



Donatellas



menu

EST. 2001

Starters

FOCACCIA

Fresh oven baked pizza bread

- » Garlic and herb R95
- » Mozzarella cheese, garlic and herbs R140
- » Rosemary, feta cheese and olives R160

MINISTRONE SOUP (V)

Served with olive ciabata bread

R110

OYSTERS

6 per portion

R260 or R45 ea

CHICKEN LIVERS DONATELLA'S

Prepared in wine, mushroom, onion, green pepper and peri-cream sauce. Served with ciabatta bread

R125

HALLOUMI MONTECASINO (V)

Served with a wedge of lemon and sweet chili dip

R140

FALKLANDS CALAMARI

Grilled and drizzled with lemon butter sauce

R135

CHICKEN WINGS

- » BBQ Marinated and char grilled R100
- » Char grilled and topped with peri-lemon sauce R125

HALLOUMI & MUSHROOM SKEWERS (V) R145

Served with a wedge of lemon and sweet chili dip

CARPACCIO - BEEF, SPRINGBOK

Served with shavings of Parmesan, mushrooms, rocket and balsamic crema

R165

SQUID HEADS

Dusted with flour, deep fried. Served with tatar sauce

R135

1/2 SHELL MUSSELS

Mussels drowned in a creamy wine, garlic sauce OR in a Napoletana, chili garlic sauce

R170

BLACK MUSHROOMS FIRENZE (V)

Mushrooms covered with cream spinach, sprinkled with mozzarella cheese and baked in the oven

R165

CARAMELLE CHORIZO

Fried chorizo sausage topped with caramelized onions served with sweet Thai chili sauce (sweet!)

R140

MIXED TRIO PLATTER (Starter for 2)

Calamari, chicken livers, fried chorizo with caramelized onions. Served with pita bread

R420

CHORIZO & CALAMARI

Fried chorizo sausage and calamari in a peri-lemon sauce and spring onions

R155

GARLIC SNAILS ON MUSHROOMS

Sauteed garlic snails on a bed of mushrooms topped with a creamy white wine sauce

R170

SNAILS PARMEGIANA

6 snails served in a snail dish topped with grated parmesan cheese and baked in the oven

R150

FRIED CRAB STICKS

4 Crumbed deep fried crab sticks served with tar-tar sauce and rice

R120

CALAMARI BEER BATTER

Deep fried Falklands calamari in beer batter served with lemon butter and tar tar sauce

R155

Salad

	SIDE	MAIN	SIDE	MAIN	
BLUE CHEESE SALAD	R90	R145	GREEK SALAD (V)	R80	R130
Tossed salad greens, tomato, blue cheese, bacon bits, topped with blue cheese sauce			Tossed salad greens, tomato, feta and calamata olives		
GREEN SALAD (V)	R85	R120	LAMB SALAD (main only)		R195
Tossed salad greens, Parmesan shavings, cocktail tomatoes, spring onion and avo*			Tossed salad greens, pulled roasted lamb, feta, avo*, peppadews, olives and side mint jelly		
HALLOUMI SALAD (V)	R95	R145	PRAWN & CALAMARI SALAD (main only)		R240
Tossed salad greens, tomato, halloumi chunks, avo*, mixed nuts and peppadews			Tossed salad greens, tomato, deshelled prawns, calamari and avo		
SORRENTO SALAD	R95	R145	SMOKED SALMON AND AVO SALAD		R185
Tossed salad greens, tomato, Cajun chicken, avo* and feta			Tossed salad greens topped with Norwegian salmon with avo and balsamic glaze		



Pizza

REGULAR LARGE

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TRADITIONAL MARGHERITA (V) R130 R150
Mozzarella cheese and Italian tomato base

REGINA CLASSICO R140 R170
Country ham and mushrooms - a classic!

