

RAW BAR & OCEAN CRUDO

Oysters	Half Dozen \$24/Full Dozen \$45
Jumbo Shrimp Cocktail	\$28
Tuna Tartare	\$27
Grade #1 tuna chopped, served over avocado nest, housemade chips, and soy sauce	
Seafood Tower	
4 Jumbo Shrimp, 4oz lump crabmeat, 4 oysters, 4oz tuna tartar, ½ lobster tail	
	\$90
6 Jumbo shrimp, 4oz lump crab meat, 6 oysters, 4oz tuna tartar, lobster tail	
	\$185
Crab Meat Cocktail	\$48
Colossal crabmeat served with cocktail sauce and garlic aioli	
Octopus Carpaccio	\$24
Spicy Thai capers, chopped red pepper, olive, parsley, EVOO, arugula	
Yellowtail	\$24
Pistachios, lemon, olive oil, mini sea salt, chives, vinaigrette	

LEGENDARY PETROSSIAN CAVIAR

Baika	\$90
Woody, fresh, fruity, velvet finish 1.06 oz	
Royal Ossetra	\$140
Bold, nutty, juicy, strong finish 1.06 oz	
Kaluga Huso Hybrid Royal	\$230
Clean, mild, buttery, bright pop finish 1.06 oz	
<i>Served with warm blinis, chives, crème fraise, sliced hard boiled egg</i>	



STARTERS

Wagyu Meatballs	\$18	Clams Amalfi	\$23
housemade tomato sauce, whipped ricotta		Clams, escarole, sweet Italian sausage in garlic white wine	
Eggplant Roulatine	\$16	Grilled Octopus and Shrimp	\$24
Grilled eggplant chard with bolognese sauce, blend of whipped creamy ricotta and mozzarella, parmigiano cheese. Oven baked with light San Marzano sauce		Grilled Portuguese octopus with jumbo grilled shrimp over sautéed spinach, white cannellini beans	
Oysters Rockefeller	\$18	Beef Carpaccio	\$18
Blue point oysters, creamy spinach, pancetta, pine nuts, lemon		Slice thin beef, capers, arugula, parmigiano reggiano, capers, creamy aioli	
Mussels, Sausage, Fra Diavolo	\$18	Donatelli's Baked Clams	\$18
Combines sweet, tender shellfish, and savory Italian sausage in a fiery tomato sauce		Middle neck clams, parmigiana, garlic breadcrumbs, lemon parsley butter sauce	
Crab Meat Stuffed Mushrooms	\$24	Charcuterie Board	\$22
Fresh daily mushrooms, portabello and cremini mushrooms, stuffed with crab meat, pepper, onion, bread crumbs, topped with parmigiano cream sauce		Sopressata, bresaola, mix variety cheese, olives, roasted peppers, grilled crostini bread, truffle honey	
Langostino MP		Calamari Crab Meat Putanesca	\$18
Grilled tiger prawn, lemon parsley butter sauce		Sautéed clamari with crab meat, capers, olives in light tomato sauce	
Calamari Fritti	\$16	Buffalo Shrimp	\$28
Deep fried, served with marinara sauce		Wild caught Baja shrimp lightly battered with buffalo sauce, and creamy Roquefort sauce	
Rock Shrimp	\$23	Blistered Shishito Peppers	\$15
Lightly tempura tossed in Calabrien chili aioli		Sautéed with ginger, soy sauce and honey	

SOUP

Lobster Bisque	\$16	French Onion	\$14
Creamy seafood with lobster meat		caramelized sweet onions, artisan bread, melted cheese	

SALADS

Caesar	\$14
Classic Caesar salad, parmigiano, homemade croutons	
Arugula	\$14
Shaved parmigiano reggiano, lemon vinaigrette	
Eggplant	\$16
Grilled eggplant, roasted pepper, burata, roast pepper coulis	
Tricolore Feta	\$16
Cucumber, tomato, pepper, olives, basil, mint, creamy feta, EVOO, red wine vinaigrette, grilled eggplant, roasted pepper, buratta, roast pepper coulis	
Donatelli's Salata	\$16
Mixed baby greens, apples, candied pecans, pomegranate, tomato, crispy shallots, goat cheese, champagne vinaigrette	
Wedge	\$16
Crisp iceberg lettuce, creamy blue cheese dressing, tomato, crispy bacon, chives, pepper, crumbled blue cheese	
Warm Lobster	\$26
With asparagus, green beans, and green peas	

PRIME STEAKS



USDA Prime Filet Mignon 8oz	\$64
Bone-in Prime Filet Mignon 16oz	\$98
New York Strip Prime 16oz	\$85
Kansas City	
Bone in New York Strip 20oz	\$90
Dry Aged	
Prime Ribeye 16oz	\$85
Boneless Delmonico	
Cowboy Prime Ribeye 22oz	\$95
(Bone In)	
Porterhouse Prime 38oz	\$179
Tomahawk Prime 34oz	\$180
Dry aged "Prime 850 Club"	
Oscar Style	
Jumbo lump crabmeat, asparagus and bearnaise sauce \$15	
Shrimp and mushroom in a buerre blanc \$15	

Prime 850 Club is an exclusive Pat LaFrieda Meat Purveyors program featuring the true top 25% of prime beef - representing the top 3% in all of America. This unique program offers unparalleled quality that is not available from any other purveyor.

Raised and grazed in the United States, each primal in our Prime 850 Club collection scores over 850 points by USDA standards, ensuring exceptional quality that sets our beef apart from all conventional offerings.

