

Donna Mare Trattoria

3925 Collins Ave inside the Cadillac Hotel 33140 · +13056736273 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI 4

Burrata Italiana	\$24.00
roasted tomato, olive tapenade, herb oil, focaccia	
Shrimp Scampi	\$28.00
white wine, garlic, butter, herbs, toast	
Carpaccio di Manzo	\$25.00
baby arugula, seasonal truffle, pine nuts, shaved parmigiano	
Prosciutto di Parma	\$18.00
24 months Parma, seasonal fruit, aceto balsamico di Modena	

RAW BAR 3

Daily Oysters	\$2.00
mignonette, lemon	
Shrimp Cocktail	\$26.00
cocktail sauce, horseradish	
Tuna Carpaccio	\$30.00
bottarga, lemon zest, chives, agrumato	

INSALATA 4

Caesar	\$16.00
little gem, focaccia croutons, shaved parmesan, ortiz, boquerones, classic caesar dressing	
Heirloom Tomato	\$18.00
buffalo mozzarella, basil pesto, toasted pine nuts	
Wedge	\$24.00
confit tomato, pancetta, gorgonzola dolce, pickled onion, buttermilk ranch	
Wild Arugula	\$16.00
lemon, extra virgin olive oil	

FROM THE WOOD OVEN 2

Ciclista	\$8.00
pecorino, parmigiano, rosemary, black pepper	
Baked Focaccia	\$8.00
herbs, flaky salt	
PIZZA 5	
Margherita	\$18.00
san marzano, fior di latte, parmigiano, basil	
Mortadella	\$20.00
pistachio pesto, Italian burrata, fresh basil	
Wild Mushroom	\$20.00
truffle bechamel, fontina, chives, wild arugula, parmigiano, extra virgin olive oil	
Quattro Stagioni	\$20.00
fior di latte, ham, mushrooms, Artichokes, Taggiasca olives, basil	
Parma Bianca	\$22.00
fior di latte, Parmigiano, prosciutto, baby arugula	
FROM OUR SFOGLINA - HOUSEMADE PASTA 9	
Spicy Rigatoni alla Vodka	\$30.00
7 tomato creamy vodka sauce, Calabrian chili, parmigiano reggiano	
Tagliatelle alla Bolgonese	\$26.00
hand cut pasta, 3 meat sauce, parmigiano reggiano	
Spaghetti & Clams	\$28.00
manila clams, white wine, aglio e olio, calabrian chili, parsley	
Lasagna Emiliana	\$28.00
green pasta, bolognese, bechamel, parmigiano reggiano	
Arrabbiata	\$24.00
san marzano, garlic, Calabrian chili, pecorino romano	
Tagliolini Panna Prosciutto e Funghi	\$24.00
wild mushrooms, cotto ham, parmigiano, double cream	
Chitarra Frutti di Mare	\$36.00
mussels, rock shrimp, bay scallops, aglio e olio	
Ravioli di Ricotta e Spinaci	\$24.00
spinach, ricotta, parmigiano, butter-sage sauce, crudaiola	
Fettuccine Alfredo	\$24.00
classic roman, double cream, butter and parmigiano	

STEAKS & CHOPS 5

Skirt Steak Aussie alla Griglia	\$38.00
Center Cut Filet	\$56.00
KC Strip	\$68.00
Bone in Ribeye	\$72.00
Rack of Lamb	\$52.00

SPECIAL PLATES 5

Donna Mare Chicken Parm	\$36.00
marinara, mozzarella, parmesan, basil	
Salmon Puttanesca	\$34.00
tomato, olives, ortiz, capers, Calabrian chili	
Whole Branzino	\$48.00
fennel, lemon, castelvetrano olives, orange segments	
Veal & Ricotta Meatballs	\$36.00
al pomodoro	
Italian Burger	\$28.00
brioche sesame bun, prime special mix, guanciale, truffle cacio e pepe, tuscan onion marmalade, secret sauce	

CONTORNI 4

Marsala Roasted Mushrooms	
Grilled Asparagus	
Yukon Gold Potatoes	
Broccoli Rabe	

SPARKLING 4

Adam 'Garbel' NV Prosecco, Treviso, Veneto, Italy	\$18.00
Raventos 2022 'Cuvee di Nit' Cava Rosé, Penedes, Spain	\$18.00
Con Tratto 'Millesimato' 2019 Sparkling Wine, Piedmont, Italy	\$20.00
Laurent-Perrier 'Brut' (375ml) NV Champagne, France	\$38.00

