

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 19

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,
pecorino, 24-month parmesan frico,
micro basil with truffle vinaigrette

FOCACCIA 9

Roasted cherry tomatoes

POLPETTE AL SUGO 22

Tender beef and pork meatballs, cherry
tomato marinara, ricotta foam, micro basil

PROSCIUTTO E MOZZARELLA 28

Fresh local mozzarella,
20 month Prosciutto San Daniele *D.O.P.*

GRILLED OCTOPUS 29

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

RAW • CRUDO*

GAMBERO ROSSO 29

Thinly sliced Royal red shrimp,
limoncello vinaigrette*

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

DUO OF CRUDO 36

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

TUNA TARTARE 29

Bluefin tuna, crème fraiche, Meyer
lemon, crispy pasta chips*

SALAD • INSALATA

DONATELLA SALAD 23

Bibb lettuce, radicchio with marinated heirloom
tomatoes, roasted pistachios, shaved Pecorino
and pistachio vinaigrette

BURRATA TOMATO SALAD 24

Local burrata, fresh tomatoes, petite basil,
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

PACCHERI AL POMODORO 28

Paccheri, cherry tomatoes, garlic,
fresh basil with *E.V.O.O.*

LINGUINE ALLE VONGOLE 34

Linguine tossed with Manila clams,
white wine, garlic and shallots

RAVIOLI AI GAMBERI 36

Royal red shrimp tartare, ricotta, lemon
zest, pistachios, light lemon Pecorino
sauce, lemon oil

BLACK TRUFFLE

CACIO E PEPE 42

Bucatini, pecorino romano, Tellicherry
peppercorns, crispy parmesan and freshly
shaved black truffle

AMALFI LIMONE 32

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

*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

TRUFFLE MUSHROOM RISOTTO 32

Porcini broth, roasted foraged mushrooms, black truffle
spread, Grana Padano & truffle oil

LINGUINE AI FRUTTI DI MARE 48

Lobster broth, P.E.I. mussels, Manila clams, bay scallops,
royal red shrimp, octopus

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 tomatoes

RIBEYE 69

Coal-grilled Prime Ribeye with red wine butter

FILET MIGNON 60

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

BRANZINO 58

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

WHOLE ORATA 55

Fresh Mediterranean white fish, Jospers-grilled
whole, grilled lemon, extra virgin olive oil

SALMON 42

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

SIDES • CONTORNI 14

ASPARAGUS

ROASTED POTATOES

BROCCOLINI

ROASTED MUSHROOMS

TRUFFLE HONEY

CARROTS

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.

At VE Hospitality, your safety and enjoyment are important to us. Some menu items 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.