

# Donny G's

RISTORANTE • BAR

*Italian Specialties*

Now offering catering services for your events!  
Call us at 708-456-3644

7308 W. North Ave. Elmwood Park  
www.Donnygs.com

## APPETIZERS

### SAGANAKI

TRADITIONAL FLAME-SEARED CHEESE, CRUNCHY ON THE OUTSIDE, MELTED ON THE INSIDE

### BAKED SHRIMP

FOUR JUMBO SHRIMP COOKED IN TOMATO-GARLIC SAUCE TOPPED WITH OLIVE OIL AND FETA CHEESE

### SHRIMP de JONGHE

FOUR JUMBO SHRIMP SAUTEED IN GARLIC-PARMESAN BREADCRUMBS, PAPRIKA AND LEMON BUTTER

### FRIED ZUCCHINI

SERVED WITH A GARLIC DIP

### FRIED CALAMARI

SERVED WITH COCKTAIL SAUCE

### BRUSCHETTA

TOMATO, GARLIC, BASIL, EVOO, ON A PARMESAN CROSTINI

### STEAMED CLAMS OR MUSSELS

RED OR WHITE SAUCE

### GRILLED CALAMARI OR OCTOPUS

TOSSED IN OIL AND LEMON

### BAKED ARTICHOKE HEARTS

GARLIC-PARMESAN BREADCRUMBS IN A LEMON -BUTTER SAUCE

### BAKED CLAMS

### SAUSAGE AND PEPPERS

### PASTA FAGIOLI or SOUP du JOUR

## TRADITIONAL SPECIALTIES

### FOUR CHEESE LASAGNA

MARINARA OR MEAT SAUCE

### EIGHT FINGER CAVATELLI

SERVED IN A VODKA SAUCE

### BAKED EGGPLANT PARMIGIANA

SERVED WITH A SIDE OF PENNE MARINARA

### HOMEMADE GIANT RIGATONI

IN VODKA SAUCE WITH CRUMBLED SAUSAGE

### LINGUINI ALA MAMA

WITH ONIONS, CRUMBLED SAUSAGE, CHERRY TOMATOES, BLACK OLIVES, GARLIC OIL AND A TOUCH OF MARINARA

## SEAFOOD

### SHRIMP de JONGHE DINNER

FIVE JUMBO SHRIMP SAUTEED IN GARLIC-PARMESAN BREADCRUMBS, PAPRIKA AND LEMON BUTTER

### FRUTTI DI MARE

LOBSTER, SHRIMP, CLAMS, MUSSELS, CALAMARI  
SERVED W/ LINGUINI IN EITHER A RED OR WHITE SAUCE

### SHRIMP ALA GEORGE

FIVE JUMBO SHRIMP w/ CHERRY TOMATOES AND ASPARAGUS  
IN A GARLIC-WHITE WINE SAUCE w/ A SIDE OF PENNE

### JUMBO GRILLED SHRIMP

FIVE JUMBO SHRIMP SERVED WITH A MIX OF VEGETABLES

### LINGUINI AND CLAMS

SERVED IN A RED OR WHITE SAUCE

### JUMBO SHRIMP DINNER

FIVE JUMBO SHRIMP COOKED IN TOMATO-GARLIC SAUCE  
AND TOPPED WITH OLIVE OIL AND FETA CHEESE

## CHICKEN

ALL ENTREES ARE PREPARED WITH BONELESS CHICKEN BREAST  
CHICKEN ON THE BONE IS AVAILABLE UPON REQUEST  
(PLEASE ALLOW 45 MINUTES TO PREPARE)

