

Donato's

Vintages and origins are detailed on the separate wine list.

RED WINE

1. **Gaio Rosso Sicila I.C.T (12%)** 11.95
deep ruby red, fruity fragrance of mulberry and plum fresh taste, lightly bitter'ish, persistent, persistent.
2. **Sangiovese Rosso Sicila I.C.T (12.5%)** 11.95
intense ruby red colour, intense fragrance, fresh and delicate flavour.
3. **Negro Amaro (11.5%)** 12.50
rich and rounded, full of brambly hedgerow fruit.
4. **Nero D'Avola Sicilia (12.5%)** 12.95
bright, juicy and immediate ~ must have quality.
5. **Berdolino (12%)** 13.50
light ruby red, delicate bouquet.
6. **Montepulciano d'Abruzzo (13%)** 13.50
deep cherry-red in colour, brief period of wood ageing gives a dry, soft and medium bodied wine.
7. **Valpolicella Veneto (12%)** 13.50
ruby red colour, subtle and vinous bouquet fresh and velvet smooth.
8. **Chianti D.O.C.G. Tuscany (12%)** 13.50
intense ruby-red colour with violaceous inflexions. The perfume is fruity, vinous, with a hint of black cherry.
9. **St. Emilion (14%)** 16.50
Soft agreeable young Claret from the 'right bank' where Merlot dominates.
10. **Amarone (13%)** 29.50
strong garnet colour, intense bouquet, full bodied, warm and velvet smooth flavour.
11. **Marques De Caceres Rioja (13%)** 16.00
dark, smooth and with a nice meatiness, lovely finish.
12. **Fautino V Reserva, Rioja (13%)** 22.00
Big fruit and oak characters in a chunky rustic romp.
13. **Chateaufort-Du-Pape Rouge (14%)** 26.00
The red with everything: the deep dark colour; the intensely spicy yet floral nose; then the mouthful of unctuous fruit, citrus zest, spice, candied peel, bells ringing, but folding into a velvet finish.
14. **Barolo (13.5%)** 27.95
modern glossy barolo with a hint of tar and roses.

ROSE WINE

15. **Montepulciano d'Abruzzo Cerasuolo (11%)** 13.95
bright colour, with bright fruity flavours.
16. **Pinot Grigio Rose (11.5%)** 14.95
as perfect a pinot grigio rose as you could meet. Fresh, delicate and rose-scented.

WHITE WINE

17. **Greco Bianco Sicilia I.C.T (12%)** 11.95
young and fruity fragrance, strong yellow colour with a sapid and fresh taste.
18. **Gaio Bianco Sicilia I.C.T (12%)** 11.95
straw-yellow light colour, flavours of inzolia and catarratto grapes, fresh sapid and persistent taste.
19. **Piesporter Michelsberg (9.5%)** 11.95
fresh, light, semi-dry wine with neat sweetness and acidity.
20. **Frascati Superiore, Lazio (12%)** 12.50
rome's beloved local white is appreciated for its unemphatic character. Young, fresh and full of flavour.
21. **Chardonnay, Veneto (12%)** 12.50
light, easy, green-grass and fresh herby flavours.
22. **Grillo, Sicilia (12.5%)** 12.95
a whiff of new mown hay and a tropical note make this an attractive easy drink.
23. **Pinot Grigio Veneto (12%)** 13.95
smooth, easy and mouth filling, with an edge of zest.
24. **Verdicchio Dei Castelli Di Jesi (13.5%)** 14.50
refreshing with a thread of green energy running through it that suggests the streams and hills of its origin in the marche.

25. **Soave, Veneto (12%)** 14.00
light easy-drinking dry white, enlivened with citrus and green apple zip. Fresh as a spring day.
26. **Sauvignon Blanc ~ Marlborough (13%)** 16.50
a wonderful new zealand sauvignon, crisp marlborough fruit, bursting with passionfruit and gooseberry flavours.
27. **Marques De Caceres Blanco, Rioja (12%)** 16.00
Buttery, short-crust, smooth big wine. Dry and rounded, but not oaky.
28. **Sancerre Premiere, Guy Saget (12.5%)** 18.00
Fresh light grassy spring aroma, followed by juicy green refreshing flavours.
29. **Chablis St Martin, Domaine Laroche (12.5%)** 19.00
fine gold, with full fruit and authentic 'mossy rocks' character.

