



DINNER CROSS KEYS

APPETIZERS ~

SMALL PLATES ~ THINGS TO SHARE

OUR HOUSEMADE SOUPS
DAILY SPECIALS 4.25/6.50

MEDITERRANEAN MIXED OLIVES 2.95

TOMATO AND MOZZARELLA BRUSCHETTA ON RUSTIC BREAD
WITH BASIL, ROMANO AND OLIVE OIL 9.95

SAUTEED CALAMARI
GARLIC OLIVE OIL WITH CHERRY TOMATOES, CALAMATA OLIVES AND LEMON ZEST 10.95

CUMIN DUSTED FRIED CALAMARI
WITH ANCHO PEPPER RINGS AND A SPICY LEMON AIOLI 10.95

"THE IMAM FAINTED"
TURKISH EGGPLANT DISH: BRAISED WITH A TOMATO, ONION SAUCE WITH GARLIC DILL YOGURT 8.95

GNOCCHI
IN SAUCE OF TOMATO, FENNEL AND GARLIC WITH GRATED PECORINO 8.95

LIMONCELLO SHRIMP
SAUTEED WITH FENNEL, TOMATOES AND PARSLEY ON SOFT POLENTA 9.95

DONNA'S BIG BOWL OF MUSSELS
SPECIAL PREPARATION EACH EVENING 12.95

MIDDLE EASTERN PLATE
WITH CAPONATA, HUMMUS, OLIVES, PEPPERONCINI AND FLATBREADS 10.95

OUR CHEESE PLATE
SELECTION OF THREE CHEESES, DRIED FRUITS, NUTS AND FLATBREADS 9.95

DONNA'S ANTIPASTO
ASPARAGUS, PROSCIUTTO, FRESH MOZZARELLA, WHITE ANCHIOVES, OLIVES AND GRILLED BREAD 11.95

CRAB STUFFED AVOCADO
WITH A MISO VINAIGRETTE 14.95

GRILLED LAMB KABOBS WITH CUCUMBER MINT YOGURT 12.95

PIZZAS

MARGHARITA PIZZA WITH FRESH TOMATOES, FRESH MOZZARELLA AND BASIL 11.95

FOUR CHEESE
GORGONZOLA, MOZZARELLA, PROVOLONE & ROMANO 10.95

PIZZA VERDE
BROCCOLI, PORTABELLOS, PESTO, TOMATOES, RICOTTA AND SMOKED MOZZARELLA 12.95

PIZZA RUSTICO
PORT WINE SOAKED FIGS AND PROSCIUTTO WITH GOAT CHEESE, ROASTED ONIONS AND ARUGULA 13.95

SUMMER VEGETABLE PIZZA
ROASTED EGGPLANT, ONIONS, GRILLED FENNEL, CURED LEMONS, IMPORTED CHEESES AND TRUFFLE OIL. 13.95

SALADS TO START

DINNER SALAD MIXED GREENS, FONTINELLA, TOMATOES, BALSAMIC VINAIGRETTE & ROMANO CROUTONS 6.50

ROASTED BEETS WITH ORANGES, AND GOAT CHEESE ON ARUGULA WITH RASPBERRY VINAIGRETTE AND PISTACHIOS 7.50

