



DONNA

MODERN ITALIAN

CHRISTMAS MENU

STARTERS

MELANZANE BAKE

A modern twist on a classic eggplant dish, baked in the oven with a ricotta-herb filling, and topped with Napolitana sauce, mozzarella, and Parmesan cheese.

CAPRESE SALAD

Italian mozzarella and marinated rainbow cherry tomatoes, drizzled with our home made pesto.

FOCACCIA

Cheesy and garlicky, made with our homemade sourdough, topped with a generous sprinkling of fresh herbs.



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MAINS

SPRING VEG & PESTO LASAGNA

Spring veggies including leeks, Swiss chard, asparagus, and spinach, layered with fresh lasagna sheets and a creamy Béchamel sauce made with ricotta cheese, then baked to golden brown perfection.

CALAMARI & CHORIZO LINGUINE

A bold and flavorful pasta dish featuring tender calamari and spicy chorizo, tossed with linguine in a savory Mediterranean-inspired sauce.

BUTTERNUT & GORGONZOLA RISOTTO

Roasted butternut and creamy Gorgonzola cheese, complemented by cranberries for a hint of sweetness, in a modern twist on classic risotto.

BRACIOLE: "BRAA-CHEE-OH-LAY"

A traditional Italian Christmas dish of tenderized beef flank steak stuffed with Parmesan, breadcrumbs, and parsley, seared and slow-cooked in a Napolitana sauce, served on a bed of homemade spaghetti.

LAMB CHOPS

Four succulent Karoo lamb chops served with a herb and Christmas-style plum sauce, paired with creamy, buttery mashed potatoes.

MEDITERRANEAN TROUT FILLETS

Pan-seared trout served with Greek tzatziki and sweet potato fries.

The graphic features a large, light-colored archway in the center, set against a background of intricate, reddish-brown floral and leaf patterns. The text is centered within the archway.

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DESSERT

MINI PAVLOVA

A meringue nest filled with cream and white chocolate mousse, topped with fresh seasonal fruits and a fruit coulis.

CHOCOLATE BROWNIE

Our famous, decadent home baked brownie served with your choice of cream or ice cream.

COMPLIMENTARY MALFY GIN & TONIC

R450.00 PER PERSON