SPARKLING & CHAMPAGNE

30. **Bach Platinum Cava Reserva (11.5%)** 14.95
cool, understated reserve worthy of attention. Appley, with a hint of herbs ~ Impressive!!!
31. **House Champagne (12%)** 29.00
brut champagne, but with sunny fruit flavours.
32. **Lanson Black Label Brut (12.5%)** 35.00
Lanson's style is smooth and well rounded.
33. **Moet & Chandon Brut Imperial (12%)** 39.00
Moet shows the style that has kept it the leader. Lemon hint to light firm fruit on the nose.
34. **Bollinger Special Cuvee Brut (12%)** 56.00
Pale gold, with an aroma distantly enriched by yeast autolysis. Firm in the mouth, with the autolysis note repeated enriching the flavour. Firm finish.
35. **Dom Perignon (12.5%)** 105.00
Reputedly the oldest and most traditional of all Champagnes. Very delicate style to be savoured.

CAFFE' ~ COFFEE ~ CAFE

- CAPPUCCINO** 1.95
a luxurious mix of espresso, steamed and frothed milk, finished with a sprinkling of chocolate ~ Irresistible!!!
- CAFFE' LATTE** 1.95
a delicious mixture of espresso and steamed milk crowned with a smooth layer of frothed milk.
- ESPRESSO** 1.95
a short, invigorating shot of coffee. The true essence of italy.
- DOPPIO ESPRESSO** 2.75
twice as much fun.
- ESPRESSO MACCHIATO** 1.95
something a little different, a shot of espresso 'marked' with a little frothed milk.
- MOCHA** 2.25
a shot of Italian chocolate mixed with an espresso, then topped with frothed milk.
- SELECTION OF TEAS** 1.95
earl grey, typhoo, camomile, lemon, green, peppermint, decaffeinated.
- LIQUEUR CAFFE FLOATER** 4.50
tia maria, brandy, irish whiskey, rum, baileys.
- CHOICE OF LIQUEURS** from 2.20

donato's is wholly owned and managed by the **Royal Beacon Hotel**
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Donato's

Italian Restaurant



Donato's

PANE ~ BREAD ~ PAIN

- ❏ CIABATTI BREAD (Enough for two) 4.50
Italian bread, sliced and served with extra virgin olive oil and a side dish of chopped tomato, basil and garlic.

ANTI~PASTI ~ APPETIZER HORS ~ D'OEUVRE

- ❏ MARINATED MIXED OLIVES 2.50
- ❏ POMODORO GARLIC (AGLIO) PIZZA 4.95
serves two (depending on your appetite!!!).
- ❏ POMODORO GARLIC (AGLIO) PIZZA ~ with cheese. 5.50
- ❏ BLANCHETTIE FRITTO CON LIMONE 4.95
deep fried whitebait with fresh lemon wedge.
- ❏ ZUPPA MINESTRONE 4.25
slightly spicy Italian vegetable soup.
- ❏ ZUPPA D'ARAGOSTA 4.75
lobster soup with a swirl of fresh cream.
- ❏ MELONE FRESCO 3.95
fresh melon served with freshly sliced orange.
- ❏ TONNO E FAGIOLINI 4.50
traditional italian dish of tuna and cannellini beans and a little crushed garlic with salad and olive oil.
- ❏ COCKTAIL DI GAMBERETTINI 4.95
atlantic prawns in marie-rose sauce on a bed of shredded lettuce with fresh lemon wedges and brown bread.
- ❏ KING PRAWNS IN GARLIC BUTTER 5.50
pan-fried king prawns in garlic butter with salad garnish.
- ❏ AVOCADO CON GAMBERETTINI 5.95
atlantic prawns in marie-rose sauce with fanned avocado and a mixed leaf salad garnish.
- ❏ AVOCADO VINAIGRETTE 4.25
salad of avocado and cherry tomatoes with a vinaigrette dressing.
- ❏ COZZE LOCALE PROVINCIALE 5.50
steamed mussels served with: white wine, tomato and garlic broth, or white wine, cream, garlic and black pepper.
- ANTIPASTO RUSTICO 5.95
mixed italian cured meats.
- BRESAOLA 5.95
cured fillet of beef, served with parmesan and mushrooms.
- CREAMED GARLIC MUSHROOMS 4.50
sautéed creamed garlic mushrooms with bacon & spinach.
- ❏ FRITTO MISTO DI MARE 5.75
prawns, calamari, whitebait and scampi.
- ❏ SALMONE CON GAMBERETTINI 5.75
oak smoked salmon, served with atlantic prawns and marie-rose sauce, lemon.
- ❏ ANTIPASTI VEGETARIANI 5.95
artichoke, courgette, aubergine, olive and roasted pepper.
- ❏ INSALATA TRICOLORE 5.50
fresh mozzarella, avocado, tomatoes, basil and capers.
- ❏ MALFATTI RICOTTA E SPINACI 5.25
fresh pasta stuffed with ricotta cheese and spinach with tomato and basil.
- ❏ CALAMARI ROMANA 4.75
deep fried squid with fresh lemon and a tangy tartar sauce.
- PATE DI FEGATO 4.95
chicken liver pate, spiced recurrant cordial & crisp toast.
- PASTA (primo piatto) 5.95
small starter pasta of your choice.