GRANNY SMITH APPLES GORGONZOLA, WALNUTS, & RASPBERRY VINAIGRETTE 7.50

DONNA'S CAESAR SALAD ROMAINE, TOMATOES AND ROMANO CROUTONS 7.50

FRESH MOZZARELLA PLUM TOMATOES WITH HERBED ROMANO VINAIGRETTE 7.50

FETA SALAD ON ROMAINE WITH HERBED ROMANO VINAIGRETTE 7.50

ROASTED PORTABELLOS, SUNDRIED TOMATOES, GOAT CHEESE AND PINE NUTS 8.95

ENTREES

PAPPADALLE PASTA

WIDE RIBBON-STYLE PASTA WITH BRAISED DUCK, LEEKS AND SWISS CHARD IN A WILD MUSHROOM SAGE SAUCE 17.95

FRUITTI DI MARE

SHRIMP, SCALLOPS, CALAMARI AND MUSSELS OVER LINGUINE IN A WHITE WINE TOMATO BASIL SAUCE 18.95

PAN ROASTED SALMON FILLET

WITH SAUTEED ASPARAGUS AND A LEMON THYME RISOTTO 19.95

GRILLED AHI TUNA

WITH SAUTÉED MUSHROOMS, FENNEL, ASPARAGUS, AND ROASTED POTATOES IN A LEMON CAPER BEURRE BLANC 20.95

MOROCCAN CHICKEN WITH OLIVES

BRAISED WITH TOMATOES, CURED LEMONS, ONIONS, MOROCCAN SPICES, AND FRESH MINT WITH A RAISIN PISTACHIO COUSCOUS 17.95

DONNA'S SICILIAN PENNE

A TANGY MARINARA SAUCE WITH EGGPLANT, PEPPERS, ARTICHOKE HEARTS, OLIVES AND CAPERS 14.95

EGGPLANT "CANNELLONI"

STUFFED WITH RICOTTA AND SMOKED MOZZARELLA CHEESES WITH MARINARA 16.95

SICILIAN MEATLOAF

WITH BROCCOLI & ROMANO MASHED POTATOES 16.95

GRILLED LAMB CHOPS WITH CURRIED VEGETABLES

CAULIFLOWER, POTATOES, CARROTS, PEAS AND CHICK PEAS WITH A SWEET ONION RELISH 23.95

NY STRIP STEAK

WITH BROCCOLI, SHALLOT AND POTATO GNOCCHI IN A SAGE BROWN BUTTER AND ROASTED TOMATOES WITH A MARSALA DEMI 22.95

A SEAFOOD SPECIAL EACH EVENING
with a wine selected to match our special dish

SIDES:

FRENCH FRIES OR SWEET FRIES 4.50 SAUTEED GARLIC BROCCOLI 3.50

WILTED GREENS, RAISINS & PINE NUTS 5.50 ROASTED VEGETABLES 5.95
CREAMY POLENTA 3.50 MAC AND CHEESE WITH TRUFFLE OIL 6.

CAUTION: OLIVES MAY HAVE PITS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

