

DONNA'S

dinner

martinis 13.5

donna's martini

tito's vodka served chilled and dry, gorgonzola stuffed olive

elderflower lemondrop

green mountain organic lemon vodka, st germain, limoncello

high and rye

bulleit rye whiskey, rosemary simple syrup, meyer lemon, plum bitters

house negroni

campari, mancino vermouth, bombay sapphire gin

uptown

bulleit bourbon, cream sherry, angostura bitters, maraschino cherry

uncle val's most unusual gin martini

a small batch botanical gin with hints of cucumber, sage, and lemon served undoctored with a lemon twist

spot o' tea

house infused earl grey gin, fresh lemon, tonic float

cocktails 11

strawberry caprinha

cuca cachaça, fresh lime, strawberry, and raw sugar

flower child

beefeater gin, camomilia liquor, fresh lemon, honey

honey old fashioned

maker's mark, orange bitters, honey, maraschino cherry

chambord royale

raspberry liquor, grand marnier, champagne

dark & stormy mojito

mint, blackwell rum, fever tree ginger beer, fresh lime

cara cara sparkler

cara cara orange, sweet vermouth, brut champagne, splash of campari

beers

bell's two hearted american ipa, michigan 7

new belgium blue paddle pilsner, colorado, 7

peabody heights annabel lee wit, baltimore 6

union brewing duckpin pale ale, hampden/woodberry 6.5

union brewing blackwing lager, hampden/woodberry 7

new belgium heavy melon lime ale, colorado 7

union brewing balt altbier, hampden/woodberry 5

peabody heights dark usher, baltimore 6

wyndridge gluten-free cranberry cider, pennsylvania 7

bitburger drive, non-alc., germany 6

amstel light 5

soups/salad

tomato bisque

gazpacho

soup of the day 8

dinner salad

seasonal greens, tomatoes, cucumbers, shaved parmesan, croutons, balsamic vinaigrette 7

kale salad

tomato, feta, olives, golden raisins, pine nuts 9

beet and orange salad

walnut encrusted goat cheese, citrus vinaigrette, arugula, pomegranate glaze 10

donna's caesar

romaine, cherry tomatoes, anchovies, parmesan, chopped egg, creamy basil caper dressing, croutons 8

fried goat cheese

arugula, roasted potatoes, peas, bacon, herbed romano vinaigrette, topped with a fried egg 10

strawberry salad

baby arugula, macadamia nuts, prosciutto, red onion strawberry vinaigrette, Roquefort cream 12

appetizers

four cheese pizza gorgonzola, provolone, parmesan, mozzarella with truffled arugula 14

pizza roasted pomegranate tomatoes, mozzarella, basil 12

crispy polenta cake

tomato and olive relish, arugula, shaved parmesan 8

cumin dusted fried calamari

red pepper rings & spicy aioli 12

sautéed calamari

light spice, zucchini, cherry tomatoes, garlic, capers, saffron, lemon 12

crispy brussels sprouts

bacon and balsamic glaze 9

fresh mussels

tomato, basil, white wine 14

mediterranean mezze

hummus, spicy chick peas, caponata, olives, pepperoncini, pita & papadam 14

garlic rosemary fries

fresh parmesan and truffle oil 8

entrees

house-made porcini mushroom ravioli

smoked mozzarella, portabella mushrooms ricotta- sage
brown butter, 24

grilled salmon

squash, kale, butternut squash, beurre blanc,
pear and mango salsa 26

shrimp arrabbiata

fennel, onions, hot pepper flakes, tomatoes, spaghetti 23

pan seared trout

kale salad: raisins, olives, feta, pine nuts, tomatoes 25

chicken milanese

breaded chicken breast, zucchini, pomegranate tomatoes,
roasted potatoes, lemon caper butter 21

donna's meatloaf

garlic mashed potatoes, zucchini, mushroom demi 19

herbed lamb rack

asparagus risotto, tomatoes and
mushroom demi 32

grilled new york strip steak

fresh horseradish infused potatoes au gratin, haricots verts,
bordelaise sauce 28

kobe burger

pecorino rustico, applewood-smoked bacon, sunny side up
egg, lettuce, tomato, onion, and hand cut fries 18

flat iron steak salad

grilled romaine heart, balsamic glaze, gorgonzola,
pomegranate roasted tomatoes, crispy onions 25

donna's roasted vegetable salad

eggplant, peppers, potatoes, cauliflower, carrots, onions,
beets, mushrooms

with salmon or grilled chicken 25

please ask about gluten-free menu items

caution: olives may contain pits

20% gratuity will be added to parties of 6 or more

checks may be split a maximum of 3 ways

for more information about caterings or cooking classes,

please check our website:

www.donnas.com

or call (410) 532-7611

wine

white

featured

claud val blanc, languedoc, 2014, france 9/28

delicious, fresh, vibrant fruit of cherry and blackberry. with great balance and a soft finish.

saugignon blanc, mohua, 2012, new zealand 11/32

succulent lime, peach, and melon flavors with light acidity & lemon grass

pinot grigio, tomaiolo, 2014, Italy, 9/28

fresh and fruity bouquet Very elegant, soft and delicate with hints of hazelnuts to the finish, ideal with grilled chicken, fish, and salads

rosé, reverve de la saurine, 2015, france, 10/32

100% Grenache, delicate, mourwatering, and juicy with gentle spice. great with lamb, fish, and fowl

rosé de provence, petit coeur, 2014, france 10/32

yellow fruit and peach aromas with great acidity and long finish. perfect for seafood



chardonnay, louis latour, 2012, france 11/34

riesling, hai ely, 2014, israel 9/28

moscato d'asti, umberto fiore, 2015, 9/28

red

featured

bordeaux supérieur, château recougne, 2012, france 10/32

very smooth, medium bodied, with lots of dark berries and a dry finish

côtes du rhône, e. guigal, 2012, france 9/28

A full-bodied, rich and intensely aromatic wine; on the palate, cherries and raspberries with hints of clove and cracked pepper.

tempranillo, roble tamaral, 2014, 11/34

deliciously full bodied and smooth with light oak and red berry notes.



cabernet sauvignon, joel gott '815', 2013, california 11/34

montepulciano d'abruzzo, bricco al sole, italy 9/28

pinot noir, louis latour, 2012, france 10/32

malbec, decero, 2012, argentina 10/32

sparkling

riva rose, depuis, brut, 9/28

prosecco, villa jolanda, n.v., italy, 10/32

champagne, nicolas feuillatte, n.v., france 55