



DONATELLA

BOUTIQUE HOTEL & RESTAURANT

MIAMI **Spice**

\$65

FRIDAY AND SATURDAY

DINNER

ANTIPASTI • PRIMI • DOLCE

ADD 30
ITALIAN WINE SELECTION



@donatellarestaurant

1350 Collins Av, Miami Beach

SIGNATURE WELCOME GLASS OF PROSECCO

APPETIZERS • ANTIPASTI

Choice of:

Mastroberardino, Greco Di Tufo, Nova Serra Doc. Italy Ca Dei Frati, Rosé, Lombardia. Italy

TUNA TARTARE

Bluefin tuna, crème fraîche, Meyer lemon,
crispy pasta chips

BURRATA TOMATO SALAD

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

DUO OF CRUDO

Bluefin tuna, salmon, citrus broth,
pickled Fresno chile, lemon oil and orange zest

GRILLED ARTICHOKES

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

FRITTO MISTO

Crispy mix of shrimp, calamari with basil
and anchovy aioli

PASTA • PRIMI

Choice of:

CAFFAGIO SINGLE STATE, Chianti Classico, Tuscany. Italy

GREPPICANTE BOLGHERI, Supertuscan, Tuscany. Italy

RIGATONI NDUJA

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

*AMALFI LIMONE

Fettuccine with 3-month-preserved Meyer lemon,
lemon oil and crème fraîche

**Chef recommends adding osetra caviar (add 25)*

FILET MIGNON

Coal-grilled Prime Filet Mignon with
red wine demi-glace

Add 10 Supplemental

SALMON

Coal-seared salmon fillet, shaved fennel, frisée,
heirloom tomatoes, Taggiasche olives, mint

CAMPANELLE POMODORO

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

BRANZINO

Coal-seared branzino, marinated heirloom
tomatoes, zucchini scapece and grilled lemon

*E.V.O.O.: Extra Virgin Olive Oil.

**D.O.P.: Denominazione d' Origine Protetta

WINE

PINK FLAMINGO TÊTE DE CUVÉE

Rosé, Grenache, Camargue, France

By the Glass 14

By the Bottle 58

DESSERT • DOLCE

LIMONCELLO MARCATI, Veneto. Italy

TIRAMISU

Espresso Soaked Savoiardi Cookie, Sweet Mascarpone Cream,
coffee crème anglaise & Dark Cocoa Powder Dusting

DELIZIA AL LIMONE

Limoncello Soaked Vanilla Sponge Cake, Lemon Curd,
Lemon Mousse, White Mirror Glaze

A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO THE BILL AND DISTRIBUTED TO THE SERVICE TEAM AND TO SUPPORT THE RESTAURANT'S OPERATIONS.

*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.

ALLERGY NOTICE: At VE Hospitality, your safety and enjoyment are important to us. Some menu items, including desserts, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.



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SUNDAY TO THURSDAY

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CAMPANELLE POMODORO
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fresh basil with E.V.O.O.* *

*E.V.O.O.: Extra Virgin Olive Oil.

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