

BURGERS

(with fresh cut fries)

*Donatelli’s Burger (Custom grind)

Served with fresh tomato, lettuce, chili mayo and choice of American or cheddar cheese, brioche bun. 24 Add Bacon 2

*Black n Bleu Burger

8oz black angus burger with roasted red peppers topped with bleu cheese and chipotle mayo. Served on a brioche bun 27

Donatelli’s Smashed Burger

Our fresh ground beef smashed, cheddar cheese, chef white pepper cheese, garlic sauce 18

STEAK FLAVOR

Steak and Cheese Melts

Hanging steak smothered in creamy fontina cheese and caramelized onions topped with arugula salad served over open faced grilled baguette 17

5oz Filet Grilled Vegetables

5oz petite filet mignon served over mix medley grilled vegetables 42

Prime Petite New York Strip Steak Salad

Prime 12oz New York strip steak served over grilled corn, charred peach, avocado, cucumber, crumbled cotija cheese in a lemon Serrano vinaigrette 55

New York Strip

12oz Kansas City NY Strip 55

16oz Prime Ribeye 64



STARTERS

Shrimp Spiedini (6)

Grilled jumbo shrimp and vegetable skewers, light chimichurri sauce, lemon olive oil 23

Buffalo Shrimp

Wild caught Baja shrimp lightly battered, with buffalo sauce and a creamy Roquefort sauce (5) 23

Eggplant Boullatine

Baby eggplant stuffed with ground beef, whipped ricotta, fresh mozzarella, basil tomato sauce 15

Calamari Fritti

Deep fried calamari served with tomato sauce 15

Calamari Crabmeat Putanesca Fra Diablo

Sautéed calamari, crabmeat, capers and olives in a light spicy tomato sauce 21

Timbalo Eggplant

Grilled eggplant mozzarella, roasted pepper 17

SALADS

Beet

Beets with candied walnuts, goat cheese, arugula and balsamic vinaigrette 17

Insalata Greca

Heirloom tomatoes, green pepper, cucumbers, red onions, oregano, feta cheese, kalamata olives, oregano, and a red wine vinaigrette 17

House

Field greens, tomato, cucumber, carrots, balsamic vinaigrette 10

Caprese

Fresh mozzarella, tomatoes, fresh basil, seasoned with salt and olive oil 14

Caesar

Classic Caesar salad, shaved Parmigiano cheese and homemade croutons 12

*Steak

Field greens, sliced flank steak, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 26

The Wedge

Iceberg, cherry tomatoes, warm bacon, and creamy bleu cheese 14

Washington

Arugula, crumbled blue cheese, Granny Smith apples, shallots in a mustard vinaigrette 14

Donatelli’s Tuna

Field greens, imported tuna, hard boiled egg, Kalamata olives, shaved Parmigiano cheese, lemon EVOO 18

*Poke Bowl

Ahi tuna, guacamole, sliced cucumbers, carrots, brown rice, sesame oil 20

Cobb

Romaine, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing 18

Add

Chicken 12 | Shrimp (3) 14 | *Steak 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SOUPS

French Onion Soup

Caramelized onions, beef veal stock, Vermouth, topped with swiss and mozzarella cheese 9

Soup du Jour

Chef creation of the day 8 Bowl | 10

Tomato Bisque

Creamy tomato soup served with toasted grilled sourdough cheddar cheese 12

Check out our selection of sandwiches on the back page.

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RAW BAR

Shrimp Cocktail

Jumbo tiger shrimp served with cocktail and horseradish sauce 24

Jumbo Lump Crab Cocktail

Colossal crab meat served with cocktail and mignonette 28

Oysters Half Shell

Served with cocktail and mignonette sauce 17

Tuna Tartare

Sashimi tuna tartare served over avocado soy sauce 19

ENTRÉES

From Land

Chicken Parmigiana

Pan fried with mozzarella and tomato sauce 24

Chicken Emy

Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 24

Chicken Spiedini

Tender chicken on skewer served with onions, peppers, grilled Romain lettuce, capers and aioli 24

Veal Francaise

Veal medallions dredged in flour and egg, pan fried, then finished with a lemon sauce and served over cappellini 26

Veal Saltimbocca

Prosciutto di Parma, melted fontina and amarone demiglance 26

From the Sea

*Salmon

Grilled Scottish salmon served over pink risotto 30

*Tuna Puttanesca

Olives, capers, tomato sauce 27

Crab Cakes

Pan seared crab cakes 1 - 24 2 - 45

Fresh Made Pasta & Risotto
Gluten Free Pasta Available

Capellini Liliana

Shrimp and crab meat in garlic white wine scampi sauce served over cappellini pasta 28

Rustica Eggplant Emilia

Sautéed eggplant tossed with mezzi orecchiette in a rich tomato sauce with garlic, onion, and red pepper flakes 22

Add Chicken 10 Add Shrimp (3) 14

Bucatini Bolognese

Classic bucatini pasta with a traditional slow-cooked meat sauce 24

Gnocchi

Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 20

add Chicken 10 | add Shrimp (3) 14

Paccheri

Rigatoni shaped pasta, crumbled Italian sausage, bread, rabe, cannellini beans in garlic, white wine 28

Penne Vodka 18

add Chicken 10 | add Shrimp (3) 14

SIGNATURE FOCACCIA SANDWICHES

Chicken Cutlet Limone

Crispy chicken cutlet, fresh arugula, lemon vinaigrette 18

Grilled Eggplant Mediterranean

Grilled eggplant, tomato, arugula, fontina cheese, olive oil, hummus spread 18

Prosciutto and Burrata Sandwich

Creamy burrata and thinly sliced prosciutto layered with fresh arugula, ripe tomato, and basil pesto, served on toasted focaccia 15

SANDWICHES

(with fresh cut fries)

Philly Cheese Steak Sandwich

Thin sliced prime ribeye beef with melted cooper sharp cheese on a seeded roll 15

Chicken Panini

Grilled chicken breast topped with mozzarella and tomato with a pesto sauce spread 17

Crab Cake Sandwich

Lettuce, tomato, and roasted red pepper coulis on a brioche bun 24

Chicken Caesar Wrap

Grilled chicken with romaine lettuce, housemade Caesar dressing, and wrapped in a flour tortilla 16

Veggie Wrap

Grilled vegetables wrapped in a flour tortilla 14

Lobster Roll

1lb. lobster meat with celery, mayonnaise, chives, lemon juice and butter 31

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PLEASE ASK YOUR SERVER FOR OUR
EXTENSIVE WINE LIST

A DESSERT MENU TRAY WILL BE PRESENTED TO YOUR TABLE



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CHILDREN’S MENU

(kids 12 and under)

Every Monday Night

children 12 and under eat FREE

with purchase of one regular entree.

Pan fried lemon chicken cutlet,

side of tomato sauce 14

Cheese ravioli 11

Pizza 15

Housemade chicken fingers

with french fries 15 Adult Meal 17

Mac and Cheese 10

Cavatelli with butter sauce 9

Burger sliders with cheese 13



DONATELLI’S PROUDLY OFFERS

thoughtfully sourced products, created

with a new modern sensibility. Our fresh

seafood arrives daily and complements our

selections.

LUNCH MENU