Reds)

Montepulciano d'Abruzzo Riserva "Nerone" DOC 2018 Contesa, Abruzzo - <i>Oaky, Bold, tobacco, cranberry</i>	17	36	69
Campi Taurasini "Elio" DOC 2018 Az. Agricola Altavigna, Taurasi - Campania - <i>Cherry, berries, balsamic,</i>	19	40	75
Super Tuscan "Monteregio Riserva" DOC 2019 Conti San Bonifacio, Toscana - <i>Blueberry, cocoa, oak,</i>	19	40	76
Rosso di Montalcino 2019 Paradiso di Cacuci, Montalcino, Toscana - <i>cherries, mushrooms, berries, pepper,</i>	20	42	77
Valpolicella Ripasso "MariaBella" DOC 2021 Massimago, Veneto - <i>Cherry, berries, balsamic, thyme, plum</i>	20	42	77
Barolo "San Carlo" DOCG 2016 (Nebbiolo) Dezzani, Piemonte - <i>Elegant, oak, tobacco, vanilla, cherry,</i>	25	52	98

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, 4.7% 11.15oz bottle	9
Birra Friuli rossa - Friuli Venezia Giulia, Italy, 6% 11.15oz bottle	9
"Pranqster" Belgium Ale - North Coast, Fort Bragg, 7.6%, 12oz bottle	9
Italian IPA - Matri Birrai Umbri - Gualdo Cattaneo, Umbria, Italy, 6.5% 10.14oz 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