

D'Onofrio's
Trattoria

DINNER MENU

D'Onofrio's

Trattoria

ZUPPA E INSALATA

Crema di Ceci con Gamberi 26

Cream of garbanzo beans with shrimp (soup)

Zuppa di Lenticchie 20

Lentils with diced vegetables (soup)

Di Stagioni 28

Local mixed greens, apples, blue cheese

Toasted walnuts

Honey balsamic vinaigrette

Caesar 30

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

Classic Caesar dressing

La Rhugetta 26

Local arugula, cherry tomatoes, shaved parmesan

Lemon vinaigrette

La Caprese 38

Local tomatoes, fresh mozzarella, arugula, basil

Balsamic reduction

ANTIPASTI

Cozze alla Marinara con Chorizo Italiano 46

Mussels and clams, Italian chorizo, fresh herbs

Red wine, tomato sauce

Gamberetti Al Limone 32

Sautéed shrimp, lemon & white wine 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, parmesan cheese, fresh mozzarella

Balsamic reduction

Bruschetta 22

Oven toasted bread, fresh mozzarella

Basil, diced tomato

Verdure Napoletane 28

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 32

Deep fried or grilled calamari

Served 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.

D'Onofrio's

Trattoria

PASTA

(Gluten free pasta available)

Cappellini al Naturale 36

Fresh basil
Tomato sauce

Spaghetti Carbonara 40

Bacon, peas, parmesan, poached egg
Cream sauce

Rigatoni alla Fiorentina 40

Grilled chicken breast, spinach, ricotta
Light cream sauce

Spaghetti alla Bolognese 38

Fresh basil, parmesan
Tomato and beef sauce

Gnocchi Gamberi 42

Sautéed shrimp
Lemon basil pesto sauce

Penne Piccante con Salsiccia 40

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

Linguine alla Pescatore 54

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

Fettucini ai Funghi 40

Assorted mushrooms, spinach
Light cream sauce

Penne al Pesto con Pollo 40

Grilled chicken breast, parmesan
Pesto sauce

Lasagna 42

Ground beef, mozzarella, ricotta, parmesan
Tomato sauce

Rigatoni Ai Quattro Formaggi 40

Gorgonzola, mozzarella, parmesan, ricotta,
Arugula, walnuts
Cream sauce

Penne Primavera 40

Mushrooms, tomato, spinach, garlic,
sweet peppers, olive oil, tomato sauce

Linguine agli Scampi 46

Sautéed shrimp, chili flakes
Lemon butter,
White wine sauce

RISOTTO

Chiara 56

Scallops, shrimp, clams, fresh salmon and calamari

Ai Gamberi 44

Sautéed shrimp, basil cream sauce

Ai Funghi 38

Mixed mushrooms, fresh herbs, truffle oil

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.

D'Onofrio's

Trattoria

SECONDI

Vitello al Marsala 62

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

Pollo alla Milanese 46

Breaded chicken breast, arugula, cherry tomatoes
Parmesan cheese
Warm lemon butter vinaigrette

Agnello alla Toscano 66

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 42

Baked eggplant
Ricotta cheese, parmesan
Tomato sauce

Misto Pesce Alla Griglia 60

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

Snapper Scottato 60

Pan seared snapper
Steamed garlic and parsley potatoes,
Black and green olives
Cherry tomatoes, parsley

Caprese di Mahi-Mahi 56

Grilled mahi-mahi
Rosemary herb potato
Tuscan sauce

Tonna alla Livornese 58

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

CONTORNI

Garden Salad	10	Risotto	14
Rosemary Herb Potatoes	10	Pasta	14
New Potato Garlic Mash	10	Garlic Bread	12
Grilled Asparagus	12	Sautéed Vegetables	10
Garlic and Parsley Potatoes	12		

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.

D'Onofrio's

Trattoria

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
Goat cheese
Tomato sauce
Small 36 ♦ Large 46

Margherita

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

Locale

Sweet peppers, sautéed onions, ham, pineapples
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

D'Onofrio's
Trattoria

D'Onofrio's

Trattoria

DOLCI

Cannoli 24

Large Cannoli shells, Ricotta cheese
Chocolate Chips

Vanilla Panna Cotta 24

Fresh berries, Almond Florentine

Torta Al Cioccolato 24

Milk chocolate Ganache, Amaretto Liqueur, Caramel Ice Cream

Cheesecake dello Chef 22

Chef's signature cheesecake

Tiramisu 24

Coffee soaked lady fingers, Mascarpone cream
Cocoa powder

Gelato Trio 22

Homemade Raspberry, Vanilla or Chocolate gelato
Lemon & Fennel seed biscotti, Raspberry coulis

Macedonia di Frutta 20

Assorted seasonal fruits
Lemon Cream Sauce