

Donatelli's | bistro

appetizers

Steamed Mussels | \$8.85

Classic mussels sautéed in a delightful lemon white wine garlic broth

Calamari | \$8.85

Flash fried, light, crispy and tender, served with our signature marinara sauce

Bruschetta | \$8.20

Toasted house bread topped with mozzarella and fresh Italian tomato, garlic and sweet basil

Portabella Mushrooms | \$9.95

Stuffed with a cream cheese, crab, and onion blend

Garlic Bread | \$5.25

Garlic Cheese Bread | \$6.30

Thick slices with garlic butter and provol cheese

Mozzarella Marinara | \$8.30

Thick slices of mozzarella breaded and fried, served with our house made marinara

Sweet and Spicy Wings | \$8.90

Don's own special blend of either sweet Apricot Jam or hot sauce

Toasted Cannelloni (6) | \$8.30

Tasty bites breaded and fried, served with our house made meat sauce

Toasted Ravioli (8) | \$8.35

Our own version of a St. Louis specialty served with meat sauce

Melanzane Parmigiano | \$8.30

Eggplant with marinara, ricotta, provol, and parmigiano cheese

A Tasting of Four | \$19.10

Bruschetta, sweet and spicy wings, toasted ravioli and mozzarella marinara

Appetizer Sampler | \$31.45

Toasted ravioli, toasted cannelloni, chicken wings, mozzarella marinara, and garlic cheese bread

Insalata | salads

House Salad | Small \$7.95 | Large \$9.95

Mixed greens tossed in Don's house made creamy Italian dressing with pimentos, provol and Parmigiano cheese

Chop Salad | \$10.95

Mixed greens, warm grilled chicken, blue cheese crumbles, smoked bacon, tomato, avocado, and hard-boiled eggs tossed in a creamy Italian dressing

Greek Salad | \$9.90

Mixed greens tossed with tomato, olives, red onion, and feta with our house made vinaigrette

Chicken Spiedini Salad | Small \$10.15 | Large \$12.15

Don's house salad complimented with chicken spiedini

Caprese Salad | \$9.70

Sliced tomatoes topped with fresh mozzarella, drizzled in olive oil and vinegar sprinkled with fresh chopped basil

Dressings:

Donatelli's house made Creamy Italian
Add Blue Cheese Crumbles \$1.40 extra

Add Chicken \$4.00 | Shrimp \$5.00 | Anchovies \$2.80 extra

Zuppa | soups

Minestrone or Chicken & Dumpling Soup

Cup \$3.00 | Bowl \$5.25

Soup Of The Day

Cup \$3.00 | Bowl \$5.25

Pasta Rosso | red sauce

Baked Lasagna | \$14.⁸⁵

Layered noodles with meat, ricotta, and provol cheese
Wine Suggestion: Banfi 'Classico' Chianti

Linguini Marinara | \$12.³⁰

Pasta topped with marinara sauce and mushrooms
Wine Suggestion: Banfi 'Classico' Chianti

Spaghetti Con Melanzane | \$13.⁷⁰

Eggplant topped with marinara sauce and mushrooms on a bed of pasta
Wine Suggestion: Irony Pinot Noir

Melanzane Parmigiano | \$14.⁸⁵

Eggplant with marinara, ricotta, provol and parmigiano cheese
Wine Suggestion: Llai Llai Pinot Noir

Spaghetti Con Polpetta | \$13.⁵⁰

Pasta with meatballs or meat sauce
Wine Suggestion: Joel Gott 815 Cabernet

Tortellini | \$13.²⁵

Pasta stuffed with meat and topped with meat sauce and mushrooms
Wine Suggestion: Sterling Vitners Collection Merlot

Manicotti Rosso | \$13.⁷⁰

Three rolled pasta noodles stuffed with ricotta cheese in a marinara topped with a cream sauce
Wine Suggestion: Sterling Vitners Collection Merlot

Ravioli Rosso | \$13.⁷⁰

Meat filled pasta topped with meat sauce
Wine Suggestion: Aquinas Cabernet

Cannelloni Rosso | \$13.⁷⁰

Three rolled pasta noodles stuffed with meat in a marinara sauce topped with a cream sauce
Wine Suggestion: William Hill Chardonnay

Spaghetti Con Salsiccia | \$13.⁷⁰

Spaghetti topped with marinara sauce and salsiccia
Wine Suggestion: Ozv Zinfandel

light pasta

Linguini Con Pesce | \$16.²⁵

Shrimp, crab meat and sea clams in garlic butter with fresh mushrooms
Wine Suggestion: Cellar #8 Pinot Grigio