ROSE & ORANGE 3

Figuere 2023 Rosé, Provence, France	\$16.00
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Kiki & Juan "Orange" 2023 Valencia, Spain	\$16.00
Luigi Giordano Rosato 2023 Nebbiolo, Piedmont, Italy	\$18.00
WHITE 6	
Alois Lageder 2023 Pinot Grigio, Alto Adige, Italy	\$14.00
Cantina del Taburno 2023 Falanghina, Campania, Italy	\$14.00
Surrau 'Limizzani' 2023 Vermentino, Sardinia, Italy	\$16.00
Ch. Graville-Lacoste 2023 Sauvignon Blanc & Semillon, Bordeaux, France	\$18.00
Lioco 2023 Chardonnay, Sonoma County, California	\$18.00
Annie Amie 2023 Pinot Blanc, Willamette Valley, Oregon	\$16.00
RED 8	
Domaine Dupeuble 2023 Gamay, Beaujolais, France	\$16.00
Crossbarn 2021 Pinot Noir, Sonoma Coast, California	\$18.00
Castello di Bossi 'Chianti Classico' 2022 Sangiovese, Tuscany, Italy	\$18.00
Vietti 'Perbaco' 2022 Nebbiolo, Langhe, Piedmont, Italy	\$22.00
Sette Cieli 'Yantra' 2022 Cabernet Sauvignon / Merlot, Tuscany, Italy	\$18.00
Catena Zapata 2022 Malbec, Mendoza, Argentina	\$16.00
Bench 2022 Cabernet Sauvignon, Sonoma County, California	\$18.00
Colli di Lapio 'Campi Taurasini' 2022 Irpinia, Campania, Italy	\$22.00
LOW-NO ABV 5	
Ciao, Bella, Zesty and Refreshing - 0% ABV	\$14.00
lyre's blanco tequila, agave nectar, lime juice, san pellegrino, aranciata rossa	
Sogni di Fragola	\$14.00
cucumber, basil, lime, fever-tree ginger beer	
San Pellegrino	\$6.00
limonata, aranciata, aranciata rossa	
Aqua Panna	AVAILABLE OPTIONS
still mineral water	\$8.00
	\$10.00

San Pellegrino	AVAILABLE OPTIONS
sparkling mineral water	\$8.00
	\$10.00

SIGNATURE COCKTAILS 11

Vintage Vespa	\$18.00
Crisp and tangy. Meilivodka, lillet blanc vermouth, dill lactic brine	
Nonna's Negroni	\$18.00
Balanced and refreshing. Fords london dry gin, italicus rosolio dibergamotto, dolin vermouth de chambery blanc, grapefruit bitters	
Velvet Sgroppino	\$18.00
Light and effervescent. Grey goose vodka, lillet rouge aperitif, limoncello sorbet, jeio prosecco doc prosecco	
Fragola Fresca	\$18.00
Fruity and smooth. Patrón silver tequila, cointreau, agave margarita, strawberry basil syrup	
The Corner Café	\$18.00
Rich and velvety. Havana club 3 yr, kahlúa coffee liqueur, fresh chilled espresso, sambucca	
When in Roma	AVAILABLE OPTIONS
Crisp and citrusy. Rhum j.m. agricole blanc, aperol, passion fruit puree, lime juice, pineapple juice, peychaud's bitter	\$18.00
	Grande Roma (Serves 2 - 4):
	\$28.00
Sippin' Sicilian	\$18.00
Floral and refreshing. Bombay sapphire cru murican lemon, lagoon bay aperitivo, st-germain elderflower, mint bitters, fever-tree yuzu soda	
That's Amaro	\$18.00
Bold and complex. High west rye, amaro nonino quintessentia, montenegro amaro, carpano antica formula sweet vermouth, black walnut bitters	
Ciao, Bella	\$18.00
Lively and citrusy. Teremana blanco tequila, campari, agave syrup, lime juice, san pellegrino aranciata rossa	
Dolce & Banana	\$18.00
Spiced and tropical. Basil hayden kentucky straight bourbon, clement bana canne liqueur, demerara syrup, elemakule tiki bitters, angostura bitters	
Espresso-Self	\$18.00
Nutty and velvety. Bounty dark rum, kahlúa coffee liqueur, disaronno amaretto, mozart chocolate cream, demerara syrup, fresh chilled espresso	

DRAUGHT BEER 2

Peroni, Lager, Rome, Italy	\$9.00
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Stella Artois, Pilsner, Leuven, Belgium

