

Donatellas



menu

EST. 2001

Starters

FOCACCIA

Fresh oven baked pizza bread

- » Garlic and herb R90
- » Mozzarella cheese, garlic and herbs R125
- » Rosemary, feta cheese and olives R135

MINISTRONE SOUP (V)

Served with olive ciabata bread R105

OYSTERS

6 per portion R210 or R38 ea

CHICKEN LIVERS DONATELLA'S

Prepared in wine, mushroom, onion, green pepper and peri-cream sauce. Served with ciabatta bread R115

HALLOUMI MONTECASINO (V)

Fried goats milk cheese served with a wedge of lemon and sweet chili dip R125

FALKLANDS CALAMARI

Grilled and drizzled with lemon butter sauce R130

CHICKEN WINGS

- » BBQ Marinated and char grilled R100
- » Char grilled and topped with peri-lemon sauce R110

HALLOUMI & MUSHROOM SKEWERS (V)

Served with a wedge of lemon and sweet chili dip R135

CARPACCIO - BEEF, SPRINGBOK OR OSTRICH

Served with shavings of Parmesan, mushrooms, rocket and balsamic crema R155

SQUID HEADS

Dusted with flour, deep fried. Served with tatar sauce R100

1/2 SHELL MUSSELS

Mussels drowned in a creamy wine, garlic sauce OR in a Napoletana, chili garlic sauce R155

BLACK MUSHROOMS FIRENZE (V)

Mushrooms covered with cream spinach, sprinkled with mozzarella cheese and baked in the oven R155

CARAMELLE CHORIZO

Fried chorizo sausage topped with caramelized onions served with sweet Thai chili sauce (sweet!) R120

CARPACCIO PLATTER (for 2 or more)

Springbok, beef and ostrich. Served with parmesan shavings, balsamic creme, fresh rocket and lemon wedges R365

MIXED TRIO PLATTER (Starter for 2)

Calamari, chicken livers, fried chorizo with caramelized onions. Served with pita bread R405

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 R155

SNAILS PARMEGIANA

6 snails served in a snail dish topped with grated parmesan cheese and baked in the oven R135

FRIED CRAB STICKS

4 Crumbed deep fried crab sticks served with tar-tar sauce R95



Salad

	SIDE	MAIN		SIDE	MAIN
BLUE CHEESE SALAD	R75	R95	GREEK SALAD (V)	R65	R95
Tossed salad greens, tomato, blue cheese, bacon bits, topped with blue cheese sauce			Tossed salad greens, tomato, feta and calamata olives		
GREEN SALAD (V)	R65	R90	LAMB SALAD (main only)		R155
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)	R85	R115	PRAWN & CALAMARI SALAD (main only) NEW		R195
Tossed salad greens, tomato, halloumi chunks, avo*, mixed nuts and peppadews			Tossed salad greens, tomato, deshelled prawns, calamari and avo		
SORRENTO SALAD	R85	R115			
Tossed salad greens, tomato, Cajun chicken, avo* and feta					

Pizza

	REGULAR	LARGE		REGULAR	LARGE
TRADITIONAL MARGHERITA (V) Mozzarella cheese and Italian tomato base	R115	R135	TUTTO	R165	R205
REGINA CLASSICO Country ham and mushrooms - a classic!	R135	R165	Country ham, bacon, Italian salami, mushrooms, onions, garlic and peppadews		
HAWAIIAN Country ham and pineapple	R135	R160	MEXICANO	R180	R235
MEAT MANIA Bacon, salami, country ham, BBQ beef strips	R160	R195	Italian bolognese, Jalapeño chili, garlic, onions and peppers		
TUSCANY Crispy bacon, white mushrooms, feta and avo*	R160	R195	PORTUGUESA (large only)		R320
VEGETARIAN (V) Mushrooms, halloumi cheese, green peppers, onion, peppadews and garlic	R165	R195	Prawns peri-lemon, calamari, chorizo and spring onions		
CHICKEN MAESTRO Marinated chicken cubes, caramelized onions, mushrooms and avo*	R160	R190	LAMB AL GRECO (large only)		R265
BBQ CHICKEN Marinated chicken cubes and mushrooms	R150	R180	Pulled garlic roasted lamb, herbs, spinach, feta and drizzled with mint jelly		
			AMALFI (large only)		R305
			Packed with grilled calamari, prawn, crab sticks, mussels, calamari crowns with a touch of garlic and topped with rocket		
			CHEF'S SPECIAL (large only)		R210
			Bacon, garlic, mushrooms, chili, peppadews and chorizo		
			POMPEI (large only)		R250
			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

R165

Smoked country ham smothered in a white mushroom creamy Parmesan sauce

BOLOGNESE SPAGHETTI

R150

Beef mince, Italian tomato, herbs and spices

SEAFOOD LINGUINE

R245

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

Spiced and simmered in a napoletana OR fresh creamy sauce

DONNA'S LINGUINE

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

R160

» No bacon option (V)

R145

ANGELLO PENNE PASTA

R195

Pulled roasted lamb with peppadews, feta cheese and mushrooms

SPICY CHORIZO PASTA

R185

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

» Swap chorizo for grilled halloumi

LASAGNE

R165

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

PESTO AGLIO OLIO SPAGHETTI

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

R165

» Add shelled prawns

R195

CHICKEN ALFREDO FETTUCINE

R165

Marinated chicken cubes, mushrooms, in a creamy parmesan sauce

MILANO PENNE

R180

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

» Swap chicken for halloumi

PANZEROTTI (V)

R165

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

POLLO PESTO FETTUCINI

» Chicken breast, basil pesto, mushrooms and cream

R175

» No chicken option (V)

R155

ALLA LUCA PENNE

R165

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

THE DON PASTA LINGUINE

R165

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

PASTA AL SALMONE

R235

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

QUATRO FORMAGGI GNOCCHI (V)

R190

4 cheese pasta

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

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) R285

Tender lamb with lemon, garlic and secret mountain herbs.