Sicilian Pasta | \$15.⁸⁵

Olive Oil, butter and garlic, sautéed with sun-dried tomatoes and mushrooms over fettuccine noodles
Wine Suggestion: Chateau St. Midelle Riesling

Light Primavera | \$15.²⁵

Broccoli, cauliflower, tomato, peas, carrots, and mushroom in a lightly seasoned stock
Wine Suggestion: Chateau St. Midelle Riesling

Pasta Bianco | white sauce

Cavatelli Con Broccoli | \$13.⁵⁰

Shell pasta with broccoli and mushrooms in a cream sauce
Wine Suggestion: Cellar #8 Pinot Grigio

Linguini Tutamare | \$16.²⁵

Shrimp, sea clams, crab meat and mushrooms with garlic cream sauce
Wine Suggestion: Cellar #8 Pinot Grigio

Cannelloni Bianco | \$13.⁹⁵

Three rolled pasta noodles stuffed with meat and topped with fresh mushrooms and cream sauce
Wine Suggestion: William Hill Chardonnay

Fettuccine Carbonara | \$14.³⁰

Noodles with egg and bacon in a cream sauce
Wine Suggestion: William Hill Chardonnay

Tortellini Alfredo | \$13.⁹⁵

Meat stuffed pasta with a cream sauce and mushrooms
Wine Suggestion: Sonoma Cutrer Russian River

Fettuccine Alfredo | \$12.⁹⁵

Noodles in a rich cream sauce
Wine Suggestion: William Hill Chardonnay

Seafood Cannelloni | \$22.⁹⁵

Lobster, shrimp, scallops in a cream sauce
Wine Suggestion: William Hill Chardonnay

Tortellini Donatelli | \$14.²⁵

Meat stuffed pasta with ham, peas, and mushrooms in a sherry cream sauce
Wine Suggestion: Whitehaven Sauvignon Blanc

Ravioli Bianco | \$13.⁹⁵

Pasta pillows stuffed with meat and topped with cream sauce
Wine Suggestion: William Hill Chardonnay

Manicotti Bianco | \$13.⁹⁵

Three rolled pasta noodles stuffed with ricotta cheese and topped with fresh mushrooms and cream sauce
Wine Suggestion: Sonoma Russian River

Pastas served with bread and a dinner salad.

Add Chicken \$4.⁰⁰ | Salsiccia \$4.⁰⁰ | Shrimp \$5.⁰⁰ to any of our pastas

Pollo | chicken

Chicken Marsala | \$19.⁹⁵

Lightly breaded chicken, charbroiled and topped with provol cheese and mushrooms in Marsala wine sauce
Wine Suggestion: Chateau St. Michelle Riesling

Chicken Spiedini | \$20.⁹⁵

Marinated chicken, lightly breaded and skewered, served charbroiled in garlic butter sauce with lemon wedges
Wine Suggestion: William Hill Chardonnay

Chicken Modiga | \$20.⁹⁵

Breaded, charbroiled and topped with a white wine lemon butter sauce, provol cheese and fresh mushrooms
Wine Suggestion: William Hill Chardonnay

Chicken Donatelli | \$20.⁹⁵

Charbroiled and served in lemon butter and garlic sauce with provol cheese, fresh broccoli and mushrooms
Wine Suggestion: William Hill Chardonnay

Chicken Parmigiano | \$20.⁹⁵

Classic chicken parmigiano served atop a bed of linguini noodles in a red cream sauce
Wine Suggestion: Llai Llai Pinot Noir

Pesce | seafood

Tilapia Cardinale | \$17.¹⁵

Fried or baked, lightly breaded, with mushrooms and peas in a white wine lemon butter cheese sauce
Wine Suggestion: William Hill Chardonnay

Tilapia | \$15.⁸⁵

Fried or baked, lightly breaded and served with tarter or cocktail sauce and lemon wedges
Wine Suggestion: Whitehaven Sauvignon Blanc

Parmigiano-Crusted Salmon | \$21.⁷⁰

An eight ounce salmon rolled in parmigiano, baked and topped with garlic oil
Wine Suggestion: William Hill Chardonnay

Steamed Mussels | \$15.⁸⁵

Mussels sautéed in a lemon white wine garlic broth
Wine Suggestion: Cellar #8 Pinot Grigio

Calamari | \$16.¹⁵

Flash fried, crispy and tender, served with our signature marinara sauce
Wine Suggestion: Whitehaven Sauvignon Blanc

Seafood Diavolo | \$20.⁴⁵

Cream sauce and a touch of marinara with crab meat, shrimp, scallops, green onions over a bed of linguini noodles
Wine Suggestion: Cellar #8 Pinot Grigio

