

# 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, sweet vermouth, bombay sapphire gin, served up*

### **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*

## **cocktails** 11

### **spiked cider**

*yukon jack, mccutchen's apple cider, clove, and spices*

### **sazerac**

*bulleit rye whiskey, house bitters syrup, kubler absinthe, lemon twist*

### **smoky girl**

*mezcal, grapefruit juice, lime, aperol, maraschino liqueur*

### **honey old fashioned**

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

### **chambord royale**

*raspberry liquor, grand marnier, champagne*

### **pomegranate mule**

*absolut vodka, pomegranate juice, fresh lime, fever tree ginger beer*

### **apple cider margarita**

*suaza tequila, apple cider, lime, triple sec, cinnamon sugar rim*

## **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**, baltimore 6.5

**boulevard unfiltered wheat ale**, missouri 7

**left hand nitro milk stout**, colorado 7

**narragansett lager**, new york 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/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

### **donna's waldorf salad**

diced apples, grapes, golden raisins, celery, candied walnuts, radicchio, and romaine, tossed in gorgonzola dressing 11

## **appetizers**

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

**roasted pomegranate tomato pizza**, mozzarella, fresh basil 12

### **crispy eggplant napoleon**

roasted red pepper, roasted onion, tellegio cave aged cheese, pesto, and balsamic glaze 12

### **cumin dusted fried calamari**

red pepper rings & spicy aioli 12

### **shrimp and pesto gnocchi**

fennel, sundried tomatoes, arugula pesto, and house made gnocchi 12

### **tuna tartare**

avocado, scallions, jalapeno, apricots, butternut squash, lime juice, curry oil, crispy tortillas 12

### **crispy brussels sprouts**

bacon, onion, and balsamic glaze 9

### **fresh mussels**

tomato, basil, white wine 14

### **mediterranean mezze**

hummus, spicy chick peas, caponata, olives, pepperoncini, pickle salad 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

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

### shrimp arrabbiata

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

### short ribs with house-made pasta

wine braised beef with fresh herbs and tomatoes, sautéed  
mushrooms, peas, parmesan, and pea pappardelle 24

### 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

### grilled new york strip steak

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

### moroccan lamb meatballs

slow cooked in a tangy tomato sauce, over creamy polenta  
and with pine nuts, golden raisins, and dill yoghurt 24

### 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*

*checks with misplaced credit receipts will be closed with 20% gratuity*

## white

### featured

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

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

**chardonnay**, milou, 2015, france 11/34

*perfect balance with rich white peach & pineapple fruit flavors, zippy citrus notes of lemon zest, a streak of minerality, and satisfying length and finish*

**pinot gris**, three pears, 2015, california 10/32

*soft, floral and fruity, with plenty of extroverted tropical fruit, fresh acids, and a nice, easygoing mouthfeel*



**pinot grigio**, tomaiolo, 2014, italy 9/28

**sauvignon blanc**, mohua, 2014, new zealand 11/32

**riesling**, hai ely, 2014, israel 9/28

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

## red

### featured

**bordeaux supérieur**, château recogne, 2014, france 10/32

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

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

*a delicious organic wine, with layers of cherry flavors and balanced finish, ideal with hearty meat dishes and pasta*

**nero d'avola**, poggio graffetta, 2014 italy 10/32

*medium-bodied sicilian classic, full of flavor, with deep, lush color, hints of cherries, light spice, clean dry finish*

**carmenere organic blend**, cono sur, 2014, chile 10/32

*juicy, full bodied blend of cabernet, carmenere, and syrah, with fruity nose, hints of plum, toasted wood, and soft tannin finish*

**chianti classico riserva**, tomaiolo, 2012, italy 11/34

*dark fruit and toasty oak flavor, well blended, aged in oak casks for 24 months and one year in the bottle to acquire smooth mouthfeel and finish*



**cabernet sauvignon**, joel gott '815', 2014, california 11/34

**côtes du Rhône**, e. guigal, 2012, france 9/28

**pinot noir**, planet oregon, 2014, oregon 11/34

**malbec**, decero, 2012, argentina 10/32

## sparkling

**brut rosé**, rivarose, nv, france 9/28

**prosecco**, villa jolanda, nv, italy 10/32