HAWAIIAN R135 R165
Country ham and pineapple

MEAT MANIA R160 R225
Bacon, salami, country ham, BBQ beef strips

TUSCANY R165 R210
Crispy bacon, white mushrooms, feta and avo*

VEGETARIAN (V) R170 R205
Mushrooms, halloumi cheese, green peppers, onion, peppadews and garlic

CHICKEN MAESTRO R160 R200
Marinated chicken cubes, caramelized onions, mushrooms and avo*

BBQ CHICKEN R155 R185
Marinated chicken cubes and mushrooms

TUTTO R165 R225
Country ham, bacon, Italian salami, mushrooms, onions, garlic and peppadews

MEXICANO R180 R265
Italian bolognese, Jalapeño chili, garlic, onions and peppers

PORTUGUESA (large only) R345
Prawns peri-lemon, calamari, chorizo and spring onions

LAMB AL GRECO (large only) R295
Pulled garlic roasted lamb, herbs, spinach, feta and drizzled with mint jelly

AMALFI (large only) R335
Packed with grilled calamari, prawn, crab sticks, mussels, calamari crowns with a touch of garlic

CHEF'S SPECIAL (large only) R235
Bacon, garlic, mushrooms, chili, peppadews and chorizo

POMPEI (large only) R290
Chorizo, marinated chicken breasts, peppadews, roasted peppers and sprinkled with extra mozzarella cheese

* when available / (V) vegetarian / Gluten free pizza base - (large only) add R40



Pasta

ALFREDO FETTUCINE

Smoked country ham smothered in a white mushroom creamy Parmesan sauce

R165

BOLOGNESE SPAGHETTI

Beef mince, Italian tomato, herbs and spices

R155

SEAFOOD LINGUINE

Grilled calamari, mussels, prawn meat, and a touch of garlic.

Spiced and simmered in a napoletana OR fresh creamy sauce

R265

DONNA'S LINGUINE

» Italian tomato, bacon, mushrooms, garlic, herbs and fresh chili

» No bacon option (V)

R170

R150

ANGELLO PENNE PASTA

Pulled roasted lamb with peppadews, feta cheese and mushrooms

R215

SPICY CHORIZO PASTA

Grilled chorizo (pork) with napoletana sauce, garlic calamata olives, chili and mushrooms.

» Swap chorizo for grilled halloumi

R185

LASAGNE

Layers of pasta, bolognese, parmesan cheese, béchamel, hint of garlic and mozzarella cheese

R175

PESTO AGLIO OLIO SPAGHETTI

» Extra virgin olive oil, basil pesto, chili and a touch of garlic

» Add shelled prawns

R165

R215

CHICKEN ALFREDO FETTUCINE

Marinated chicken cubes, mushrooms, in a creamy parmesan sauce

R165

MILANO PENNE

» Extra virgin olive oil, mushroom, onion, roasted pepper, battered aubergine, cajun chicken, peppadew, feta, sundried tomatoes and Jalapeños

» Swap chicken for halloumi

R185

PANZEROTTI (V)

Pasta pockets filled with a delicious ricotta cheese and spinach filling in a creamy napoletana sauce topped with mushroom quarters

R165

POLLO PESTO FETTUCINI

» Chicken breast, basil pesto, mushrooms and cream

» No chicken option (V)

R185

R160

ALLA LUCA PENNE

Marinated chicken breast cubes, mushrooms, spinach in a creamy sauce with a touch of garlic

R170

THE DON PASTA LINGUINE

Pan fried red wine beef strips and mushrooms, in a creamy tomato and hint of garlic and garnished with parmesan shavings and rocket

R170

PASTA AL SALMONE

Smoked salmon smothered in a rich creamy mushroom wine sauce topped with fresh rocket and Parmesan shavings.

R265

QUATRO FORMAGGI GNOCCHI (V)

4 cheese pasta

Mixture of mozzarella, cheddar and blue cheese and baked in the oven, sprinkled with parmesan shavings

R225

GNOCCHI with the above sauces
1/2 portions

add R40
75% charge



Signature Dishes

All meals include Vegetables of the day and a starch of choice

OVEN BAKED LAMB (KLEFTIKO)

R320

Tender lamb with lemon, garlic and secret mountain herbs.

