

Donizetti

RISTORANTE ITALIANO

Starters

SPECK AND HOT BUFFALO MOZZARELLA

slides of speck ham with buffalo mozzarella cooked in the oven,
extra virgin olive oil and oregano

14,50€



BUFFALO MOZZARELLA WITH SEMI-DRIED TOMATOES

fresh buffalo mozzarella with semi-dried tomatoes,
extra virgin olive oil and rocket

16,90€



MORTADELLA AND PARMESAN CHEESE

slides of mortadella with slices of parmesan cheese
grana padano and oregano

13,50€



MIX OF COLD CUTS

mortadella, speck, coppa (pork)

14,90€

Salads

CAPRESE OF BUFFALO CHEESE

fresh buffalo mozzarella, tomato, basil, extra virgin olive oil,
oregano, salt and pepper

10,50€



TUNA FISH

mix of salads with cherry tomato, tuna fish, carrot, onion and
extra virgin olive oil

10,50€



DONIZETTI

mix of salads with cherry tomato, carrot, onion, feta cheese, walnuts, extra virgin olive oil and parmesan cheese grana padano
10,50€

DI PRINZIO

mix of salads with cherry tomato, carrot, onion, extra virgin olive oil and slices of parmesan cheese grana padano
10,50€

Carpaccios

CARPACCIO OF VEAL WITH ROCKET AND PARMESAN CHEESE
slices of raw veal with condiment of lemon, pepper, extra virgin olive oil, rocket and parmesan cheese grana padano
14,70€

CARPACCIO OF BRESAOLA

slices of bresaola (air-cured beef) with condiment of lemon, pepper, extra virgin olive oil, rocket and parmesan cheese grana padano
14,70€

Fresh pastas

ARTICHOKE RAVIOLIS WITH ROCKET AND GRANA
artichoke and ricotta raviolis with a sauce of rocket, grana padano cheese and extra virgin olive oil
14€

PUMPKIN RAVIOLIS WITH GOAT CHEESE, BUTTER AND SAGE
ravioli of pumpkin with sauce of goat cheese, butter, pecorino and sage
14€

BOLETUS RAVIOLIS

Raviolis with a sauce of boletus, grana padano cheese and ricotta in a sauce of gorgonzola cheese and mint

14€

BLACK RAVIOLIS OF SALTED SHRIMPS

raviolis processed with squid ink and stuffed with salted shrimps with a sauce of lemon, white wine garlic and white wine

14,50€

GNOCCHI WITH GORGONZOLA

potatoes pasta "gnocchi" with gorgonzola cheese. (Chilli optional)

14€

GNOCCHI WITH PESTO AND MASCARPONE

potatoes pasta "gnocchi" with sauce of pesto and mascarpone cheese, grana padano cheese. (Chilli optional)

14€

Pastasciuttas

SPAGHETTI CARBONARA

spaghetti pasta with pieces of cheek lard, pecorino, parmesan cheese grana padano, butter, egg and black pepper

10,50€

SPAGHETTI GARLIC, OIL AND CHILI PEPPER

spaghetti pasta in a sauce of garlic, extra virgin olive oil and chili pepper

10,50€

SPAGHETTI BUTTER AND SAGE

spaghetti pasta in a sauce of butter, sage and parmesan cheese grana padano

10,50€



SPAGHETTI BOLOGNESE

spaghetti pasta in a sauce of beef, pork, tomato and vegetables

10,50€

BLACK SPAGHETTI WITH SQUIDS AND PRAWNS

black spaghetti with sauce of squids, prawns, cherry tomatoes, garlic and chilli

16,50€



PENNE MASCARPONE AND PESTO

lined penne with mascarpone cheese and pesto (sauce of basil, pine nuts, walnuts, parmesan cheese grana padano and extra virgin olive oil)

10,50€



PENNE ALL'AMATRICIANA

lined penne with sauce of tomato, pieces of cheek lard, onion, basil and parmesan cheese grana padano

10,50€



RIGATONI PUTTANESCA

lined pasta with sauce of tomato, anchovies, olive cream, caper bushes and chili pepper

10,50€

RIGATONI ALL'ARRABBIATA

lined pasta with sauce of tomato, basil and chili pepper

10,50€

RIGATONI CREAM AND TOMATO

lined pasta with a sauce of cream, tomato and parmesan cheese grana padano

10,50€



Risottos

RISOTTO PARMIGIANA

carnaroli rice with a sauce of onion, white wine and parmesan cheese
grana padano. COOKING TIME: 22 mins

13,50€

RISOTTO GORGONZOLA

carnaroli rice with a sauce of onion, white wine, gorgonzola cheese
and parmesan cheese grana padano. COOKING TIME: 22 mins

14,90€

SEASONAL MUSHROOMS RISOTTO

carnaroli rice with seasonal mushrooms, parmesan grana padano

COOKING TIME: 22 mins

16,50€

Meat

SLICED STEAK WITH ROCKET AND GRANA

entrecôte sliced steak with rocket, extra virgin olive oil
and grana padano cheese

18€



Semifreddis and ice creams

CHOCOLATE TEMPTATION

cake of chocolate, stuffed of Ecuador cacao and hazelnut cream
5,80€

COCO AND HAZELNUT

sponge cake stuffed with milk cream, shavings of coco,
hazelnut balls and chocolate
5,80€

TIRAMISÚ (DOLCE GABRIELLA)

homemade cake with mascarpone cheese, egg, coffee,
marsala liqueur and black chocolate
5,80€

LIMONCELLO FLUTE

lemon ice cream with limoncello liqueur
5,80€

PISTACHIO AND CREAM

ice cream with pistachio and egg cream, decored with shavings of
natural pistachios
5,80€

DARK CHOCOLATE AND HAZELNUT

ice cream of chocolate and hazelnuts, decorated with black chocolate
5,80€

Coffees and liqueurs

Café/café cortado 1,60€

Cappuccino 1,80€

Grappas and liqueurs 3,70€



Wines and drinks

Red wines

- HOUSE RED WINE 13,50€
- LAMBRUSCO RED 13,50€
- MONTEPULCIANO D'ABRUZZO (ABRUZZI) 15,50€
- CANNONAU (SARDINIA) 18€
- SIRAH (SICILY) 24€
- NERO D'AVOLA (SICILY) 24€
- CHIANTI(TUSCANY) 29€

Rose' wines

- HOUSE ROSE' WINE 13,50€
- LAMBRUSCO ROSE' 13,50€

White wines

- HOUSE WHITE WINE 13,50€
- PINOT GRILLO (SICILY) 22€
- CHARDONNAY TRAMIN (ALTO ADIGE) 27€
- PROSECCO 27€
- MINAIA GAVI (PIEDMONT) 29€

Drinks and beers

- WATER SAN PELLEGRINO 2,60€
- WATER PANNA 2,60€
- COCA COLA 2,60€
- COCA COLA ZERO 2,60€
- FANTA ORANGE/LEMON 2,60€
- TRINA ORANGE 2,60€
- ORANGE JUICE 3,70€
- NESTEA 2,60€

- BEER MENABREA 3,70€
- BEER 0,0 2,60€
- CLARA
(beer with lemon juice) 2,60€