Pecan Encrusted Mahi | \$23.⁸⁰

Mahi encrusted with pecans and a light honey glaze
Wine Suggestion: William Hill Chardonnay

Salmon Alfresco | \$22.⁹⁵

Lightly breaded and charbroiled served in white wine lemon butter, sun dried tomatoes with fresh basil
Wine Suggestion: Cellar #8 Pinot Grigio

Bistecca | steak

Tenderloin Modiga | Market Price

Ten ounce breaded beef tenderloin topped with provol cheese, white wine butter sauce, mushrooms and garlic
Wine Suggestion: Llai Llai Pinot Noir

Strip Modiga | Market Price

Breaded strip loin topped with provol cheese and a white wine butter sauce, mushrooms and garlic
Wine Suggestion: Llai Llai Pinot Noir

Strip Donatelli | Market Price

Twelve oz breaded grilled strip, topped with provol cheese, lemon butter sauce, crab meat and mushrooms
Wine Suggestion: Joel Gott 815 Cabernet

Strip Fiamma | Market Price

Charbroiled Strip Sirloin
Wine Suggestion: Rosemont Shiraz

Beef Sotto | \$20.⁴⁵

Breaded and charbroiled beef medallions covered with provol cheese and a white wine lemon butter sauce, mushrooms and garlic
Wine Suggestion: Sterling Vitner's Collection

Beef Marsala | \$20.⁴⁵

Breaded medallions of beef topped with provol cheese, mushrooms and Marsala wine sauce
Wine Suggestion: OZV Zinfandel

Vitello | veal

Veal Oscar | \$23.⁰⁰

Lightly breaded, sautéed and topped with white wine cream sauce with crab meat, asparagus, and mushrooms.
Wine Suggestion: Llai Llai Pinot Noir

Veal Piccata | \$21.⁸⁰

Floured and fried topped with white wine, lemon butter, and capers.
Wine Suggestion: Whitehaven Sauvignon Blanc

house made risotto

Mushroom Risotto | \$20.45

A blend of wonderfully aromatic fresh mushrooms, sautéed with olive oil

Wine Suggestion: Llai Llai Pinot Noir

Champagne Seafood Risotto | \$24.45

A combination of shrimp, mussels and scallops sautéed with a splash of champagne

Wine Suggestion: William Hill Chardonnay

Panino con Carne | sandwiches

Steak Sandwich | \$12.30

Breaded Black Angus beef medallions with green peppers, sautéed onion, and cheeses

Grilled Chicken | \$11.50

Served on a soft roll with cheese (served with lettuce and tomato upon request)

Fish Sandwich | \$11.25

A lightly breaded and seasoned white fish, pan fried (served with lettuce and tomato upon request)

Hamburger | \$11.25

Certified Black Angus Beef (served with lettuce and tomato upon request)

All Sandwiches served with French fries and dinner salad.

specialty pizza

Cheese

13" \$11.15 | 16" \$14.25

Chicken Fajita

Marinated chicken with green peppers, onions, and tomatoes

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Cajun shrimp

Shrimp, green peppers, red peppers, onions, and tomatoes

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Eggplant

Eggplant with sliced tomatoes and provol cheese

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Vegetarian

Onions, green peppers, mushrooms, black olives, tomatoes and broccoli

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Deluxe

Pepperoni, mushrooms, green peppers, onions, and sausage

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Hot & Spicy

Taco beef, jalapeños, and onions topped with fresh lettuce and tomatoes

13" \$15.35 | 16" \$19.25 | Additional Toppings | \$2.00

Additional Toppings:

Sausage | Hamburger | Pepperoni | Onions
Fresh Mushrooms | Green Peppers | Bacon
Tomatoes | Green Olives | Black Olives
Canadian Bacon | Fresh Garlic | Extra Cheese
Add Anchovies \$2.80 | Add Chicken \$4.00
Add Shrimp \$5.00

desserts

Tiramisu | \$6.40

An Italian favorite

Cannoli | \$6.40

A classic Italian dessert

Cheesecake | \$6.40

Topped with strawberry, raspberry or chocolate

Chocolate Layer Cake | \$6.40

Vanilla Ice Cream | \$5.65

Served with strawberry or chocolate topping

Featured Dessert | \$7.50

All of our food is prepared to order and will take some time. Please sit back, have a glass of wine and enjoy!

Live Entertainment

Wednesday @ 7:00pm • Friday & Saturday @ 8:00pm

Private Party Rooms Available and Catering Available for All Occasions

A convenience charge of 2.50 will be charged for split orders and an 18% gratuity will be added to parties of six or more.
20% gratuity will be added to large parties of 20 or more.

Consuming raw or undercooked meat, fish, or seafood may increase your risk of foodborne illness.