

# DONNA MARGHERITA

*authentically neapolitan*



*Donna Margherita was founded in 2003 by Gabriele Vitale.*

*His idea was to bring a genuine Neapolitan cuisine experience to SW11, London.*

*Donna Margherita has established a number of success with the press, getting a great reputation for the quality and authenticity of its food.*

*Over the years we got more health conscious and use more and more organic ingredients.*

*We even offer a take away service at competitive prices like our gluten free pasta, our range of organic jams, a chocolate spread with no palm oil, Donna Margherita own extra virgin olive oil from Sicily and many more....*

*If you are interested in taking away some of our products or wines, do not hesitate to ask one of the member of staff.*



## The Donna`s EXPERIENCE

The cuisine of Naples has a variety of dishes for any food lover. With flavours from the sea, and ingredients enhanced from the sun and soil, there's something for every taste; seafood, slow-cooked, succulent, sweet, simple, fussed-over, fried, and of course, pizzas.

Donna Margherita invites you to discover

*Neapolitan food at its best through a 6 courses degustation menu.*

A'BRUSCHETTA NAPULITANE

A'PARMIGIAN E MULIGNAN

E PURPETT CA PUMMAROL

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PIZZA PULCINELLA

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O'RISOTT O'VESUVIANO

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TORTA CAPRESE

£20 per head (Instead of £25.00)

For a minimum of 2 persons

20% Vat is included on the price.

A discretionary 12.5% gratuity is included in your bill.

This gratuity is redistributed among the staff independently of their salary.

## *APPETIZER*

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| <i>O`CESTIN`E`PANE</i> Selection of homemade breads with extra virgin and balsamic dip | 3.50 |
| <i>L`AULIVE</i> Nutty green Nocellara olives 3.50                                      | 3.99 |
| <i>GARLIC BREAD</i> 3.99                                                               | 3.99 |
| <i>GARLIC BREAD</i> with tomato sauce 4.15                                             | 4.90 |
| <i>DOUGH BALLS</i>                                                                     |      |
| <i>SPICY GARLIC BREAD</i>                                                              |      |
| <i>GARLIC BREAD</i> with cheese                                                        |      |

## *L`ANTIPAST - STARTERS*

|                                    |      |
|------------------------------------|------|
| <i>A`BRUSCHETTA NAPULITANE (V)</i> | 6.90 |
|------------------------------------|------|

Homemade sourdough bread topped with marinated Sicilian cherry tomatoes, basil, oregano, garlic & chilli

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| <i>A`BRUSCHETTA RO `CAFONE (V)</i> | 6.90 |
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Two slices of homemade sourdough toasted bread, one topped with extra virgin olive oil, garlic, cherry tomatoes, Smoked cheese and fried aubergines. The other topped with extra virgin olive oil, garlic, friarelli and smoked cheese

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| <i>E`PURPETT`CA`PUMMAROL</i> | 6.90 |
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Beef meatballs in a rich tomato sauce

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| <i>A`PARMIGIANE`MULIGNAN (V)</i> | 7.90 |
|----------------------------------|------|

Baked fried aubergines with tomato sauce, basil, mozzarella and parmesan

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| <i>A`MPEPAT`-E`COZZE</i> | 7.90 |
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Steamed mussels with lemon juice and black pepper

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| <i>A`FRITTURIN (V)</i> | 8.50 |
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*O`crocche* - Fried potato croquettes with parmesan and parsley,

*O`scagnuzziell* - Fried polenta with friarelli

*L`aracin* - Fried rice balls filled with smoked cheese and tomato sauce, fried courgettes and aubergines batons.

Aubergine and courgette tempura

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| <i>A`BURRAT`CO`PRESUTT</i> | 8.90 |
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Soft southern Italian cheese served with Parma ham and Italian rocket!

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| <i>O`CARPACCIO`-E`MANZ</i> | 9.90 |
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Thinly sliced free range Rose County fillet of beef, drizzled with extra virgin olive oil, lemon juice, And freshly ground black pepper served with rocket, parmesan shavings and balsamic vinegar syrup

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| <i>O`CALAMAR`-ARRUSTUT</i> | 9.90 |
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Fresh squid coated in aromatic breadcrumbs, baked in wood fired oven, served with mixed salad and lemon aioli

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| <i>ANTIPASTO`-ANNAMARIA (to share)</i> with Burrata | 14.00 |
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Charcoal grilled vegetable (aubergine, courgette, artichokes, roasted peppers, sun-blushed), burrata cheese, Parma ham, salame Napoli.

