

TEMPIO DELLA CUCINA ITALIANA



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*“Each dish is a masterpiece, carefully crafted with fresh, authentic ingredients, capturing the essence of traditional Italian recipes. From artisanal pastas to perfectly balanced sauces, Donatella offers an unparalleled culinary experience, where quality and flavor are guaranteed in every bite.”*

Chef Alessandro Morrone

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@donatella.miami

1350 Collins Av, Miami Beach



DONATELLA

SOUTHERN ITALIAN COASTAL CUISINE

## APPETIZERS • ANTIPASTI

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### GRILLED ARTICHOKE 22

Coal - grilled whole artichoke hearts, E.V.O.O. and herbs\*

### FRITTO MISTO 26

Crispy mix of shrimp, calamari with basil and anchovy aioli

### CARPACCIO DI MANZO 34

Fig glazed Wagyu eye round, fresh black truffle, red wine pecorino, 24-month parmesan frico, micro basil with truffle vinaigrette

### GRILLED OCTOPUS 28

Charred octopus, paired with Taggiasche olive purée and tomato ragú, topped with basil oil

### SHISHITO PEPPER 17

Sweet green peppers, cherry tomatoes, and breadcrumbs

### PROSCIUTTO MOZZARELLA 25

Fresh buffalo mozzarella D.O.P., 20 month prosciutto San Danielle \*\*

## RAW • CRUDO

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### GAMBERO ROSSO 24

Thinly sliced Royal red shrimp, limoncello vinaigrette and caviar

### TUNA TARTARE 27

Bluefin tuna, crème fraîche, Meyer lemon, crispy pasta chips

### SALMON TARTARE 28

Lemon dressing, shallots, orange zest and pasta chips

### WEST COAST OYSTERS 28/52

Kumamoto oysters, Champagne mignonette, cocktail sauce and lemon  
(½ dozen or full dozen)

### DORADA CRUDO 29

Citrus gel, crispy capers & fresh lemon juice

### TRIO OF CRUDO 36

Hamachi, tuna, salmon, citrus broth, pickled Fresno chile, lemon oil and orange segment

### HAMACHI CRUDO 28

Apple yuzu, pickled Fresno chile

### POLIPO CARPACCIO 26

Octopus, frisée, marinated white beans, Meyer lemon, parsley, heirloom cherry tomato and E.V.O.O.

## SALAD • INSALATA

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### DONATELLA SALAD 21

Bibb lettuce, arugula, white endive with marinated heirloom tomatoes, roasted pistacchio, shaved red wine Pecorino and pistacchio vinaigrette

### BURRATA TOMATO SALAD 20

Burrata, fresh tomatoes, 10 year aged balsamic, pickled red onion, Taggiasche olive, petite basil, ricotta salata, Calabrian oregano, Maldon salt and E.V.O.O.\*

### GRILLED PEARS & GOAT CHEESE SALAD 26

Arugula, brown butter pears, roasted walnuts, truffle goat cheese with Dijon vinaigrette and a truffle honey drizzle

\*E.V.O.O.: Extra Virgin Olive Oil.

\*\*D.O.P.: Denominazione d' Origine Protetta

## PASTA • PRIMI

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### CAMPANELLE POMODORO 26

Piennolo del Vesuvio D.O.P. tomatoes, garlic, fresh basil with E.V.O.O.\*, \*\*

### LINGUINI ALLA VONGOLE 32

Linguini tossed with Manila clams, white wine, garlic and shallots

### \*AMALFI LIMONE 28

Fettuccine with 3-month preserved Meyer lemon, lemon oil and crème fraîche

*\*Chef Alessandro recommends to add osetra caviar (add 25)*

### RIGATONI NDUJA 33

Yellow Piennolo del Vesuvio tomatoes D.O.P., spicy nduja, white wine and 24-month Parmigiano Reggiano\*

### SPAGHETTI ALLA NERANO 31

Zucchini, sharp provolone del Monaco, 24-month Parmigiano Reggiano, garlic E.V.O.O and basil \*

### BLACK TRUFFLE CACIO E PEPE 38

Bucatini, pecorino romano, Tellicherry peppercorns, crispy parmesan and freshly shaved black truffle

*OUR PASTAS ARE HOMEMADE DAILY FOR AUTHENTIC ITALIAN FLAVORS. BUON APPETITO!*

## MAIN COURSE • SECONDI

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### SKULL ISLAND PRAWNS 55

Coal-grilled giant wild caught prawns, charred lemon vinaigrette and Calabrian chili butter

### VEAL MILANESE 64

Crispy bone-in veal cutlet, arugula, heirloom chery tomato, 24-month Parmigiano Reggiano and aged balsamic

### RIBEYE 74

Coal-grilled Prime ribeye with red wine butter

### FILET MIGNON 69

Coal-grilled Prime filet mignon with red wine butter

### SALMON 38

Coal-seared salmon fillet, shaved fennel, frisée, heirloom tomatoes, Taggiasche olives, mint

### BRANZINO 55

Coal-seared branzino, marinated heirloom tomatoes, zucchini scapece and grilled lemon

### NEW YORK STRIP 69

Coal-grilled NY Strip served with herb butter

### NEW ZEALAND LAMB RACK 68

New Zealand lamb rack served with carrot purée

## SIDES • CONTORNI 14

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ROASTED POTATOES  
TRUFFLE HONEY CARROTS  
BROCCOLINI  
ASPARAGUS

**20% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL.**

\*Consuming raw, undercooked, or barely cooked foods of animal origin—such as beef, eggs, fish, lamb, milk, poultry, or shellfish—may increase the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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