\$9.00

BOTTLED BEER 7

Moretti

\$9.00

Corona Extra

\$9.00

Corona Light

\$9.00

Heineken

\$9.00

Bud Light

\$9.00

Lagunitas IPA

\$9.00

La Rubia

\$9.00

ALL AMERICAN BUFFET 1

All American Buffet

\$38.00

join us for our delicious breakfast buffet with daily baked goods and savory farm-to-table ingredients

CONTINENTAL BREAKFAST 1

Continental Breakfast

\$20.00

three pastries, fresh fruits, marmalades orange juice, coffee or tea

BAKERY 3

Cornetto

Pain au Chocolat

Assorted Muffins

BOWLS 2

Sunshine

\$16.00

pineapple, strawberry, organic yogurt, organic granola, chia & honey

Organic Chia

\$16.00

coconut milk, berries, shaved coconut

MAIN 18

Seasonal Fruit Plate

\$16.00

yogurt

Side of Fruit	\$10.00
Choice Of: cantaloupe, melon, watermelon, pineapple	
Organic Oatmeal	\$12.00
cooked with water or milk, banana, pecan	
Organic Granola	\$10.00
with regular or skim milk	
Selection of Cold Cereals	\$8.00
Organic Yogurt	\$10.00
Fresh Mix Berries	\$10.00
Organic Granola Parfait	\$14.00
yogurt, berry parfait, raw florida honey	
Homemade French Toast	\$18.00
challah bread, banana compote	
Homemade Pancakes	\$18.00
strawberries, maple syrup	
Scrambled Egg Sandwich	\$20.00
swiss cheese, roasted potatoes, bacon, tomato, avocado	
Three Farm Organic Eggs	\$18.00
Served any style, roasted potato. Choice of two: bacon, canadian ham, sausage, bell peppers, mushrooms, zucchini, spinach	
Omelet	\$18.00
roasted ham, mozzarella cheese, roasted potatoes	
Egg White Omelet	\$16.00
asparagus, low fat cheese	
Eggs Benedict	\$24.00
canadian ham, english muffin	
Avocado Croutons	\$18.00
scrambled egg, fresh ricotta	
Wild Smoked Salmon*	\$24.00
bagel, capers, onion, tomato, cream cheese	
Keto Breakfast*	\$24.00
omelette with mozzarella cheese, smoked salmon, avocado, mix greens	

FRESH JUICE 5

Ginger Shot	\$8.00
ginger, lemon, agave	

Refresher	\$12.00
pineapple, mango, apple, mint	
Detox	\$12.00
beet, lemon, apple, celery	
Sun Tonic	\$12.00
carrot, apple, ginger, lemon	
Reboot	\$12.00
kale, apple, spinach, chard parsley, celery, bok choy, lime	

COFFEE & TEA 7

Café au Lait	\$7.00
Cappuccino	\$7.00
Caffé Regular or Decaf	\$6.00
Espresso Solo	\$5.50
Espresso Doppio	\$7.50
Hot Colombian Chocolate	\$5.00
Tea Forte Selection	\$5.00

DRINKS 3

Orange
Apple
Pineapple

DESSERT 5

Tiramisu	\$12.00
mascarpone mousse, espresso & kahlúa-soaked lady fingers, dark cocoa	
Cannoli	\$12.00
sicilian ricotta, chocolate chips, pistachio, orange	
Ciocolato	\$14.00
warm belgian dark chocolate cake, pistachio cream, Tahitian vanilla gelato	
Crostata	\$12.00
strawberry cheesecake pie, limoncello crème	
Gelati & Sorbetti	\$10.00
chef's selection	

AMARI 4

Pasubio Vino Amaro, Trento, Italy	\$14.00
Vecchio Amaro del Capo, Limbadi, Italy	\$14.00
Montenegro, Bologna, Italy	\$15.00
Braulio, Valtellina, Italy	\$16.00

LIQUEUR 3

Marcati Limoncello, Amalfi, Italy	\$15.00
Pallini 'Limonzero' Na Limoncello, Amalfi, Italy	\$14.00
Ramazzotti Sambuca, Milan, Italy	\$14.00

GRAPPA 2

Nardini Grappa 'Extrafina' Veneto, Italy	\$16.00
Gaja 'Sperss' Grappa, Piedmont, Italy	\$25.00