LAMB SHANK

R410

Char grilled, basted and served with a mint jelly

PAELLA DONATELLAS

» Prawns, calamari, mussels and chorizo combined with chicken strips, red wine and garlic in a creamy tomato salsa served with rice or pasta

R305

» No chorizo option

R285

CALAMARI GRECO

R290

Calamari grilled with garlic and sprinkled with feta cheese

SEAFOOD PLATTER FOR ONE

R475

Grilled prawns, creamy garlic mussels, calamari and squid heads

PERI LEMON PRAWNS

R345

Prince prawns, pan fried in peri-peri, lemon juice, garlic and spices

FILLETO BRANDY BLUE CHEESE

R310

Char grilled, smothered in a brandy blue cheese sauce and sprinkled with blue cheese

OXTAIL

R450

Brazed and slowly cooked. A must!

FORMAGGI STEAK

Steak covered in a creamy cheese, bacon and mushroom sauce and topped with cheddar

» 200g Sirloin

R210

» 300g Rump

R250

CHICKEN AND PRAWN THAI CURRY

R285

Grilled chicken strips, with de-shelled prawns cooked in a creamy thai curry sauce and served with yellow rice or on a bed of pasta

SALMONE AL CARTOCCIO

R385

Salmon fillet on a bed of sweet potato, topped with cherry tomatoes, olives and Grana Padano cheese, all wrapped in paper and baked in the oven

GRILLED PORK NECK STEAK (300g)

R235

Tender pork neck steak, grilled to perfection and marinated in a blend of olive oil, lemon, garlic and fresh herbs. Served with a side of honey mustard sauce

DELUX MEAT PLATTER FOR 2 **NEW**

R650

4 BBQ or peri-peri chicken wings , 2 x 200gram ribs 2x 200gram sirloins

CHEFS MEAT PLATTER FOR 1 **NEW**

R 400

2 BBQ or peri-peri chicken wings , 1 x 200gram ribs 1x 200gram sirloin



Wild Game Meat

All meals include Vegetables of the day and a starch of choice

GRILLED GEMSBOK FILLET

R315

Wild berries sauce with Grana Pando shavings or

Rub Style-coated and crusted with mustard seeds, parsley and crushed peppercorns

R285

KUDU FILLET

R285

Rub style-coated and crusted mustard seeds, parsley and crushed peppercorns

Seafood

Our seafood is of the highest quality. It is freshly prepared, grilled and drizzled with lemon butter.
Served with starch of your choice AND vegetables of the day. Ask for Cajun or rub style

GRILLED KINGKLIP (when available) Cajun style or pepper crusted or lemon butter	R310	CALAMARI (grilled or fried) Succulent, tender tubes drizzled with lemon butter Ask for cajun style calamari	R265
GRILLED KINGKLIP ROMANA Kingklip covered in a creamy prawn cheese and wine sauce	R375	CALAMARI TRI-FECTA Fried calamari legs, cajun calamari and grilled calamari	R345
BEER BATTER HAKE Golden brown deep fried hake in beer batter served with chips	R205	ROYAL PRAWN PLATTER 2 king prawns, 4 queen prawns, 6 prince prawns	R525
KINGKLIP MEDITERRANEAN Napoletana sauce, black olives and topped with grilled halloumi cheese	R355	SEARED SALMON Pepper crusted seared salmon	R335
PRINCE PRAWNS	R320	8 QUEEN PRAWNS Choice of lemon butter or peri-lemon sauce	R395
HAKE Grilled and topped with lemon butter and served with tartar sauce	R175	6 KING PRAWNS Choice of lemon butter or peri-lemon sauce	R385



