

D'Onofrio's
Trattoria

DINNER MENU

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ZUPPA E INSALATA

Crema di Ceci con Gamberi 26

Cream of garbanzo beans with shrimp (soup)

Zuppa di Lenticchie 24

Lentils with diced vegetables (soup)

Di Stagioni 30

Local mixed greens, apples, blue cheese

Toasted walnuts

Honey balsamic vinaigrette

Caesar 32

Romaine hearts, shaved parmesan, anchovies, bacon, garlic croutons

Classic Caesar dressing

La Rhugetta 28

Local arugula, cherry tomatoes, shaved parmesan

Lemon vinaigrette

La Caprese 38

Local tomatoes, fresh mozzarella, arugula,

pesto oil, Balsamic reduction

ANTIPASTI

Cozze alla Marinara con Chorizo Italiano 46

Mussels and clams, Italian chorizo, fresh herbs

Red wine, tomato sauce

Gamberetti Al Limone 34

Sautéed shrimp, lemon butter sauce

Served on a bed of arugula

Antipasto Misto (serves 2 persons) 48

Mushrooms, zucchini, eggplant, red and yellow peppers, honey poached garlic pods, prosciutto tomato, black and green olives, parmesan cheese, fresh mozzarella, Balsamic reduction

Bruschetta 24

Oven toasted bread, fresh mozzarella

Basil, diced tomato

Verdure Napoletane 30

Roasted eggplant, mushrooms, red pepper

Asparagus, basil coulis

Balsamic reduction

Carpaccio Di Salmone 36

Smoked salmon, black olives, capers

Served on a bed of mixed leaves

Calamari 36

Deep fried

Served with a lemon garlic aioli on a bed of mixed leaves

Grilled

Served with sauteed black olives and red peppers on a bed of mixed leaves

Prices inclusive of VAT, DTS and subject to a 10% service charge.

Please consult a member of our service team if you have any special dietary requirements.

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PASTA

(Gluten free pasta available)

Cappellini al Naturale 36

Fresh basil
Tomato sauce

Spaghetti Carbonara 44

Bacon, peas, parmesan, poached egg
Cream sauce

Rigatoni alla Fiorentina 42

Grilled chicken breast, spinach, ricotta
Light cream sauce

Spaghetti alla Bolognese 38

Fresh basil, parmesan
Tomato and beef sauce

Gnocchi Gamberi 46

Sautéed shrimp
Lemon basil pesto sauce

Penne Piccante con Salsiccia 42

House made Italian sausage, zucchini
Cherry tomatoes
Spicy tomato sauce or spicy rose sauce

Linguine alla Pescatore 60

Shrimp, mussels, clams, smoked salmon, calamari,
cherry tomatoes, chili flakes, fresh basil
Tomato sauce or garlic white wine sauce

