

TEMPIO DELLA CUCINA ITALIANA



“Each dish is a masterpiece, carefully crafted with fresh, authentic ingredients, capturing the essence of traditional Italian recipes. From artisanal pastas to perfectly balanced sauces, Donatella offers an unparalleled culinary experience, where quality and flavor are guaranteed in every bite.”

@donatella.miami

1350 Collins Av, Miami Beach


DONATELLA

SOUTHERN ITALIAN COASTAL CUISINE

APPETIZERS • ANTIPASTI

GRILLED ARTICHOKEs 22
Coal-grilled whole artichoke hearts, E.V.O.O. and herbs*

FRITTO MISTO 26
Crispy mix of shrimp, calamari with basil and anchovy aioli

CARPACCIO DI MANZO 34
Fig-glazed Wagyu eye round, fresh black truffle, red wine pecorino, 24-month parmesan frico, micro basil with truffle vinaigrette

GRILLED OCTOPUS 30
Charred octopus, paired with Taggiasche olive purée and yellow tomato purée, topped with basil oil

PROSCIUTTO MOZZARELLA 28
Fresh buffalo mozzarella D.O.P., 20 month Prosciutto San Danielle **

FOCACCIA 8
Roasted rosemary focaccia

RAW • CRUDO

GAMBERO ROSSO 30
Thinly sliced Royal red shrimp, limoncello vinaigrette*

TUNA TARTARE 29
Bluefin tuna, crème fraîche, Meyer lemon, crispy pasta chips

SALMON TARTARE 28
Lemon dressing, shallots, orange zest and pasta chips

WEST COAST OYSTERS 28/52
Orange citrus, pesto pearls, lemon essence (½ dozen or full dozen)

TRIO OF CRUDO 36
Hamachi, tuna, salmon, citrus broth, pickled Fresno chile, lemon oil and orange zest

HAMACHI CRUDO 28
Apple yuzu, pickled Fresno chile

CARPACCIO DI POLIPO 26
Octopus, frisée, marinated cannellini beans, Meyer lemon, parsley, heirloom cherry tomatoes, and E.V.O.O.

**Our chef recommends adding osetra caviar (add 25)*

SALAD • INSALATA

DONATELLA SALAD 24
Bibb lettuce, white endive with marinated heirloom tomatoes, roasted pistachio, shaved Pecorino aged in red wine and pistachio vinaigrette

BURRATA TOMATO SALAD 24
Burrata, fresh tomatoes, petite basil, Calabrian oregano, Maldon salt and E.V.O.O.*

GRILLED PEARS & GOAT CHEESE SALAD 26
Brown butter pears, arugula, roasted walnuts, truffle goat cheese with Dijon vinaigrette and a truffle honey drizzle

*E.V.O.O.: Extra Virgin Olive Oil.
**D.O.P.: Denominazione d' Origine Protetta

PASTA • PRIMI

CAMPANELLE POMODORO 28
Piennolo del Vesuvio D.O.P. tomatoes, garlic, fresh basil with E.V.O.O.*, **

LINGUINE ALLE VONGOLE 34
Linguini tossed with Manila clams, white wine, garlic and shallots

*AMALFI LIMONE 32
Fettuccine with 3-month-preserved Meyer lemon, lemon oil and crème fraîche

**Our chef recommends adding osetra caviar (add 25)*

RIGATONI NDUJA 33
Yellow Piennolo del Vesuvio tomatoes D.O.P., spicy nduja, red wine vinegar and 24-month Parmigiano Reggiano*

SPAGHETTI ALLA NERANO 31
Zucchini, sharp provolone del Monaco, 24-month Parmigiano Reggiano, garlic E.V.O.O and basil*

BLACK TRUFFLE CACIO E PEPE 42
Bucatini, pecorino romano, Tellicherry peppercorns, crispy parmesan and freshly shaved black truffle

OUR PASTAS ARE HANDMADE DAILY USING A TRADITIONAL EGG-FREE, VEGAN RECIPE. BUON APPETITO!

MAIN COURSE • SECONDI

SKULL ISLAND PRAWNS 59
Coal-grilled giant wild caught prawns, charred lemon vinaigrette and Calabrian chili butter

VEAL MILANESE 66
Crispy bone-in veal cutlet, arugula heirloom cherry tomato

RIBEYE 79
Coal-grilled Prime Ribeye with red wine butter

FILET MIGNON 72
Coal-grilled Prime Filet Mignon with red wine demi-glace

SALMON 42
Coal-seared Salmon filet, shaved fennel, frisée, heirloom tomatoes, Taggiasche olives, mint

BRANZINO 58
Coal-seared Branzino, marinated heirloom tomatoes, zucchini scapece and grilled lemon

NEW YORK STRIP 76
Coal-grilled NY Strip served with herb butter

NEW ZEALAND LAMB RACK 68
New Zealand lamb rack served with carrot purée

SIDES • CONTORNI 14

ROASTED POTATOES
TRUFFLE HONEY CARROTS
BROCCOLINI
ASPARAGUS

20% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL.

*Consuming raw, undercooked, or barely cooked foods of animal origin—such as beef, eggs, fish, lamb, milk, poultry or shellfish—may increase the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.