DESSERT WINE 5

Donnafugata 'Ben Ry�' Zibbibo Passito, Pantelleria, Sicily, Italy	\$16.00
Chateau Roumieu-Lacoste, Sauternes, Bordeaux, France	\$16.00
Vietti Moscato d'Asti, Piedmont, Italy	\$14.00
Cocchi Barolo Chinato, Piedmont, Italy	\$16.00
Graham's Porto 20 Yr. Tawny, Portugal	\$22.00

COFFEE SERVICE 7

Espresso	AVAILABLE OPTIONS
	Single Shot: \$5.00
	Double Shot: \$7.00
Macchiato	AVAILABLE OPTIONS
	Single: \$5.50
	Double: \$7.50
Espresso Corretto	AVAILABLE OPTIONS
	Single Shot: \$6.50
	Double Shot: \$8.50
Cappuccino	\$7.00
Latte	\$7.00

Affogato	\$12.00
Americano	\$6.00

ROSÉ 2

Antinori - Scalabrone - Italy	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$52.00
Chateau la Gordonne - La Chapelle - France	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$64.00

ITALIAN SPARKLING WINES 2

Ferrari - Brut - Trentino - Italy - DOC	\$96.00
Ferrari - Rosé - Trentino - Italy - DOC	\$96.00

CHAMPAGNE 3

Moët & Chandon Brut Rosé - France	\$130.00
Dom Pérignon - Moët et Chandon - Epernay - Brut	\$550.00
Cristal - Louis Roederer - Brut À Reims - France	\$620.00

PIEMONTE 3

Arneis - Roero - Giacosa	\$55.00
Gavi di Gavi - Black Label - La Scolca	\$90.00
Chardonnay - Gaja - Rossj Bass	\$180.00

CAMPANIA 3

Falanghina del Sannio - D.O.C. Manimurci	\$46.00
Fiano - Feudi di San Gregorio	\$60.00
greco di Tufo - Feudi di San Gregorio	\$56.00

TOSCANA 1

Bianco - Villa Antinori	\$45.00
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LOMBARDIA 2

Pinot Grigio - Bartenura - Kosher	\$45.00
Moscato - Bartenura - Kosher	\$45.00
ALTO ADIGE 1	
Pinot Grigio - Santa Margherita	\$56.00
SICILY 2	
Etna Bianco - DOC	\$72.00
Chardonnay - Planeta - DOC	\$93.00
CALIFORNIA 5	
Chardonnay - Wente Riva Ranch	\$48.00
Chardonnay - Mer Soleil - Santa Lucia Highlands	\$56.00
Chardonnay - Trefethen Oak - Knowll District	\$76.00
Sauvignon Blanc - Duckhorn - Napa Valley	\$48.00
Sauvignon Blanc - Cloudy Bay - Marlborough	\$92.00
PUGLIA 2	
Primitivo di Manduria - D.O.P. - Penteo	\$56.00
Negroamaro - Don Mosse - DOC	\$90.00
SUPER TUSCAN 8	
Bionasega - IGT - Il Poggiolo	\$60.00
Il Bruciato - Bolgheri - Guado al Tasso	\$86.00
Sant' Antimo - Sasso al Vento - R. Cosimi	\$90.00
Tignanello - Marchese Antinori	\$240.00
Gaja - Ca Marcanda - Magari	\$198.00
Guado al Tasso - Bolgheri D.O.C Sup. Antinori	\$260.00
Sassicaia - Bolgheri Tenuta S. Guido D.O.C.	\$460.00
Solaia - Marchesi Antinori	\$500.00
VENETO 3	

Valpolicella - Superior Ripasso - DOC - Villa Spinosa	\$86.00
Amarone - Della Valpolicella Classico - DOCG - Villa Spinosa - Toscana	\$220.00
Vino Nobile di Montepulciano DOCG - Crociani	\$68.00

APERITIVI 3

Midnight Boulevardier	\$17.00
bulleit bourbon, sweet vermouth, campari, orange	
Negroni	\$17.00
red vermouth, aviation gin, campari	
Aperol Spritz	\$16.00
aperol, prosecco, soda	

SIGNATURE DRINKS 4

Perfect Paloma	\$17.00
luna zul tequila, agave, grapefruit juice, lime juice	
Watermelon Mule	\$18.00
absolut vodka, watermelon juice, lime juice, mint, ginger beer	
Spicy Jalisco	\$17.00
luna zul tequila, lime juice, cilantro, jalapeño, passion fruit puree	
Smashed by Blueberry	\$18.00
woodinville bourbon, ginger beer, fresh blueberries, mint, lemon juice	