### MEDITERRANEAN

EVOO, GARLIC, LEMON AND OREGANO  
SERVED WITH A SIDE OF ROASTED POTATOES

### PARMIGIANA

TOPPED WITH MOZZARELLA AND TOMATO SAUCE  
SERVED WITH A SIDE OF PENNE

### GIAMBOTTA

SAUSAGE, CHICKEN, PEPPERS, ONIONS, MUSHROOMS,  
AND ROASTED POTATOES IN A LIGHT TOMATO-GARLIC WINE SAUCE

### VESUVIO

SAUTEED WITH PEAS AND GARLIC IN A WHITE-WINE SAUCE  
SERVED WITH ROASTED POTATOES

### FRANCAISE ALA PICCATA

EGG WASHED WITH TOMATOES, CAPERS, AND ARTICHOKE  
IN A LEMON BUTTER SAUCE

### MARSALA

SAUTEED IN MUSHROOMS AND MARSALA WINE  
SERVED WITH ROASTED POTATOES

## PIZZA

### MARGARITA

### PEPPERONI OR SAUSAGE

### VEGETABLE

### CHEESE

## SALADS

### VILLAGE SALAD

TOMATO, FETA CHEESE, CUCUMBER, ONIONS AND BLACK OLIVES

### HOUSE SALAD

LETTUCE, SHAVED CARROTS, CUCUMBERS, TOMATOES, OLIVES AND PEPPERONCINI

### GREEK SALAD

LETTUCE, TOMATO, FETA CHEESE, ONION AND BLACK OLIVES

### CLASSIC CAESAR SALAD

MIX OF ROMAINE AND ICEBERG LETTUCES w/ FRESH SHAVED PARMESAN AND PARMESAN CROUTONS

### CAPRESE

TOMATO, FRESH MOZZARELLA, FRESH BASIL, EVOO, BALSAMIC GLAZE

### BROCCOLI SALAD

RED PEPPER, OLIVES, PEPPERONCINI, ARTICHOKE, GARLIC, LEMON OIL

### RED BEET SALAD

IN A GARLIC SAUCE w/ OLIVE OIL and BALSAMIC VINAIGRETTE

### AVOCADO SALAD

ARUGULA, ONION, TOMATO, CILANTRO, RED PEPPER, LEMON, VINAIGRETTE

### MEATBALL SALAD

TWO HOMEMADE MEATBALLS w/ A HOUSE SALAD

#### DRESSINGS:

HOUSE RED VINAIGRETTE • BALSAMIC VINAIGRETTE • RANCH • BLEU CHEESE • CAESAR

#### ADD:

GRILLED CHICKEN \$8 • MEATBALLS \$6 • SHRIMP \$12  
CALAMARI+OCTOPUS \$10 • STEAK \$16 • SALMON \$10 • SAUSAGE \$6

## PASTA

### PENNE ARRABBIATA

"ANGRY HOT" SPICY MARINARA WITH PROSCIUTTO AND FRESH BASIL

### FETTUCCINE ALFREDO

RICH PARMESAN CREAM SAUCE

### FOUR CORNER PASTA

RIGATONI, MUSHROOMS, PEAS, AND CRUMBLED SAUSAGE IN A TOMATO-CREAM SAUCE

### RIGATONI OR SPAGHETTI

MARINARA OR AGLIO OLIO BROTH WITH FRESH PARSLEY

### PASTA, PEAS AND PROSCIUTTO

DITALINI PASTA IN AN AGLIO OLIO BROTH WITH FRESH PARSLEY

### SPAGHETTI AND MEATBALLS

### CHEESE RAVIOLI

MARINARA OR VODKA SAUCE

### MEAT RAVIOLI

MARINARA OR VODKA SAUCE

### RIGATONI WITH MUSHROOMS

PANCETTA AND GARLIC-SAUTEED MUSHROOMS TOSSED IN A PARMESAN-CREAM SAUCE

### PASTA FLORENTINE

ROTINI WITH SPINACH, RICOTTA CHEESE AND AGLIO OLIO

## STEAKS AND CHOPS

### LAMB CHOPS

MEDITERRANEAN STYLE IN A LEMON GARLIC SAUCE  
WITH A SIDE OF MASHED POTATOES AND ASPARAGUS

### 8 oz. FILET MIGNON

IN A LEMON BUTTER GARLIC SAUCE w/ VEGETABLES

### FILET MIGNON MEDALLIONS

IN A MUSHROOM MARSALA SAUCE w/ MASHED POTATOES

## VEAL

### SALTIMBOCCA

TOPPED WITH PROSCIUTTO, SPINACH AND MOZZARELLA CHEESE

### MILANESE

CUTLETS WITH A SEASONED CRISPY GOLDEN CRUST IN A LEMON GARLIC SAUCE  
SERVED WITH ROASTED POTATOES

### LIMONE

SAUTEED IN A LEMON BUTTER SAUCE w/ A SIDE OF BROCCOLI

### MARSALA

SAUTEED MUSHROOMS IN A MARSALA WINE SAUCE, SERVED WITH ROASTED POTATOES

### PARMIGIANA

TOPPED WITH MOZZARELLA AND TOMATO SAUCE, SERVED WITH ROASTED POTATOES

### FRANCESCA ALA PICATA

EGG-WASHED WITH TOMATOES, CAPERS AND ARTICHOKE IN A LEMON-BUTTER SAUCE

### VESUVIO

SAUTEED WITH PEAS AND GARLIC IN A WHITE WINE SAUCE  
SERVED WITH ROASTED POTATOES

## SANDWICHES

SERVED WITH STEAK FRIES

### FILET MIGNON SLIDERS

SERVED ON A BRIOCHE BUN

### HOMEMADE CHEESEBURGER

ON BRIOCHE BUN w/ CARAMELIZED ONIONS, AVOCADO, LETTUCE AND TOMATO

### GRILLED CHICKEN BREAST

ON BRIOCHE BUN w/ PROSCIUTTO AND MOZZARELLA

## SIDES

SPAGHETTI OR LINGUINI w/ MARINARA, AGLIO OLIO or VODKA SAUCE

### SAUTEED SPINACH AND GARLIC

### ROASTED, MASHED or VESUVIO POTATOES

### STEAMED BROCCOLI

### GRILLED ASPARAGUS

### GRILLED MIXED VEGETABLES

### GRILLED ITALIAN SAUSAGE

MEATBALLS w/ MARINARA or VODKA SAUCE