- ❏ MOZZARELLA IN CARROZZA 5.25
mozzarella cheese in deep fried bread with a spicy napolitana sauce.
- PROSCIUTTO E MELONE 5.95
parma ham with fresh melon.

- ❏ FUNGHI CRESPA 4.95
deep fried crispy mushrooms with a garlic mayo dip.

SALADS & SIDE ORDERS

Except where there is rice or pasta, all main courses are served with sautéed potatoes and a selection of vegetables, however, should you require a greater choice, salads, side-orders and other potato types can be ordered separately as required at extra cost.

N.B. Chargeable items cannot be substituted for inclusive vegetables.

- ❏ MIXED SALAD 2.95/5.50
- ❏ CAESAR SALAD 3.25/6.50
lettuce, parmesan, croutons, onion with caesar dressing.
- CHICKEN CAESAR SALAD 7.95
as above with chicken.
- ❏ TOMATO & RED ONION SALAD 3.25/6.50
- ❏ GREEN SALAD 2.95/5.50
- ❏ CAPRESE SALAD 4.25/7.45
sliced buffalo mozzarella, fresh tomato, olive oil and basil.
- ❏ FRENCH FRIES 2.50
- ❏ STEAK CHIPS 2.50
- ❏ MASH POTATO 1.95
- ❏ BOILED RICE 1.95
- ❏ ARBORIO RICE 2.50

PESCE ~ FISH ~ POISSON

- ❏ COZZE ~ MUSSELS 11.00
steamed mussels served with: white wine, tomato and garlic broth, or white wine, cream, garlic and black pepper.

Please Note: SEA BASS, SCALLOPS, SEA BREAM, PLAICE, LEMON SOLE, MONKFISH, PAN-SEARED TUNA STEAK AND SALMON FILLET are subject to local suppliers. Please see blackboard for availability.

CARNE ~ MEAT ~ VIANDE

- 8oz BISTECCA CON PEPE 14.25
sirloin steak with crushed peppercorns, red wine and cream.
- 8oz BISTECCA PIZZAIOLA 14.25
sirloin steak cooked to your liking in a red wine sauce with tomato, mushrooms, garlic and herbs.
- 8oz BISTECCA BORDELESES 14.25
sirloin steak with bacon, onion, mushroom and red wine sauce.
- 8oz SIRLOIN STEAK 14.25
cooked to your liking and served plain grilled with tomatoes, mushrooms and onions ~ creamy pepper sauce available.
- ALL ABOVE STEAKS BUT AS FILLET, PLEASE ADD £2.00
- 8oz STEAK DIANE 16.95
fillet steak with garlic, onions, mushrooms, mustard, wine and cream.
- 8oz FILLETO GUARNITO 15.95
fillet steak with mushrooms and tomato.
- 8oz TORNEDO ROSSINI 16.95
fillet steak cooked to your liking with a generous slice of pate finished in a red wine sauce.
- 8oz PLAIN FILLET STEAK 15.95
cooked to your liking and served plain, or with a creamy pepper or stilton sauce.

- 8oz BISTECCA DI GAMBERETTI 16.95
a fine fillet steak, cooked to your liking, cut and towered, with a filling of shelled tiger prawns (surf and turf).

- CHARGRILLED LAMB CUTLETS 14.25
with rosemary on a bed of mash in a rich gravy and mint sauce.

- COSTOLETTE DI AGNELLO 14.25
lamb cutlets grilled in a mediterranean style in a tomato and garlic sauce.

- VEAL ALLA SALTINBOCCA 14.25
veal, pan-fried with ham, garlic, tomato and sage.

- SCALOPPINA ALLA CREMA 14.25
veal cooked in white wine and cream.

- SCALOPPINA ALLA MILANESE 14.25
veal in breadcrumbs with spaghetti.

- SCALOPPINA PICCATATA SICILIANA 14.25
veal with capers, olives and tomato sauce.

- SCALOPPINA DI VITELLO MARSALA 14.25
veal cooked in marsala wine.

SELVAGGINA ~ GAME ~ GIBIER

- HALF DUCK 14.50
with orange, apricot and marsala sauce.

POLLO ~ CHICKEN ~ POULET

- POLLO ALLA PANNA 10.95
with cream, mushroom, onion, white wine and tarragon sauce.

- POLLO ALLA MILANESE 10.95
breast of chicken in breadcrumbs with spaghetti.