MARTINIS 3

Local Cucumber Martini	\$17.00
ketel one botanical cucumber mint vodka, lime	
Lychee Martini	\$17.00
soho lychee liquor, vodka, dry vermouth	
Lemon Basil Martini	\$17.00
organic lemon basil belvedere vodka, lemon juice, simple syrup, basil leaf	

CLASSICS 4

Bloody Mary	AVAILABLE OPTIONS
belvedere vodka, tomato juice, worcestershire sauce, grated horseradish, tabasco, lemon juice	\$16.00
	\$55.00
Mimosa	AVAILABLE OPTIONS
prosecco, orange juice	\$13.00
	\$49.00

Mojito		AVAILABLE OPTIONS
strawberry, mango, passion fruit, peach; bacardi rum, mint, lime wedge, sugar, splash of soda		\$17.00
		\$55.00
Old Fashioned		\$15.00
FAVORITES 4		
Cadillac Margarita		\$18.00
luna zul tequila, organic lime juice, organic agave, grand marnier		
Take Me to The Beach		\$18.00
prosecco, passion fruit, blueberries, simple syrup		
Passion Fruit Caipirinha		\$17.00
leblon cachaca, passion fruit puree, lime juice, soda		
Atlantic Breeze		\$17.00
bacardi rum, apricot brandy, lemon+pineapple juice, galliano		
ULTRA PREMIUM LIQUOR UPGRADE 7		
Ketel One		
Grey Goose		
Tito's		
Zacapa 23		
Bombay Sapphire		
Don Julio Anejo		
Patron Reposado		
DRAFT 2		
Goose IPA, USA		\$9.00
Peroni, Italy		\$9.00
BOTTLES 5		
Veza Sur la Yuma, Local		\$9.00
Heineken, Netherlands		\$9.00
Stella Artois, Belgium		\$9.00
Corona, Mexico		\$9.00

Bud Light, USA

\$8.00

BAR BITES 7

Margherita Flatbread

\$10.00

Tomato sauce, mozzarella, basil

Pepperoni Flatbread

\$10.00

Tomato sauce, mozzarella, pepperoni

Calamari Fritti

\$8.00

Buttermilk-marinated calamari, onion rings, spicy aioli

Italian Burger

\$12.00

Brioche sesame bun, guanciale, truffle cacio e pepe, Tuscan onion marmalade, secret sauce

Shishito Peppers

\$6.00

Wood oven-roasted peppers with orange honey and salt

Hummus

\$6.00

Chickpeas, tahini, roasted garlic, sesame seeds, green onions, fried parsley, smoked paprika

Truffle Fries

\$6.00

HAPPY HOUR SIPS 1

Mionetto Prosecco

\$9.00

COCKTAILS 3

Tutto Espresso Martini

\$10.00

Aperol Spritz

\$9.00

Cynar Spritz

\$9.00

ON TAP 2

Peroni Birra

\$7.00

Stella Artois

\$7.00

VINO 7

Sea Sun, Chardonnay

\$8.00

Santa Cristina, Pinot Grigio

\$8.00

Simi, Sauvignon Blanc

\$8.00

Chateau Sainte Marguerite, Rosé

\$9.00

Catena Zapata, Malbec	\$8.00
Castello di Bossi, Chianti Classico	\$8.00
Skyside, Cabernet Sauvignon	\$9.00

APPETIZER 3

Wild Arugula Salad

lemon, evoo

Calamari Fritti

lightly breaded and fried calamari, lemon aioli; upgrade to Fritto Misto \$8

Crostino con Burrata

tomato confit, olive tapenade, basil infused oil; add Prosciutto \$6

MAIN COURSE 4

Spicy Rigatoni alla Vodka

7 tomato creamy vodka sauce, Calabrian chili, parmigiano reggiano

Salmon Putanesca

broccolini aglio e olio

Eggplant Parmigiana

tomato sauce, basil, fior di latte, e Parmigiano

Chicken Cotoletta

gold potato cacio e pepe, tomato crudaiola

DESSERTS 2

Panna Cotta

mint and stracciatella, seasonal berry coulis

Semolina Cake al Miele

vanilla gelato, amarena cherry

FEATURED BEVERAGES 2

Chateau d'Esclans Whispering Angel

\$14.00

grenache blend, Cotes de Provence, France

Terrazas de Los Andes Reserva

\$14.00

malbec, Mendoza, Argentina