

# Donatelli's | Bistro

## appetizers

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### Steamed Mussels | 11<sup>00</sup>

Classic mussels sautéed in a delightful lemon white wine garlic broth

### Calamari | 11<sup>00</sup>

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

### Bruschetta | 9<sup>95</sup>

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

### Portabella Mushrooms | 11<sup>70</sup>

Stuffed With a cream cheese, crab and onion blend

### Garlic Bread | 7<sup>00</sup>

### Garlic Cheese Bread | 8<sup>05</sup>

Thick slices with garlic butter and provol cheese

### Mozzarella Marinara | 10<sup>05</sup>

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

### Sweet and Spicy Wings (8) | 10<sup>65</sup>

Don's own special blend of either House Sauce (Sweet Apricot Jam) or Hot Sauce

### Toasted Cannelloni (6) | 10<sup>05</sup>

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

### Toasted Ravioli (8) | 10<sup>10</sup>

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

### Melanzane Parmigiano | 10<sup>05</sup>

Eggplant with marinara, ricotta, provol and parmigiano cheese

### A Tasting of Four | 22<sup>85</sup>

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

### Appetizer Sampler | 34<sup>70</sup>

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

## insalata | salads

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### House Salad | Small 9<sup>70</sup> | Large 11<sup>70</sup>

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

### Chop Salad | 12<sup>70</sup>

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

### Caprese Salad | 12<sup>45</sup>

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

### Greek Salad | 11<sup>65</sup>

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

### Chicken Spiedini Salad | Small 11<sup>90</sup> | Large 13<sup>90</sup>

Don's house salad complimented with chicken spiedini

### Dressings:

Donatelli's house made Creamy Italian

Add Blue Cheese Crumbles 3<sup>15</sup>

Add Chicken 5<sup>75</sup> Shrimp 6<sup>75</sup> Anchovies 3<sup>75</sup>

## zuppa | soups

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### Minestrone or Chicken & Dumpling Soup

Cup 4<sup>75</sup> | Bowl 7<sup>00</sup>

### Soup Of The Day

Cup 4<sup>75</sup> | Bowl 7<sup>00</sup>

## pasta rosso | red sauce

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### Baked lasagna | 16<sup>60</sup>

Layered noodles with meat, ricotta and provolone cheese  
Wine Suggestion: Chianti

### Linguini Marinara | 14<sup>05</sup>

Pasta topped with marinara sauce and mushrooms  
Wine Suggestion: Chianti

### Spaghetti Con Melanzane | 15<sup>45</sup>

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

### Melanzane Parmigiano | 16<sup>60</sup>

Eggplant with marinara, ricotta, provolone and parmesan  
Wine Suggestion: Pinot Noir

### Manicotti Rosso | 15<sup>45</sup>

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

### Ravioli Rosso | 15<sup>45</sup>

Meat filled pasta topped with meat sauce  
Wine Suggestion: Cabernet

### Mostaccioli with Meat Sauce | 14<sup>05</sup>

Classic mostaccioli in our house made meat sauce  
Wine Suggestion: Chianti

### Spaghetti Con Polpette | 15<sup>25</sup>

Pasta with meatballs or meat sauce  
Wine Suggestion: Cabernet

### Tortellini | 15<sup>00</sup>

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

### Cannelloni Rosso | 15<sup>45</sup>

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

### Spaghetti Con Salsiccia | 15<sup>45</sup>

Spaghetti topped with marinara sauce and saliccia  
Wine Suggestion: Zinfandel

## light pasta

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### Linguini Con Pesce | 18<sup>00</sup>

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

### Sicilian Pasta | 17<sup>60</sup>

Olive oil, butter and garlic, sautéed with sun-dried tomatoes and mushrooms over fettuccini noodles  
Wine Suggestion: Riesling

### Light Primavera | 17<sup>00</sup>

Broccoli, cauliflower, tomato, peas, carrots and mushrooms in a lightly seasoned stock  
Wine Suggestion: Riesling

## pasta bianco | white sauce

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### Cavatelli Con Broccoli | 15<sup>25</sup>

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

### Linguini Tutamare | 18<sup>00</sup>

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

### Cannelloni Bianco | 15<sup>70</sup>

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

### Fettuccini Carbonara | 16<sup>05</sup>

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

### Tortellini Alfredo | 15<sup>70</sup>

Meat stuffed pasta with a cream sauce and mushrooms  
Wine Suggestion: Sauvignon Blanc

### Fettuccini Alfredo | 14<sup>70</sup>

Noodles in a rich cream sauce  
Wine Suggestion: Chardonnay

### Tortellini Donatelli | 16<sup>05</sup>

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

### Ravioli Bianco | 15<sup>70</sup>

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

### Manicotti Bianco | 15<sup>70</sup>

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

Pastas served with bread and a dinner salad.  
Add Chicken 5<sup>75</sup> Salsiccia 5<sup>75</sup> Shrimp 6<sup>75</sup> to any of our pastas