- POLLO PICCANTE 10.95
diced breast of chicken with a spiced tomato and cream sauce, served on a bed of rice.

- POLLO ALLA PAESANA 10.95
diced chicken breast in a mushroom, onion, white wine and cream sauce, served on a bed of rice.

- POLLO ALLA ROMANA 10.95
breast of chicken with peppers, tomato and white wine.

- POLLO CON SALSA DI PEPE 10.95
finished in a rich and creamy pepper sauce.

- PETTO DI POLLO IMBOTTITO 11.95
chicken breast stuffed with pesto and mozzarella, in breadcrumbs with green peppercorn sauce.

- SALTINBOCCA DI POLLO 11.95
chicken breast, pan-fried with ham, garlic, tomato and sage.

- POLLO FARFALLE ALL' AGLIO 11.95
pan-fried butterfly chicken breast with lashings of garlic and a little chilli 'for the bite'.

VEGETARIAN

DISHES CONSIDERED SUITABLE FOR VEGETARIANS ARE DENOTED WITH A ❏ IN THE MARGIN.
N.B. Wheat Free, Gluten Free, Egg Free and Milk Free Penne Pasta available.

donato's makes every effort to use local produce where described, however, when this is not possible, we reserve the right to make un-notified amendments. Virtually all of our pasta, extra virgin olive-oil, Italian tomatoes, salami and Parma ham are from Abruzzo (De Cecco) National Park of Italy.

PARTIES CATERED FOR PLEASE ASK FOR MORE DETAILS

PASTA ~ PIZZA ~ PASTA ~ PIZZA

- FETTUCCINE CON POLPETTE 10.95
pasta with meatballs and mushrooms in a tomato and garlic sauce.

- FETTUCCINE AL POLLO PICCANTE 10.95
pasta with chilli chicken pieces, mushrooms, garlic and sweet peppers in a tomato sauce.

- ❏ FETTUCCINE AL FUMO 10.95
pasta with mushrooms, smoked salmon, cream and crushed black pepper.

- ❏ TORTELLONI SOFFIATO 9.95
pasta stuffed with ricotta cheese and spinach with a tomato sauce and cream.

- GNOCCHI AURORA 10.25
small potato dumplings with meat sauce and topped with parmesan cheese.

- ❏ PENNE AL SALMONE ROSA 9.95
penne pasta with smoked salmon, tomato and medium chilli sauce.

- ❏ PENNE AL FORNO 9.95
oven baked penne pasta with garlic, mushrooms, tomato, chilli and cream.

- PENNE ALL'AMATRICIANA 9.95
tubular pasta with bacon, tomato, garlic and chilli.

- PENNE DELLA ZIA 9.95
oven baked pasta tubes with garlic, minced beef, tomato, cream and cheese.

- ❏ RISOTTO ALLA MARINARA CON ZAFFERANO 12.95
cockles, clams, squid, prawn, garlic, saffron, tomato sauce and rice.

- ❏ SPAGHETTI ALLA NAPOLETANA 7.95
in a traditional italian tomato sauce with fresh basil.

- ❏ SPAGHETTI ALLA PUTTANESCA 9.95
with garlic, capers, anchovies, olives and tomato.

- SPAGHETTI ALLA BOLOGNESE 9.95
with traditional tomato and meat sauce.

- ❏ SPAGHETTI CON FRUTTI DI MARE 10.95
with mixed seafood, tomato, garlic and basil.

- SPAGHETTI ALLA CARBONARA 9.95
with panciotta, parmesan egg and black pepper.

- LASAGNE TRADIZIONALE 9.95
layered pasta with minced beef and béchamel sauce, oven baked and topped with parmesan.

- ❏ PIZZA CAPRICIOSA 8.50
tomato, mozzarella, capers, olives, anchovies.

- PIZZA VESUVIO 8.95
tomato, mozzarella, salami and chilli.

- ❏ PIZZA MARINARA 9.95
tomato, anchovies, sardines, prawns and garlic.

- PIZZA AMATRICE 7.95
tomato, mozzarella, panciotta and chilli.

- PIZZA AMERICANA 8.50
tomato, mozzarella, hot pepperoni and pepper.

- PIZZA SOFIA 8.50
pineapple, ham, mushrooms, mozzarella and tomato.

- ❏ PIZZA MARGHERITA 7.95
with tomato, mozzarella and basil.

- ❏ PIZZA FUNGHI 7.95
mushrooms, mozzarella and tomato.

- ❏ PIZZA CON AGLIO E CIPOLLA 7.95
tomato, mozzarella, garlic onions and fresh basil.

DOLCI ~ PUDDING ~ DESSERT

Selection of sweets available from the trolley all priced at £4.50
Various ice creams also available.