LAMB SHANK R395

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
- » No chorizo option

R280

R255

CALAMARI GRECO R275

Calamari grilled with garlic and sprinkled with feta cheese

SEAFOOD PLATTER FOR ONE R450

Grilled prawns, creamy garlic mussels, calamari and squid heads

PERI LEMON PRAWNS R310

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

FILLETO BRANDY BLUE CHEESE R265

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

OXTAIL R390

Brazed and slowly cooked. A must!

FORMAGGI STEAK

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

» 200g Sirloin R195

» 300g Rump R235

CHICKEN AND PRAWN THAI CURRY **NEW** R240

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 **NEW** R350

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) **NEW** R195

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



Wild Game Meat

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

GRILLED GEMSBOK FILLET R275

Wild berries sauce with Grana Pando shavings or

Rub Style-coated and crusted with mustard seeds, parsley and crushed peppercorns R255

WILDEBEE'S TRENCHADO R245

Succulent cubed Wildebees fillet, cooked in a traditional Portuguese sauce with olives, garlic and roasted chillies

GRILLED IMPALA STEAK R275

Covered in a luscious pear and cinnamon sauce, (blend of savory and sweet) or

Rub style-coated and crusted with mustard seeds, parsley and crushed peppercorns R255

KUDU FILLET R255

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	R275	CALAMARI (grilled or fried) Succulent, tender tubes drizzled with lemon butter Ask for cajun style calamari	R230
GRILLED KINGKLIP ROMANA (when available) Kingklip covered in a creamy prawn cheese and wine sauce	R335	CALAMARI TRI-FECTA Fried calamari legs, cajun calamari and grilled calamari	R335
BEER BATTER HAKE Golden brown deep fried hake in beer batter served with chips	R180	ROYAL PRAWN PLATTER 2 king prawns, 4 queen prawns, 6 prince prawns	R480
KINGKLIP MEDITERRANEAN Napoletana sauce, black olives and topped with grilled halloumi cheese	R320	GRILLED SOLE (when available) Grilled and drizzled with lemon butter	SQ
PRINCE PRAWNS	R285	SEARED SALMON Pepper crusted seared salmon	R320
HAKE Grilled and topped with lemon butter and served with tartar sauce	R165	8 QUEEN PRAWNS Choice of lemon butter or peri-lemon sauce	R395
		6 KING PRAWNS Choice of lemon butter or peri-lemon sauce	R380

Combo's



PRAWN & CALAMARI COMBO Best selling favourite!	R270	PRAWN & FILLET 250g	R355
HAKE & CALAMARI	R245	PRAWN & SIRLOIN 200g	R275
RIB & LAMB CHOPS	R255	PRAWN & HAKE	R265
RIB & PRAWN	R265	KINGKLIP & CALAMARI	R375
RIB & SIRLOIN 200g	R255	1/2 CHICKEN AND PRAWNS Smothered in peri-lemon butter sauce	R285



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	R295
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	R250	OPEN BURGER	
T-BONE 500g	R250	» 200g pure ground beef, char-grilled and served with chips	R130
PORK LOIN RIBS (basted and delicious)		» Saucy burger (choice of sauce)	R150
» 400g	R250	MAMA MIA BURGER	R175
» 800g	R395	200g pure ground beef awesomeness, double cheese (cheddar and cheese sauce), bacon bits and caramelized onion and served with chips	
RUMP 300g	R185	TOMAHAWK STEAK 800g NEW	R455
LAMB CHOPS 4 X 100g A char grilled and basted favorite	R325	Char grilled and basted or Pepper crusted with whole mustard seeds and parsley and course salt	
CARNE COMBO 2 Lamb chops, 200g sirloin and 200g ribs - what a feast!	R395		
SAUCES (EACH)		SIDES	
Brandy blue cheese sauce	R40	Stirfry / Creamed Spinach	R40
Mushroom and wine sauce	R40	Chips	R30
Cream garlic sauce	R40		
Peppercorn sauce	R40		
Cheese sauce	R40		

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

R195

CHICKEN SCHNITZEL

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

R170

R190

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 R165
- » Prego, #1 seller in a true Portuguese fashion R165
- » Parmagiana, topped with Italian tomato, mozzarella and Parmesan R175

PETTI DI POLLO HEALTH OPTION

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

R165



Vimas

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

R195

PARIGI

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

R245

RAPHAELA

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

R195

MONTE CHRISTO (V)

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

R195



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)

R195

CAJUN CHICKEN AND FETA CHEESE

R210

CALAMARI AND SHELLED PRAWNS

R265

BEEF STRIPS AND MUSHROOM

R235

LAMB, FETA AND SPINACH

R260

Topped with feta cheese



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