## *E'PRIMM - MAIN COURSES*

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| <i>O'SPAGHETT DONNA MARGHERITA (V)</i> Pasta rummo                                                                                                             | 9.50  |
| <i>Rummo Spaghetti with fresh Sicilian cherry tomatoes, , garlic and cold press extra virgin o.oil!</i>                                                        |       |
| <i>O'GNOCC O' FURN (V)</i> -Organic Italian flour of type 1-and potatoes                                                                                       | 10.50 |
| <i>Homemade fresh Gnocchi baked with mozzarella, smoked provola cheese, parmesan and tomato sauce</i>                                                          |       |
| <i>A'PENNETT RO'SICILIAN (V)</i> - Pasta rummo                                                                                                                 | 10.50 |
| <i>Pasta-Rummo penne with aubergines, tomato sauce and Fior di Latte mozzarella cheese</i>                                                                     |       |
| <i>E'SPAGHETT' A CARBONARA</i> -(Authentic Recipe) -Organic flour of type -1                                                                                   | 10.90 |
| <i>Homemade fresh organic spaghetti with cured Italian guanciale, organic eggs, parmesan and pecorino cheese</i>                                               |       |
| <i>O'RAVIOL E'POSITANO (V)</i> - Fresh whole wheat Italian flour 00                                                                                            | 11.90 |
| <i>Homemade fresh ravioli with buffalo mozzarella filling, Sicilian pachino cherry tomato sauce and parmesan shavings</i>                                      |       |
| <i>O'RISOTT O'VESUVIANO</i> - Arborio rice (gluten free)                                                                                                       | 11.90 |
| <i>Risotto with friarielli, smoked provola, homemade Italian sausage and parmesan</i>                                                                          |       |
| <i>E'TAGLIATELL RO'TERMINIO (V)</i> -Organic- flour of type -1                                                                                                 | 12.90 |
| <i>Homemade fresh -pasta with porcini, wild mushrooms, extra virgin, garlic, parmesan and black truffle oil</i>                                                |       |
| <i>O'PACCHERE -CO -RAGU `A -GENOVES</i> -Organic flour 00                                                                                                      | 13.50 |
| <i>Homemade fresh-pasta with slow cooked beef in mixed onion marmalade sauce</i>                                                                               |       |
| <i>O'SCIALATELL RO'RE -FERDINANDO</i> -Italian Whole wheat flour                                                                                               | 14.50 |
| <i>Homemade fresh pasta with extra virgin olive oil, garlic, prawns, squid, langoustine, clams, mussels, Cherry tomatoes and a touch of chilli and parsley</i> |       |
| <i>A'LINGUIN CU L'ASTICE</i> -Fresh product subject to market availability                                                                                     | 22.50 |
| <i>Pasta Rummo with extra virgin, lobster, cherry tomatoes, garlic, chilli and parsley</i>                                                                     |       |

*All of our pasta is cooked al dente as we eat in Naples. Cooking pasta al dente does not completely cook the starch, that therefore is difficult to attack by digestive enzymes and the digestion becomes consequently slower. This has an important positive consequence: a longer rate of digestion releases slowly glucose – a basis product of starch molecule – and therefore the absorption rate of glucose is slower. In this way glucose is gradually released in blood, without causing insulin peak – as opposite to simple sugars – with many advantages for your health.*

## A`CARNE – MEAT

(ALL OUR MEAT ARE FREE RANGE)

**A -COTELETT- E -POLL -A -MILANESE** 15.50

Corn fed Chicken escalope Milanese style served with mixed salad and chips

**A -PORCHETTA -A- CIOCIAR** 15.50

Slow cooked Dingley Dell pork belly with fennel seeds, rosemary and thyme stuffing served With wilted spinach and aubergine ragu'

**A`SASICCIE -PATANE -E`FRIARIELL** 15.50

Charcoal-grilled Italian style homemade Dingley Dell pork sausages served with friarelli and sautéed potatoes

**A`TAGLIAT -E- MANZ** 18.90

Sliced charcoal grilled Grass feed Beef fillet with fresh rocket, cherry tomatoes, parmesan shavings and a balsamic reduction

## O`PESCE – FISH

**A`ZUPP -E -COZZE** 14.90

Sauté mussels, squid, langoustine , Argentinean prawns and clams with cherry tomatoes, garlic and crostini

**E -GAMBERON- ARRUSTUT** 16.99

5 charcoal grilled Argentinean prawns marinated in Salmoriglio, served with mixed salad

**A`SPIGOLA -ALL`ACQUA -PAZZ** 16.99

Sea bass fillets in crazy water, steamed in white wine, cherry tomatoes, garlic and parsley

**O`PESCHE -SPADA -A`-LIVORNESE** 18.99

Pan fried swordfishes a livornese sauce (capers, olives, garlic datterini tomatoes and anchovies) served with a side of spinach

