

DONNA MARE

trattoria

SALUMAI^{GF}

- 23 -

BRESAOLA • MORTADELLA
CULATELLO • SALAME FELINO
SAN DANIELE PROSCIUTTO

- 19 -

PARMESAN • PECORINO
BURRATA • ASIAGO
GORGONZOLA

- 31 -

MIX THE BOARDS,
CHOOSE 3 OF EACH

*CRUDO^{GF}

1 DZ OYSTERS - 25

SHRIMP COCKTAIL - 19

SALMON TARTARE - 15
root chips, pistachio vinaigrette,
crab meat

WILD TUNA TARTARE - 17
lemon, avocado, cilantro

BEEF CARPACCIO - 17
arugula, pecorino, truffle

SEAFOOD TOWER - 85
salmon and tuna tartare, oysters,
cocktail sauce, horseradish, lemon

WITH A CHOICE OF:
KING CRAB OR LOBSTER
clarified butter

ANTIPASTI

CERIGNOLA MIXED OLIVES^{GF, V} - 7

WOOD OVEN ROASTED BRUSCHETTA - 7
roasted garlic, tomato

EGGPLANT PARMIGIANA - 15
tomato, mozzarella, parmesan

BURRATA^{GF} - 17
arugula, heirloom tomatoes, basil, e.v.o.o.

FRITTO MISTO DEL MARE - 19
smelt, shrimp, scallops, calamari,
baby zucchini, tartar sauce

GRILLED MAINE LOBSTER - 33

GRILLED OCTOPUS - 17
tapenade, fingerling potatoes

ZUPPE & INSALATE

CHEF'S SOUP - 9

CAPRESE^{GF} - 15
buffalo mozzarella, heirloom tomatoes,
basil, e.v.o.o

ROMANA CHOPPED - 13
romaine, pistachio, mortadella, tomatoes,
mozzarella, anchovies, artichokes, peppers,
dijon dressing

*CAESAR - 11
romaine lettuce, caesar dressing,
focaccia croutons

KALE & CRISPY PANCETTA^{GF} - 13
almonds, pecorino toscano

ADD:
SHRIMP 7 • GRILLED TUNA 7 • CRAB 9
ORGANIC CHICKEN 5 • SALMON 7

HOMEMADE FRESH PASTA

PENNE ARRABBIATA^V - 15
garlic, red crushed pepper, tomato, olives

WOOD FIRED LASAGNA - 17
meat sauce, parmesan

LINGUINE VONGOLE - 23
manila clams, garlic, parsley, pinot grigio

FETTUCCINE ALFREDO - 19
butter, cream, parmesan

CAVATELLI SORRENTINA - 21
roasted tomato sauce, fresh mozzarella

FETTUCCINE LOBSTER - 39
whole maine lobster, shallots, tomato, basil

ORECCHIETTE BOLOGNESE - 19
home made meat sauce

RISOTTO WILD MUSHROOMS - 25
black truffle, parmesan fondue

WOOD OVEN PIZZA

MARGHERITA - 15
tomato sauce, mozzarella, basil

PEPPERONI - 17
tomato sauce, mozzarella, pepperoni

GENOVESE - 17
pesto, mozzarella, arugula, parmesan

DIAVOLA - 19
'nduja, tomato, mozzarella, pecorino

BRISCOLA - 19
mozzarella, arugula, mushrooms,
san daniele ham,

QUATTRO FORMAGGIO - 19
mozzarella, burrata, parmesan, gorgonzola

SECONDI

CHICKEN PARMIGIANA - 23
spaghetti, tomato sauce

*8 OZ BLACK ANGUS BEEF FILET - 33
aglianico reduction, cipollini,
sunchoke, spinach

VEAL CHOP - 43
mashed potato, mushroom demi

SEAFOOD PLATTER - 35
shrimp, baby squid, octopus, scallops, spinach
saffron aioli

WHOLE RED SNAPPER - 29
frisée salad

SALMON ALLA LIVORNESE - 25
asparagus, porcini stuffed ravioli, cherry
tomatoes, green olives, capers, tomato sauce

BRANZINO IN PADELLA - 29
butternut squash, potatoes, spinach, lemon

ADD: SEASONAL TRUFFLES MP

CONTORNI

YUKON MASHED POTATOES - 5

TRUFFLE FRIES - 9

BROCCOLI^{GF, V} - 5

GRILLED ASPARAGUS^{GF, V} - 7

SAUTÉED WILD MIX MUSHROOMS^{GF, V} - 7

BRUSSELS SPROUTS WITH PANCETTA - 7

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT AND PRODUCE, ANTIBIOTIC FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE.

Taxes are not included in prices. A mandatory 20% service charge will be added to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. * If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. * If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

V = VEGAN GF = GLUTEN FREE
CADILLAC HOTEL & BEACH CLUB • 3925 COLLINS AVE • MIAMI BEACH