Fettucini ai Funghi 42

Assorted mushrooms, spinach, truffle oil
Light cream sauce

Penne al Pesto con Pollo 42

Grilled chicken breast, parmesan
Pesto sauce

Lasagna 44

Ground beef, mozzarella, ricotta, parmesan
Tomato sauce

Rigatoni Ai Quattro Formaggi 46

Gorgonzola, mozzarella, parmesan,
Smoked cheese, arugula, walnuts
Cream sauce

Penne Primavera 42

Mushrooms, tomato, spinach, garlic,
sweet peppers, zucchini, tomato sauce

Linguine agli Scampi 50

Sautéed shrimp, chili flakes
Lemon butter,
White wine sauce

RISOTTO

Chiara 60

Scallops, shrimp, clams, fresh salmon,
calamari and cherry tomatoes

Ai Gamberi 48

Sautéed shrimp, basil cream sauce

Ai Funghi 40

Mixed mushrooms, fresh herbs, truffle oil

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SECONDI

Vitello al Marsala 66

Tender veal ,mushrooms
Tomatoes, new potato garlic mash
Marsala wine sauce

Pollo alla Milanese 48

Breaded chicken breast, arugula, cherry tomatoes
Parmesan cheese

Agnello alla Toscano 70

Braised lamb, sautéed vegetables
New potato garlic mash

Bistecca Di Manzo 76

Grilled 6oz Ribeye, grilled asparagus,
Pizzaiola sauce

Pollo alla Piccata 46

Tender chicken breast
Capers, cherry tomatoes, spaghetti
White wine sauce

Parmigiana 44

Baked eggplant, fresh basil
Ricotta cheese, parmesan
Tomato sauce

Misto Pesce Alla Griglia 66

Grilled shrimp, scallops, calamari, fresh salmon
Served on a bed of mixed leaves
with grilled tomatoes

Snapper Scottato 65

Pan seared snapper
Steamed garlic and parsley potatoes,
Black and green olives, tomatoes, parsley, capers
Lemon butter sauce

Caprese di Mahi-Mahi 56

Grilled mahi-mahi
Rosemary herb potato
Tuscan sauce

Tonna alla Livornese 58

Black pepper crusted and seared tuna,
sundried tomato, sweet pepper,
black olives, asparagus
Balsamic vinegar reduction

CONTORNI

Garden Salad	12	Risotto	14
Rosemary Herb Potatoes	12	Pasta	14
New Potato Garlic Mash	12	Garlic Bread	12
Grilled Asparagus	16	Sautéed Vegetables	14
Garlic and Parsley Potatoes	14		

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PIZZA

Napoletana

Olives, peppers, anchovies, onions, mushrooms
Mozzarella
Tomato sauce
Small 32 ♦ Large 42

Frutti di Mare

Smoked salmon, mussels, clams, calamari, shrimp
Mozzarella
Bajan pepper sauce and tomato sauce
Small 36 ♦ Large 46

Toscana

Ham, Italian sausage, pepperoni
Mozzarella
Tomato sauce
Small 36 ♦ Large 46

Vito

Prosciutto, arugula, shaved parmesan
Mozzarella
Tomato sauce
Small 32 ♦ Large 42

Teresa

Smoked chicken, onion, black olives, red pepper
Mozzarella
Goat cheese spread
Small 32 ♦ Large 42

Margherita

Fresh basil, sliced tomato
Mozzarella
Tomato sauce
Small 30 ♦ Large 40

Locale

Sweet peppers, sautéed onions, ham, pineapples
Mozzarella
Tomato sauce
Small 35 ♦ Large 45

Carne e Funghi

Chicken, bacon, mushrooms
Mozzarella
Tomato sauce
Small 36 ♦ Large 46

BUILD YOUR OWN PIZZA

Standard Pizza

Tomato sauce, mozzarella
Small 20
Large 30
Gluten Free 25

Toppings

\$4 per topping

Onions | Sweet Peppers | Mushrooms | Olives
Tomatoes | Pineapple | Arugula | Extra Mozzarella

\$6 per topping

Pepperoni | Chicken | Ham | Roasted Artichoke
Italian Sausage | Bacon

\$8 per topping

Shrimp | Prosciutto | Smoked Salmon

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DOLCI

Affogato 22

Vanilla ice cream, chocolate flakes,
with a shot of espresso

Macedonia di Frutta 22

Assorted seasonal fruits
Lemon Cream Sauce

Cheesecake dello Chef 26

Chef's signature cheesecake

Gelato Trio 26

Homemade raspberry, vanilla or chocolate gelato
Lemon & fennel seed biscotti, raspberry coulis

Vanilla Panna Cotta 26

Fresh berries, almond florentine

Tiramisu 28

Coffee soaked lady fingers, mascarpone cream
Cocoa powder

Torta Al Cioccolato 26

Milk chocolate ganache, amaretto liqueur
Caramel Ice Cream

Ice Cream

1 Scoop 14 ♦ 2 Scoop 20