

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

PUMPKIN RAVIOLI WITH BUTTER AND SAGE  
ravioli with pumpkin in sauce of butter and sage  
14€

### BOLETUS RAVIOLI

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

14€



### RAVIOLI WITH BACCALÁ

ravioli stuffed with cod cream, in a sauce of lemon, 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 SEAFOOD** (depending on availability)  
spaghetti with cuttlefish ink, squids, prawns, cherry tomatoes,  
minced walnuts and parsley, garlic and a dab of 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

all at 5,80€

### CHOCOLATE TEMPTATION

cake of chocolate, stuffed of Ecuador cacao and hazelnut cream



### COCO AND HAZELNUT

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



### TIRAMISÚ (DOLCE GABRIELLA)

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



### LIMONCELLO FLUTE

lemon ice cream with limoncello liqueur



### PISTACHIO AND CREAM

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



### DARK CHOCOLATE AND HAZELNUT

ice cream of chocolate and hazelnuts, decorated with black chocolate



### PISTACHIO AND CHOCOLATE (depending on availability)

hazelnut biscuit stuffed with pistachio cream and drops of chocolate, decorated with grains of pistachio and pralines of hazelnut



## 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€

### Refrescos y cervezas

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€