Combo's

PRAWN & CALAMARI COMBO Best selling favourite!	R310	PRAWN & FILLET 250g	R400
HAKE & CALAMARI	R295	PRAWN & SIRLOIN 200g	R305
RIB & LAMB CHOPS	R295	PRAWN & HAKE	R300
RIB & PRAWN	R305	KINGKLIP & CALAMARI	R405
RIB & SIRLOIN 200g	R285	1/2 CHICKEN AND PRAWNS Smothered in peri-lemon butter sauce	R335



Meat Grill

Our steaks are grilled in either a BBQ basting OR our famous black pepper, whole grain mustard spice crust. All grills are served with the starch of your choice AND vegetables of the day.

SIRLOIN 200g	R175	RIB EYE ON THE BONE 550g	R345
SAUCY LADIES STEAK 200g With a choice of sauce	R195	Pepper crusted and char grilled (no basting sauce) with mustard seeds, parsley and course salt	
FILLET 250g	R280	OPEN BURGER	
T-BONE 550g	R295	» 200g pure ground beef, char-grilled and served with chips	R135
PORK LOIN RIBS (basted and delicious)		» Saucy burger (choice of sauce)	R160
» 400g	R250	GOURMET MAMA MIA BURGER	R190
» 800g	R405	200g pure ground beef awesomeness, double cheese (cheddar and cheese sauce), bacon bits and caramelized onion and served with chips	
RUMP 300g	R205	TOMAHAWK STEAK 800g	R515
LAMB CHOPS 4 X 100g A char grilled and basted favorite	R335	Char grilled and basted or Pepper crusted with whole mustard seeds and parsley and course salt	
FILLET ON THE BONE 400g tender beef fillet on the bone BBQ or pepper crusted (A must!)	R395		
SAUCES (EACH)		SIDES	
Brandy blue cheese sauce	R45	Stirfry / Creamed Spinach	R45
Mushroom and wine sauce	R45	Chips	R30
Cream garlic sauce	R45		
Peppercorn sauce	R45		
Cheese sauce	R45		



Chicken

All chicken dishes are served with the starch of your choice
AND vegetables of the day

POLLO ALLA DONATELLA'S

Half chicken grilled and basted in a peri-prego sauce or lemon herb sauce or BBQ sauce

R235

PETTI DI POLLO

Chicken breasts served in the following ways:

- » Marsala, a creamy mushroom sauce, a dash of white wine and a hint of mustard
- » Prego, #1 seller in a true Portuguese fashion
- » Parmagiana, topped with Italian tomato, mozzarella and Parmesan

R185

R185

R195

CHICKEN SCHNITZEL

- » Topped with cheese sauce and avo*
- » Topped with crispy bacon, peppadew cheese sauce

R180

R205

PETTI DI POLLO HEALTH OPTION

Char grilled breasts, herbed and served with a side Greek salad

R180



Dimas

Folded Yemen pastry dough with various fillings and melted mozzarella cheese.
Served with a Greek salad

VARSANIA

Tender pan fried red wine beef strips, grilled mushroom, roasted cherry tomato, feta and topped with rocket

R220

RAPHAELA

Cajun chicken breasts, peppadews, feta cheese and avo* and topped with jalapeños

R215

PARIGI

Pulled roasted lamb, spinach, feta, mint jelly and topped with rocket

R270

MONTE CHRISTO (V)

Mushrooms, aubergines, roasted pepper, fresh cherry tomato, feta, caramelized onion and topped with rocket

R215



Stirfry

A combination of fresh garden veg stir fried with honey soy sauce.
Served on a bed of rice or pasta

HALLOUMI AND MUSHROOM (V)

R210

CALAMARI AND SHELLED PRAWNS

R320

LAMB, FETA AND SPINACH

R305

CAJUN CHICKEN AND FETA CHEESE

R245

BEEF STRIPS AND MUSHROOM

Topped with feta cheese

R265

Vegan Menu available on request "Veganism is not a sacrifice it's a joy"