Authentic
Regional Italian
Cuisine
Open Café
Style Dining
&
Italian Specialty
Gourmet Market

Open All Day

- Featuring -
- Homemade -
Pasta
Sausage
Mozzarella
Antipasti
Focaccia

Take Out Available

DELI LUNCH

PANINI

VEGETARIANO — Six
Grilled mixed vegetable and basil pesto

AL PETTO DI POLLO — Eight
Grilled chicken breast , pancetta, arugula, tomato and bel paese cheese

PROSCIUTTO E MOZZARELLA — Seven
Parma ham, homemade mozzarella and oven roasted tomatoes

VITELLO ALLA PARMIGIANA — Eight
Breaded veal cutlet with mozzarella and tomato sauce

ITALIANO — Seven
Salami, hot coppa, sopressata and provolone cheese

ZUPPA DEL GIORNO — A.Q.
Chef Donato's Special Soup of the Day

ANTIPASTO E INSALATE

BRUSCHETTA RUSTICA — Four
Grilled bread, roasted eggplant, ricotta salata, tomatoes and basil

ANTIPASTO MISTO DELLA CASA — Eight
Assorted deli meats, cheeses and marinated vegetables

CARPACCIO CON RUCOLA — Nine
With arugula, capers, minced sweet onions & shaved grana

CARPACCIO MALATESTA — Ten
With roasted portobello, carmelized shallots, pinenuts, shaved parmigiano reggiano

INSALATA DELLA CASA — Four
Mixed green salad with balsamic vinaigrete

INSALATA DI MARE — Nine
Mixed seafood salad

INSALATA DI PASTA — Six
A daily variation of pasta salad

INSALATA DI BORLOTTI CON TONNO — Six
Borlotti bean salad with albocore tuna

INSALATA DI POMODORI ALLA CAPRESE — Eight
Vine ripe tomatoes, bocconcini di mozzarella, fresh basil and extra virgin olive oil

CHEFS DAILY SPECIALS
DONATO'S FEATURES A SPECIAL HOT LUNCH ITEM EVERY DAY

DOLCE
ASK ABOUT OUR SPECIAL DESSERT SELECTION

Hours
Deli Lunch
Tuesday - Saturday Noon- 5:00 pm
Dinner
Monday - Sunday 5:30 pm- 10:00 pm
Entertainment Friday and Saturday

Free Valet Parking

4614 Kilauea Ave
Honolulu, HI 96816

To order, contact
Phone: 808-738-5655
Fax: 808-739-5092

ANTIPASTI E INSALATE

BRUSCHETTA RUSTICA — Five
Grilled focaccia bread, roasted eggplant, ricotta salata, tomato and basil

ANTIPASTO MISTO DELLA CASA — Eight
Assorted deli meats, cheeses and marinated vegetables

GUAZZETTO DI VONGOLE — Ten
Sauteed clams with garlic and white wine with a hint of tomato

PORTOBELLO INPANATO — Ten
Breaded portobello mushroom on a bed of yellow tomato with a Calabrian chili pepper sauce and goat cheese

BOCCONCINI DI MOZZARELLA — Eight
Fresh homemade mozzarella wrapped with speck and grilled

INSALATA DI POMODORI ALLA CAPRESE (CAPRI'S ORIGINAL) — Eight
Vine ripe tomatoes, bocconcini di mozzarella, fresh basil and extra virgin olive oil

INSALATA MISTA DELLA CASA — Five
Fresh assorted greens, with fennel, tomatoes and cucumber balsamic vinaigrette

INSALATA ALLA RUCOLA — Seven
Arugula, gorgonzola cheese and walnut salad with grilled pancetta

DALLA CARPACCERIA

CARPACCIO CON RUCOLA — Ten
Thinly sliced beef tenderloin dressed with arugula, capers, minced sweet onions and shaved grana

CARPACCIO MALATESTA — Twelve
With roasted portobello, caramelized shallots, pinenuts, shaved parmigiano

BRESAOLA DELLA VALTELLINA — Twelve
Thinly sliced dry cured beef, olive oil, lemon and shaved parmigiano

CARPACCIO DI TONNO — Twelve
Fresh ahi carpaccio with capers, scallions, lemon and olive oil

PASTA E RISOTTI

SPAGHETTI AL TRULLO — Ten
Fresh tomato, garlic, basil, olive oil

ORECCHIETTE CON CIME DI RAPE — Fourteen
Pasta with rapini, anchovie, garlic, olive oil, topped with pan roasted seasoned bread crumbs - Donato's hometown specialty-

PENNE ALLA CALABRISELLA — Sixteen
Chicken, homemade sausage, broccoli rabe, eggplant and fresh vine ripe tomatoes

BIGOLI ALL'ANATRA — Fifteen
Long straw pasta w/roasted duck, capers, prosciutto, fresh tomato Pinot Grigio sauce

CANNELLONI DELLA NONNA — Sixteen
Fresh made cannelloni with veal, pork, beef and fresh mozzarella baked with tomato and bechamel sauce

LASAGNA DI LEGUMI ARROSTO — Fifteen
Roasted vegetable Lasagna

SPAGHETTI AL CARTOCCIO — Eighteen
Fresh mixed seafood w/pasta baked in parchment paper

LINGUINE ALLA DONATO ARRABIATO — Nineteen
Clams and gulf shrimp with spicy pomodoro sauce

RISOTTO AL FUNGHI MISTI — Eighteen
Italian arborio rice prepared w/mixed wild mushrooms and drizzled w/truffle oil

RISOTTO DEL GIORNO — A.Q.
Today's special risotto

SECONDI

POLLO AI CASTELLI ROMANI — Sixteen
Half chicken cut in pieces, sauteed with garlic, bay leaves, capers, olives, white wine and chianti vinegar

CAPPONE IMBOTTITO — Eighteen
Half boneless chicken roasted with prosciutto and fontina cheese stuffing

SPEZZATINO ALLA BOSCAIOLA — Twenty
Sausage, veal and beef stew with fresh artichokes, lentils, cremini mushrooms, over soft polenta topped with roasted garlic

PAILLARD DI VITELLO — Twenty-two
Grilled veal scaloppina topped with zesty arugula, fresh mozzarella, vine ripe tomato and gaeta olive salad

VITELLO AI FUNGHI — Twenty-four
Veal scaloppine sauteed with fresh assorted mushrooms and white wine

COSTATA AI FERRI — Twenty-six
20 oz. Porterhouse steak, marinated with fresh herbs and garlic, served w/sauteed mushrooms, peppers and onions

MAIALE TARTUFATO — Twenty-six
Double-cut stuffed pork chop with montasio cheese and smoked prosciutto, served with truffle sauce

AGNELLO A SCOTTADITO — Twenty-eight
Grilled Colorado lamb chops marinated with fig flavored balsamic vinegar, served with peperonata

CAPESANTE AL SALTO — Twenty-eight
Sauteed diver scallops with asparagus, and oyster mushrooms, served on lemon pepper linguine

PESCE FRESCO DEL GIORNO — A. Q.
Chef Donato's fresh catch of the day

DOLCI FATTI IN CASA
An assortment of desserts and Italian pastries to please the most discriminating palate.