ENHANCEMENTS

Bearnaise	Brandy Peppercorn	4
Cabernet Reduction	Gorgonzola Cream	4
Roasted Garlic Herb Butter	Porcini Rubbed Crust	4
3 Sauces That Are Complimentary:		
Bearnaise, Cabernet Reduction, Roasted Garlic Herb Butter		

CHOPS

Veal Chop Parmigiano	\$68
The dish of a lifetime, domestic milk-fed tender veal chop, lightly breaded, topped with tomato sauce, fresh mozzarella, basil	
Veal Chop Milanese	\$68
Arugula, shaved parmigiano, long hot	
Veal Chop Saltimbocca	\$64
Pocket cut veal chop filled with fontina cheese, prosciutto, sage, white wine butter sauce	
Premium Reserve Pork Chop	\$49
Stuffed with sausage, broccoli rabe, provolone, roasted pepper, peppercorn brandy sauce	
Lamb Chop	\$49
Served over roasted lemon potato, espresso demi-glace	
Short Ribs	\$42
Short ribs over mashed potatoes	

POULTRY AND VEAL

Chicken Donatelli's	\$34
Tender chicken breast, spinach, cherry tomatoes, crab meat, Madeira sauce	
Chicken Francaise	\$32
Lightly battered, pan-fried in elegant white wine lemon sauce	
Chicken Milanese	\$32
Pan-fried, topped with kale, Caesar dressing, pickled vegetables	
Veal Donatelli's	\$44
Veal medallions sautéed in asparagus, sun-dried tomato, lump crab meat in a light Prosecco cream sauce	
Veal Prosciutto	\$44
Veal medallions sautéed with prosciutto, fontina cheese, demi-glace sauce	
Tableside Sauced Chicken Parmigiano	\$37
Pan fried chicken breast, topped off tableside with hot skillet of mozzarella and housemade marinara sauce	

STEAKHOUSE SIDES

Truffle Fries	14	Roasted Brussels Sprouts with	
Parmesan Potato Gratin	15	Pancetta and Shaved Parmagiano Cheese	14
Loaded Baked Potato	15	Honey Roasted Carrots	15
Garlic Whipped Potatoes	13	Creamed Corn	13
Crispy Lemon Potatoes	14	Mac and Cheese	18
Grilled Asparagus	15	Lobster Mac and Cheese	22
Broccoli Rabe Oil and Garlic	14	Steak Fried Rice	
Creamed Spinach	13	Scallion, Mushrooms, Sprouts	16
Sautéed Spinach and Garlic	13		



PRIME SEAFOOD

Branzino	\$34/LB
Mediterranean sea bass filleted table side. Herbs, capers, lemon EVOO	
Dover Sole	\$54/LB
This mild and sweet fish delicacy is filleted table side topped with Meuniere sauce	
Whole White Snapper	\$45/LB
Mediterranean white snapper, subtle earthy flavor, firm flakes, charcoal grilled lemon butter sauce	
Crab Cake	\$22 \$44
Served with fingerling potatoes, charred baby carrots, roasted pepper remoulade	
Sushi Grade Tuna	MP
Chef creation of the day	
Salmon	\$44
Scottish salmon served over vodka pink risotto	
<i>Add lump crab meat beurre blanc sauce \$18</i>	
Halibut	\$48
Pan seared halibut, best served with a lemon caper butter sauce over grilled asparagus	
Cioppino	\$58
Mix medley seafood, lobster, fish of the day, clams, shrimp calamari, mussels in a light butter tomato sauce	
Lobster Flambe	MP
16oz broiled lobster tail topped with crab meat crust and brandy sauce	

PASTA

Gnocchi	\$26	Lobster Ravioli	\$44
Fresh homemade potato gnocchi, choice of tomato, vodka pink, or gorgonzola sauce		Ravioli, shrimp, and lobster in vodka pink sauce	
Donatelli's Spicy Rigatoni	\$28	Pappardelle Short Rib	\$48
OUR FAMOUS RIGATONI PASTA tossed in tomato light cream vodka sauce with diced calabrian chilli pepper spicy sauce		Wide pasta, sautéed short ribs, porcini mushroom sauce	
Fettuccine Bolognese	\$28	Saint Ambroeus Crab Meat	\$48
Homemade fettuccine tossed in our bolognese meat sauce, basil, fresh pecorino		Linguine pasta, lump crab meat, calabrian pepper breadcrumbs, pecorino aioli	
Paccheri	\$28	Porcini Mushroom Risotto	\$44
Rigatoni shaped pasta, crumbled Italian sausage, bread, rabe, cannellini beans in garlic, white wine		Tips of filet mignon	
Bucatini All'Amatriciana	\$26	Seafood Risotto	\$42
Hollow pasta, onions, pancetta in San Marzano sauce		Mix medley seafood, clams, shrimp, mussels, scampi sauce	
		Orecchiette Alla Norma	\$42
		Ear shaped pasta in a rich tomato sauce with fried eggplant, garlic, basil, and shaved-dry ricotta	

BURGERS

(with fresh cut fries)

Smashburger	\$26
Cheddar cheese, crispy onions, and a pepper cheese garlic sauce	
Donatelli's Burger (Custom grind)	\$26
Served with fresh tomato, lettuce, chili mayo and choice of American or cheddar cheese, brioche bun.	
Add Bacon	\$2
Black n Bleu Burger	\$26
10oz black angus burger with roasted red peppers topped with bleu cheese and chipotle mayo. Served on a brioche bun	
Lobster Roll	\$34
1lb. lobster meat with celery, mayonnaise, chives, lemon juice and butter	