

DONNA'S

dinner

martinis 13.5

donna's martini

uluvka vodka served chilled and dry, gorgonzola stuffed olive

elderflower lemondrop

green mountain organic lemon vodka, st germain, limoncello

cynar negroni

cynar, sweet vermouth, bombay sapphire gin, served up

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

sazerac

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

pimm's cup

pimm's no.1, cucumber, lemon, orange, ginger ale

cucumber margarita

house infused cucumber tequila, fresh lime, triple sec, smoked paprika rim

apricot shandy

pale ale, apricot vodka, fresh lemon

honey old fashioned

bulleit bourbon, orange bitters, honey, maraschino cherry

chambord royale

raspberry liquor, grand marnier, champagne

beers

bell's two hearted american ipa, michigan 7

new belgium pilsner, colorado, 7

peabody heights annabel lee wit, baltimore 6

union brewing duckpin pale ale, baltimore 6.5

left hand nitro milk stout, colorado 7

peabody heights dark usher, baltimore 6

bitburger drive, non-alc., germany 6

newcastle 6

yeungling 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

goat cheese, toasted walnuts, 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 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, basil 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

chicken and housemade pappardelle

chicken breast, button mushrooms, fennel, peas, tomatoes, fresh thyme, saffron lemon butter sauce 24

summer rigatoni putanesca

sautéed asparagus, artichoke hearts, tomatoes, olives, capers and anchovies, in a zesty tomato sauce 22

shrimp arrabbiata

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

grilled salmon

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

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

kobe burger

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

grilled lamb burger on warm pita

pomegranate tomatoes, cucumbers, harissa, dill yogurt, sweet fries 17

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, and 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

misplaced receipts will be closed with 20% gratuity

white

featured

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

verdejo, marques de caceres, 2016, spain 9/28

intense bouquet with minerality, herb, & citrus fruit. deliciously balanced in the mouth with vibrant flavors of green apples. good length and aftertaste

gavi masera, stefano massone, 2015, italy 10/32

made from 100% cortese grapes, this delicious white is both soft and crisp with a pleasant stony backbone and notes of green apple and pear

torrontes, el libre, 2016, argentina 9/28

delightful bouquet on the nose, lots of clean yellow fruit on the palate, with an appealing spicy and apple confit fruit quality.

rosé de provence, claude val, 2014, france 10/32

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



pinot grigio, da luca, 2014, italy 9/28

sauvignon blanc, max, 2014, chile 11/32

riesling, von muller, 2015, germany 9/28

red

featured

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

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

bordeaux supérieur, château mothe du barry, 2014, france 10/32 100%

merlot with concentrated taste. round and supple, offering a mouthful of flavors. dark fruits, soft tannins, and great chocolate notes

syrah, la source, 2015, france, 9/28

elegant, deep garnet color. well balanced with clean aromas of red fruits and nice finish. great with red and white meats, game, and cheese

monastrell, carro tinto, 2014, spain, 10/32

full-bodied, complex, rich and savory. dense ruby/purple with notes of blackberry, blueberry, and camphor, totally unoaked and very easy to drink

cabernet sauvignon, paso robles, 2014, california 11/34

aromas of black cherry, cassis, and subtle vanilla spice, rich blackcurrant and plum notes wrapped in finely structured tannin and delicate acidity



pinot noir, mud house, 2013, new zealand 11/34

malbec, las perdices, 2015, argentina 10/32

sparkling

brut rosé, rivarose, nv, france 9/28

prosecco, villa jolanda, nv, italy 10/32