

DONNA MARE

trattoria

SALUMAI^{GF}

MIXED OLIVES^{GF, V - 5}

- 25 -

MORTADELLA
SPECK • SALAME FELINO
SAN DANIELE PROSCIUTTO

- 23 -

PARMESAN • PECORINO
BURRATA • ASIAGO
GORGONZOLA

- 29 -

MIX THE BOARDS,
CHOOSE 3 OF EACH

*CRUDO^{GF}

SHRIMP COCKTAIL - 19

cocktail sauce, lemon

WILD TUNA TARTARE - 23

lemon, avocado, truffle soy sauce

BEEF CARPACCIO - 21

arugula, pecorino, truffle

ANTIPASTI

WOOD OVEN ROASTED BRUSCHETTA - 9

garlic, tomato, basil

EGGPLANT PARMIGIANA - 15

tomato, mozzarella, parmesan, basil

BURRATA^{GF} - 21

arugula, san daniele prosciutto

FRITTO MISTO DEL MARE - 23

shrimp, scallops, calamari,
baby zucchini, tartar sauce

ZUPPE & INSALATE

CHEF'S SOUP - 11

CAPRESE^{GF} - 15

mozzarella, heirloom tomatoes,
basil, e.v.o.o

ROMANA CHOPPED - 17

romaine, pistachio, mortadella, tomatoes,
mozzarella, anchovies, artichokes, peppers,
dijon dressing

*CAESAR - 15

romaine lettuce, caesar dressing,
focaccia croutons

ADD:

SHRIMP 7 • GRILLED TUNA 11
CAGE FREE CHICKEN 7 • SALMON 9

HOMEMADE FRESH PASTA

PENNE ARRABBIATA^V - 17

garlic, red crushed pepper, tomato, olives

WOOD FIRED LASAGNA - 23

meat sauce, parmesan, mozzarella

LINGUINE VONGOLE - 25

manila clams, garlic, parsley, pinot grigio

FETTUCCINE ALFREDO - 21

butter, cream, parmesan

TAGLIATELLE BOLOGNESE - 21

home made meat sauce

RISOTTO OF THE DAY - 27

WOOD OVEN PIZZA

MARGHERITA - 15

tomato sauce, mozzarella, basil

PEPPERONI - 17

tomato sauce, mozzarella, pepperoni

GENOVESE - 17

pesto, mozzarella, arugula, parmesan

VEGETARIANA - 17

tomato sauce, mozzarella, vegetables

BRISCOLA - 19

mozzarella, arugula, mushrooms, san daniele
ham

QUATTRO FORMAGGI - 21

mozzarella, burrata, parmesan, gorgonzola

SECONDI

CHICKEN PARMIGIANA - 25

spaghetti, tomato sauce

WAGYU BURGER- 19

baby arugula, tomatoes, cheddar,
red onion jam, secret sauce

*8 OZ BLACK ANGUS BEEF FILET - 33

truffle mashed potatoes, baby vegetables,
artichoke oil, red wine reduction

CORNISH HEN - 27

baby vegetables, fingerling potato,
mushroom sauce

CEDAR PLANK SALMON - 27

cauliflower purée, crispy zucchini,
ricotta stuffed artichoke

BRANZINO IN PADELLA - 31

butternut squash, potatoes, spinach, lemon

CONTORNI

YUKON MASHED POTATOES - 5

TRUFFLE FRIES - 9

GREEN STRING BEANS^{GF, V - 5}

GRILLED ASPARAGUS^{GF, V - 9}

SEASONAL BABY VEGETABLES^{GF, V - 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