## pollo | chicken

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### Chicken Marsala | 22<sup>70</sup>

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

### Chicken Spiedini | 22<sup>70</sup>

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

### Chicken Modiga | 22<sup>70</sup>

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

### Chicken Donatelli | 23<sup>70</sup>

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

### Chicken Parmigiano | 22<sup>70</sup>

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

## pesce | seafood

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### Tilapia Cardinale | 18<sup>90</sup>

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

### Tilapia | 17<sup>60</sup>

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

### Parmigiano-Crusted Salmon | 23<sup>45</sup>

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

### Steamed Mussels | 17<sup>85</sup>

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

### Calamari | 18<sup>00</sup>

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

### Seafood Diavolo | 22<sup>20</sup>

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

### Pecan Encrusted Mahi | 25<sup>55</sup>

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

### Salmon Alfresco | 24<sup>70</sup>

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

## bistecca | steak

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### Tenderloin Modiga | Market Price

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

### Strip Modiga | Market Price

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

### Strip Donatelli | Market Price

Twelve-ounce breaded grilled strip steak, topped with provol cheese, lemon butter sauce, crab meat and mushrooms  
Wine Suggestion: Cabernet

### Strip Fiamma | Market Price

Charbroiled Strip Steak  
Wine Suggestion: Cabernet

### Tenderloin Donatelli | Market Price

Ten-ounce breaded beef tenderloin topped with provol cheese, lemon butter sauce, crab meat and mushrooms  
Wine Suggestion: Cabernet

### Beef Sotto | 22<sup>70</sup>

Breaded and charbroiled beef medallions covered with provol cheese and a white wine lemon butter sauce, mushrooms and garlic  
Wine Suggestion: Cabernet

### Beef Marsala | 22<sup>70</sup>

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

## vitello | veal

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### Veal Oscar | 24<sup>75</sup>

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

### Veal Piccata | 23<sup>55</sup>

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

## house made risotto

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### Mushroom Risotto | 22<sup>20</sup>

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

Wine Suggestion: Pinot Noir

### Champagne Seafood Risotto | 26<sup>20</sup>

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

Wine Suggestion: Chardonnay

## panino con carne | sandwiches

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### Steak Sandwich | 14<sup>05</sup>

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

### Grilled Chicken | 13<sup>25</sup>

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

### Fish Sandwich | 13<sup>00</sup>

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

### Hamburger | 13<sup>00</sup>

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

## specialty pizza

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### Cheese | 13" 12<sup>90</sup> • 16" 16<sup>00</sup>

### Chicken Fajita | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Marinated chicken with green peppers, onions and tomatoes  
Additional Toppings 3<sup>75</sup>

### Cajun Shrimp | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Shrimp, green peppers, red peppers, onions and tomatoes  
Additional Toppings 3<sup>75</sup>

### Eggplant | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Eggplant with sliced tomatoes and provol  
Additional Toppings 3<sup>75</sup>

### Vegetarian | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Onions, green peppers, mushrooms, black olives, tomatoes and broccoli  
Additional Toppings 3<sup>75</sup>

### Deluxe | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Pepperoni, mushrooms, green peppers, onions and sausage  
Additional Toppings 3<sup>75</sup>

### Hot & Spicy | 13" 17<sup>10</sup> • 16" 21<sup>00</sup>

Taco beef, jalapenos and onions topped with fresh lettuce and tomatoes  
Additional Toppings 3<sup>75</sup>

### Meat Lovers Pizza | 13" 25<sup>10</sup> • 16" 29<sup>00</sup>

### Additional Toppings | 3<sup>75</sup>

Sausage, Hamburger, Pepperoni, Onions, Fresh Mushrooms, Green Peppers, Bacon, Tomatoes, Green Olives, Black Olives, Banana Peppers, Jalapeños, Canadian Bacon, Fresh Garlic, Extra Cheese  
Add Anchovies 4<sup>55</sup>  
Add Chicken 5<sup>75</sup>  
Add Shrimp 6<sup>75</sup>

## desserts

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Enjoy any dessert à la mode 3<sup>25</sup>

### Tiramisu | 8<sup>15</sup>

An Italian favorite

### Cannoli | 8<sup>15</sup>

A classic Italian dessert

### Cheesecake | 8<sup>15</sup>

Topped with strawberry, raspberry or chocolate

### Chocolate Layer Cake | 8<sup>15</sup>

### Vanilla Ice Cream | 6<sup>90</sup>

Served with strawberry or chocolate topping

### Featured Dessert | 9<sup>25</sup>

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 & Thursday @ 7:00pm - Friday & Saturday @ 8:00pm

Private Party Rooms Available and Catering Available for All Occasions

A Convenience charge of 4<sup>75</sup> 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 8 or more. Consuming raw or undercooked meat, fish or seafood may increase your risk of foodborne illness.