## E`CONTORN - SIDE DISHES

**A`NZALATA -VERD** 3.90

Green salad

**A`NZALATA -MIST** 3.90

Mixed salad

**A`NZALATA- E -PUMMAROL** 3.95

Tomato and onion salad

**A`NZALATA -E -RUCOLA** 4.95

**E`PATAN -FRITT** 3.90

Chips with homemade dips

**O`FRIARIELL** 4.90

Friarelli in extra virgin oil and chilli

**A`PATANELL A`SOUTE** 3.90

Sautéed potatoes, garlic and rosemary

**O`SPINACH** 3.90

## E'PIZZ – PIZZA

|                                                                                                                                                                           |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>MARINARA (V)</b>                                                                                                                                                       | 7.50  |
| Tomatoes, extra virgin olive oil, oregano, garlic and fresh basil                                                                                                         |       |
| <b>MARGHERITA (V)</b>                                                                                                                                                     | 8.50  |
| Tomatoes, mozzarella, extra virgin olive oil and fresh basil                                                                                                              |       |
| <b>PROSCIUTTO E FUNGHI</b>                                                                                                                                                | 9.90  |
| Tomato, mozzarella, extra virgin olive oil, ham, mushrooms and fresh basil                                                                                                |       |
| <b>DIAVOLA</b>                                                                                                                                                            | 9.90  |
| Tomatoes, mozzarella, extra virgin olive oil, Neapolitan salami and fresh basil                                                                                           |       |
| <b>ROMANA</b>                                                                                                                                                             | 9.90  |
| Tomatoes, mozzarella, anchovies, black olives, capers, oregano, extra virgin oil, garlic and fresh basil                                                                  |       |
| <b>DON ROBERTO (V)</b>                                                                                                                                                    | 9.90  |
| Mozzarella, tomato, extra virgin olive oil, fried aubergines, cherry tomatoes, ricotta and fresh basil                                                                    |       |
| <b>CAPRICCIOSA</b>                                                                                                                                                        | 9.90  |
| Tomatoes, mozzarella, ham, artichokes, black olives, extra virgin olive oil and fresh basil                                                                               |       |
| <b>CALZONE</b>                                                                                                                                                            | 10.90 |
| Folded pizza with tomatoes, mozzarella, ricotta, salami, ham, extra virgin olive oil and fresh basil                                                                      |       |
| <b>QUATTRO FORMAGGI (V)</b>                                                                                                                                               | 10.90 |
| Mozzarella, gorgonzola, scamorza cheese, parmesan, extra virgin olive oil and fresh basil                                                                                 |       |
| <b>DONNA MARGHERITA (V)</b>                                                                                                                                               | 10.90 |
| Tomato sauce, cherry tomatoes, buffalo mozzarella, extra virgin olive oil, fresh basil                                                                                    |       |
| <b>PIZZA MONALISA</b>                                                                                                                                                     | 10.90 |
| Half tomatoes, mozzarella, extra virgin olive oil, mushrooms and basil and the other half mozzarella, porchetta, fresh rocket, parmesan shavings and cherry tomatoes      |       |
| <b>PIZZA PULCINELLA</b>                                                                                                                                                   | 10.90 |
| Half tomatoes, mozzarella, extra virgin olive oil and basil and the other half mozzarella, Parma ham, fresh rocket, parmesan shavings and cherry tomatoes                 |       |
| <b>FUNGHI E RUCOLA (V)</b>                                                                                                                                                | 10.90 |
| Mozzarella, wild mushrooms, fresh rocket, parmesan shavings and truffle infused olive oil                                                                                 |       |
| <b>QUATTRO STAGIONI</b>                                                                                                                                                   | 10.90 |
| A quarter mozzarella and ham, a quarter mozzarella and mushrooms, a quarter tomatoes and mozzarella and the last quarter tomatoes, mozzarella and salami, parmesan cheese |       |
| <b>SALTIMBOCCA OR PIZZA SAN DANIELE</b>                                                                                                                                   | 11.90 |
| Folded sandwich or pizza with mozzarella, Parma ham, fresh rocket and parmesan shavings                                                                                   |       |
| <b>PIZZA PORCHETTA</b>                                                                                                                                                    | 11.90 |
| Pizza with pork belly, mozzarella, provola cheese, aubergines and cherry tomatoes                                                                                         |       |
| <b>SALTIMBOCCA OR PIZZA SALSICCIA E FRIARIELLI</b>                                                                                                                        | 11.90 |
| Folded sandwich or pizza with Italian sausage, mozzarella, provola cheese and friarielli                                                                                  |       |
| <b>PIZZA DEL GOLFO</b>                                                                                                                                                    | 12.90 |
| A luscious Marinara based pizza with prawns and Calamari and fresh Sicilian pachino cherry tomatoes                                                                       |       |