SALADS FOR DINNER

DONNA'S ROASTED VEGETABLES

ON GREENS WITH BALSAMIC VINAIGRETTE 10.95

DONNA'S HERBED CHICKEN BREAST

ON GRANNY SMITH APPLE SALAD WITH GORGONZOLA,
WALNUTS & RASPBERRY VINAIGRETTE 15.95

GRILLED BEEF TENDERLOIN SALAD

WITH GOAT CHEESE, CHERRY TOMATOES, BALSAMIC
GRILLED ROMAINE AND A SWEET ONION SALAD 17.95

GRILLED SALMON FILLET

AVOCADO, CHERRY TOMATOES, CUCUMBERS AND
HARD BOILED EGGS ON ARUGULA WITH MISO VINAIGRETTE
17.95

CHICKEN SALAD WITH PISTACHIOS

WITH COUSCOUS, GREENS & RASPBERRY VINAIGRETTE
12.95

AHI TUNA NIÇOISE

SEASONAL VEG, POTATOES, OLIVES, HARD-BOILED
EGGS, TOMATOES ON GREENS
WITH HERBED ROMANO VINAIGRETTE
17.95

BURGERS AND SANDWICHES

KOBE BEEF BURGER

WITH PECORINO RUSTICO CHEESE,
AND FRIED ONIONS WITH A GARLIC BLACK
PEPPERCORN AIOLI AND FRENCH FRIES 13.95

DONNA'S TURKEY BURGER

WITH SWEET POTATO FRIES 10.95

DONNA'S PANINI

GRILLED VEGETABLES WITH SMOKED MOZZARELLA ON
CIABATTA WITH SWEET POTATO FRIES 10.95

WARM ROAST BEEF PANINI

PROVOLONE, ONIONS, TOMATOES & HORSERADISH
MAYO ON CIABATTA 10.95

BEER

CLIPPER CITY PALE ALE, BALTIMORE 4.75
DEGROEN'S MARZEN, BALTIMORE 4.50
HEINEKEN 4.50 AMSTEL LIGHT 4.50
MILLER LITE 4.00 YUENGLING 3.50
CORONA 4.00
PLSNER URQUELL 4.95
SAM ADAMS BOSTON LAGER 4.95
ST. PAULI GIRL N/A 4.95

MARTINIS

9.50

DONNA'S MARTINI

CHILLED KETEL ONE VODKA, EXTRA
DRY WITH A GORGONZOLA STUFFED OLIVE

MOCHA MARTINI

CHILLED VANILLA STOLICHAYNA VODKA WITH GODIVA
DARK CHOCOLATE LIQUEUR, BAILEY'S IRISH CREAM
AND A SHOT OF ESPRESSO

DONNA'S COSMOPOLITAN

CHILLED GREY GOOSE VODKA WITH COINTREAU,
FRESH LIME JUICE AND A SPLASH
OF CRANBERRY JUICE

GREEN APPLE MARTINI

CHILLED GREY GOOSE VODKA WITH
COINTREAU AND GRANNY SMITH APPLE LIQUEUR

DONNA'S Cross Keys, ONE VILLAGE SQ
5100 FALLS ROAD TEL: 410 532 7611 FAX:
410 532 8941

FOR INFORMATION ABOUT CATERING, WINE
TASTINGS, COOKING CLASSES OTHER LOCATIONS
CHECK OUR WEBSITE: WWW.DONNAS.COM

WHITE

GLASS/BOTTLE

SAUVIGNON BLANC, VILLA MARIA, NZ 2006 8.95/28.

A CITRUS FEST! NYT RATES THIS #1. BIG MEDIA GETS THIS ONE RIGHT.

ORVIETTO, IL PALAZZONE, IT 2006 9.50/28

A LIGHT, FLAVORFUL ITALIAN FAVORITE. HIGHLY RECOMMENDED

VERNACCIA DE SAN GIMIGNANO, STROZZI, IT 2006 24.

THE CLASSIC TUSCAN WHITE. LIGHT, WITH HINTS OF FRUIT AND HERBS.

PINOT GRIGIO, LAGARIA ITALY 2006 7.95/22.

TRADITIONAL ITALIAN PINOT GRIGIO, LIGHT AND PERFECT WITH FOOD.

PINOT GRIGIO, KETTMEIR, ITALY 2006 10.95/34.

WONDERFULLY SMOOTH. ABSOLUTELY WORTH THE EXTRA \$\$.

COTE DU RHONE, BLANC PERRIN, FR 2005 7.95/22.

VIIGNIER, ROUSANNE GRENACHE BLANC FROM THE RHONE VALLEY.

LA NOBLE CHARDONNAY FR 2006 7.95/24.

A LOVELY WINE FILLED WITH PEACHES, PEARS AND FLOWERS

CHARDONNAY, PEACE FAMILY VINEYARDS AUST. 8.50/28.

A BEAUTIFULLY BALANCED CHARD WITH TROPICAL FLAVORS.

CLINE VIIGNIER CA 2005 8.25/24.

AN OUTSTANDING WINE WITH FOOD; BEST VALUE IN THE WSJ

GEWURTZRAMINER, SELTZ, FR. 2006 9.95/30

*A BIT SWEET ALSATIAN FULL OF PEAR, LYCHEE & KIWI.
GREAT WITH SPICY FOOD.*

REISLING, BEX (KABINETT) GERMANY, 2006 28.

OUR NEWEST REISLING THAT'S NOT TOO SWEET, AND NOT TOO DRY

ROSÉ VINA CHOCOLAIN CHILE 2005 7.95/24.

