

DONNY'S



MODERN DINING
WITH AN ITALIAN TWIST

DINE-IN MENU

OUR STORY

*Donny's began with a simple idea:
to share our love for food
the kind that's good,
honest and meant to be enjoyed together.
Inspired by Italian roots and shaped by
modern flavours, we believe in simple
ingredients, shared tables and genuine
hospitality. Because some of life's best
moments are shared around the table.*

GATHER. SHARE. ENJOY

STUZZICHINI

SYDNEY ROCK OYSTERS

6 pcs 36 / 12 pcs 68

Fresh Sydney Rock oysters, opened to order, with shallot, prosecco vinegar and cracked pepper mignonette(A)

KINGFISH CRUDO

Hiramasa kingfish, citrus dressing, chilli and extra virgin olive oil (A)

BEEF CARPACCIO

Thinly sliced beef, salsa verde, Parmigiano Reggiano and crispy capers

HOMEMADE ROSEMARY FOCACCIA

House-made focaccia, rosemary, sea salt and extra virgin olive oil

GARLIC BREAD

Cut in 4 pieces

GARLIC & FIOR DI LATTE

FOCACCIA

Garlic, sea salt, parsley, extra virgin olive oil and fior di latte mozzarella

DONNY'S STUFFED OLIVES

Fried olives filled with melted cheese, served with spicy mayo

ZUCCHINI FLOWERS (2 PCS)

Crispy zucchini flowers filled with fresh ricotta, Parmigiano Reggiano and Pecorino

DOLCI

TIRAMISU

Homemade tiramisu layered with Italian savoiardi, mascarpone, coffee and a touch of Kahlua

SICILIAN CANNOLO

Homemade Sicilian cannolo with sweet ricotta and candied orange

BLUEBERRY & CALVADOS

MILLEFOGLIE

Crisp pastry, Calvados & mascarpone cream, blueberry compote, fresh blueberries and micro mint

RICOTTA BOMBOLONI

Warm ricotta doughnuts, cinnamon sugar and chocolate dipping sauce

ANTIPASTI

BURRATA SALAD

Heirloom cherry tomatoes, fresh burrata, balsamic dressing and basil

CALAMARI FRITTI

Lightly dusted Hawkesbury squid, lemon(I)

GARLIC & CHILLI PRAWNS

Prawns, garlic, chilli, cherry tomato sauce and parsley(I)

PORK & VEAL MEATBALLS

Napoli sauce and Parmigiano Reggiano

MUSHROOM & TRUFFLE ARANCINI

Crispy arancini with mushrooms, cheese and truffle mayo

CHICKEN MILANESE

Free range chicken breast crumbed in panko, served with rocket, Parmigiano Reggiano and lemon

PASTA

HOMEMADE POTATO GNOCCHI +4 ·
GLUTEN FREE PENNE +5

LASAGNA

Traditional oven-baked lasagna with veal ragu, bechamel and Parmigiano Reggiano

SPAGHETTI GAMBERI

Prawns, cherry tomato sauce, garlic, fresh chilli and parsley(I)

GNOCCHI PESTO & RICOTTA

Basil pesto, fried zucchini and salted ricotta

SPAGHETTI BOLOGNESE

Slow-cooked veal ragu and Parmigiano Reggiano

RIGATONI PORK NECK

Slow-cooked pork neck ragu, black pepper and Pecorino Romano

SPAGHETTI BLUE SWIMMER CRAB

Blue swimmer crab, cherry tomatoes and lemon zest(I)

PIZZA ROSSA

TOMATO BASE · HIGH QUALITY ITALIAN FLOUR, MINIMUM 48-HOUR RISE · GLUTEN FREE BASE +7

MARGHERITA

Tomato, fior di latte mozzarella and basil

\$23

BUFFALO SOLDIER

Tomato, fresh buffalo mozzarella and basil

\$27

CAPRICCIOSA

Tomato, fior di latte mozzarella, mushrooms, smoked ham, artichokes and olives

\$27

PINEAPPLE EXPRESS

Tomato, fior di latte mozzarella, double smoked ham and pineapple

\$25

DONNY'S INFERNO

Tomato, fior di latte mozzarella, hot salami, Spanish onions, Kalamata olives and chilli

\$28

DON SUPREME

Tomato, fior di latte mozzarella, double smoked ham, mushrooms, roasted capsicum, cabanossi, pineapple and olives

\$28

TONY ANCHOVY

Tomato, fior di latte mozzarella, anchovies, Kalamata olives and oregano(I)

\$27

PIERO'S PRAWNS

Tomato, fior di latte mozzarella, prawns, garlic, chilli and parsley(I)

\$29

PROSCIUTTO

Tomato, fior di latte mozzarella, rocket, 24-month Prosciutto di Parma and Parmigiano Reggiano

\$29

SPICY SAM

Tomato, fior di latte mozzarella, mushrooms, gorgonzola and hot salami

\$28

MEL & ZANE

Tomato, fior di latte mozzarella, eggplant, ricotta, Parmigiano Reggiano and basil

\$27

PALM SPRINGS

Tomato, fior di latte mozzarella, eggplant, spicy nduja and basil

\$27

SICILIANA

Tomato, fior di latte mozzarella, mushrooms, salami, buffalo mozzarella and basil

\$28

JOE PEPPERONI

Tomato, fior di latte mozzarella and pepperoni · add hot honey +2

\$26

VEGETARIAN

Tomato, fior di latte mozzarella, eggplant, zucchini, artichokes, roasted capsicum and salted ricotta

\$27

MEATLOVERS

Tomato, fior di latte mozzarella, double smoked ham, pepperoni, cabanossi and Norm's streaky bacon

\$27

PIZZA BIANCA

WHITE BASE · GLUTEN FREE BASE +7

POTATO & SAUSAGE

Fior di latte mozzarella, potato, Italian sausage and rosemary

\$27

WHITE CHICKEN

Fior di latte mozzarella, mushrooms, onions, roasted chicken and chilli

\$27

HOT HONEY

Fior di latte mozzarella, Italian sausage, spicy nduja, salted ricotta and hot honey

\$29

TRUFFLEMEN

Fior di latte mozzarella, mushrooms, truffle, Prosciutto di Parma and Parmigiano Reggiano

\$29

DOUBLE TROUBLE

Fior di latte mozzarella, gorgonzola and spicy nduja

\$28

SIDES

ROCKET & PARMESAN

Rocket, shaved Parmigiano Reggiano and lemon dressing

\$14

FENNEL & BLOOD ORANGE SALAD

Shaved fennel, blood orange, rocket and citrus dressing

\$15

CHARRED BROCCOLINI

Garlic, chilli, lemon and extra virgin olive oil

\$15

CRISPY POTATOES

Rosemary salt and garlic aioli

\$14

KIDS

KIDS MARGHERITA

\$15

KIDS HAM & PINEAPPLE

\$16

KIDS PEPPERONI

\$16

KIDS PENNE POMODORO

\$15

KIDS CHICKEN TENDERS & CHIPS

\$18

GOOD TO KNOW

Homemade potato gnocchi available +4

Gluten free penne available +5

BYO wine only — \$4 pp corkage applies

\$1.50 pp cakeage applies

1.65% card fee applies to all transactions

15% public holiday surcharge

Please inform our team of any allergies. While every care is taken, we cannot guarantee the absence of cross-contamination.

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