DRY BLEND OF SYRAH & GRENACHE MORE LIKE A RED THAN A WHITE!

WHITE ZINFANDEL, ROUND HILL CA 2005 6.50/18.

*A SWEET, STRAIGHTFORWARD WHITE ZIN,
WITH LOTS OF STRAWBERRIES.*

MARCARINI, MOSCATO D'ASTI ITALY 28.

NOT TOO SWEET, NOT TOO BUBBLY, PERFECT ITALIAN APPERTIF.

PROSECCO, CANELLA, ITALY. 9.50/30.

THIS ITALIAN SPARKLER SUGGESTS HONEYED GRAPEFRUIT.

LATE HARVEST VIIGNIER, PANUL, CHILE 2005 (375ML) 14.

RED

MONTEPULCIANO D'ABRUZZO, VILLA BIZZARRI, IT 2003 8.95/34.

DEEPER, MORE FULL-BODIED THAN CHIANTI; CLASSIC ITALIAN.

CHIANTI, LUCIGNANO, ITALY 2004 24

AN TREASURE CEDARY, RED-FRUITED, HERBAL AND EARTHY.

AZELIA BAROLO, ITALY 2001 46.

FLAVORS OF RED FRUITS, MINT, MINERALS AND LICORICE

SANTA LUCIA, CASTEL DEL MONTE, IT 2006 30.

RICH RED FRUITS WITH BEAUTIFUL VIOLET AROMATICS. FROM APULIA.

NERO D'AVOLA, CERASUOLO DE VITTORIA CLASSICO SICILY 05 42.

*BRIGHT, PACKED WITH FRUIT, HERBS AND SPICE, WITH ELEGANCE.
A MUST FOR ITALIAN WINE LOVERS.*

PINOT NOIR, ALFREDO ROCA, ARG. 2006 8.50/26

FRUITY YET RESTRAINED; FULL BODIED, YET DELICATE. SUPERB VALUE.

PINOT NOIR, SEVEN TERRACES NZ, 2006 32.

A LIGHTER STYLED PINOT WITH SUBTLETY AND ELEGANCE.

PINOT NOIR, WALTER HANSEL SOUTH SLOPE CA 2004 48.

*SERIOUS WINE FROM ONE OF CALIFORNIA'S TOP
PINOT PRODUCERS.*

SHIRAZ, REVOLUTION, AUST 2006 9.95/30.

DARK BERRY FLAVORS; 91 POINTS FROM PARKER'S ADVOCATE

CLAYHOUSE "ADOBE RED" CA 2006 9.95/30.

A JUICY, FLAVORFUL BLEND OF ZIN, SYRAH AND MORE. HARD NOT TO LIKE

COTE DU RHONE, PERRIN, RESERVE FR. 2005 24.

PEPPERY, BLACK CHERRY. EARTHY NOTES. HINTS OF LICORICE, & SMOKE.

COTE DU RHONE, DOMAINE LA GARRIGUE FR 2004 36.

A BIG, EARTHY WINE THAT WILL MAKE YOU THINK YOU'RE IN PROVENCE

COTE DU RHONE ST JOSEPH, TARDIEU LAURENT, FR 2004 38.

100% SYRAH. EXTREMELY EARTHY, BUT NOT HEAVY. GREAT RHONE VALUE

CHINON, DOMAINE GOURON "TERROIR" FR 2005 38

LOIRE VALLEY. 100% CABERNET FRANC. NOTES OF BERRIES AND SPICE

CABERNET SAUVIGNON, WOOP WOOP AUST 8.50/28.

JUICY, YET CLASSICALLY STYLED CABERNET.

MERLOT, CHATEAU ST. JEAN CA 2006 9.95/30.

A MERLOT THAT TASTES LIKE IT SHOULD BE TWICE THE COST. SUPERB!

MALBEC, LA POSTA 'PAULUCCI', ARGENTINA 34.

ITALIAN ROOTS FOR THIS BIG, FLAVORFUL WINE FROM ARGENTINA.