

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

Donny G's

RISTORANTE • BAR

7308 W North Ave., Elmwood Park, IL 60707
donnys.com

COLD APPETIZERS

COLD CALAMARI SALAD
TOSSED WITH CARROTS AND CELERY
IN OLIVE OIL AND LEMON JUICE

FISH ROE SPREAD
EVOO, LEMON AND WHITE PEPPER
WITH A SIDE OF PITA BREAD

SPICY FETA & PEPPER SPREAD
WITH A SIDE OF PITA BREAD

TRIO SPREAD PLATE
FISH ROE SPREAD, SPICY FETA AND PEPPER SPREAD
WITH TZATZIKI SPREAD AND SIDE OF PITA BREAD

COLD OCTOPUS SALAD
TOSSED WITH CARROTS AND CELERY
IN OLIVE OIL AND LEMON JUICE

COLD CALAMARI AND OCTOPUS COMBO

RED BEETS SPREAD SAUSE
OLIVE OIL AND BALSAMIC
VINAIGRETTE, SERVED WITH A GARLIC SPREAD

TRADITIONAL SPECIALTIES

PASTITSIO
LAYERED MACARONI AND GROUND BEEF, PEAS
PARMIGIANA CHEESE TOPPED WITH A BECHAMEL SAUCE

GYRO PLATE DINNER
LAMB AND BEEF SERVED WITH TOMATOES,
ONIONS, TZATZIKI SAUCE AND PITA BREAD

MOUSSAKA
POTATOES, GROUND BEEF, EGGPLANT, ZUCCHINI
AND BECHAMEL SAUCE

VEGETARIAN MOUSSAKA (MARINARA)
LAYERS OF EGGPLANT, ZUCCHINI, POTATOES
WITH BECHAMEL SAUCE

FOUR CHEESE LASAGNA
MARINARA OR MEAT SAUCE

EIGHT FINGER CAVATELLI
SERVED IN VODKA SAUCE

BAKED EGGPLANT PARMIGIANA
SERVED WITH A SIDE OF PENNE MARINARA

HOMEMADE GIANT RIGATONI
IN VODKA SAUCE WITH CRUMBLER SAUSAGE

PASTA ALA MAMA LINGUINI
WITH ONIONS, CRUMBLER SAUSAGE, CHERRY
TOMATOES, BLACK OLIVES, GARLIC OIL
AND A TOUCH OF RED SAUCE

SPINACH CHEESE PIE
WRAPPED IN PHYLO DOUGH, SERVED WITH
ROASTED POTATOES

STEAKS, MEATS AND CHOPS

FILET MIGNON KABOB DINNER
SERVED ON SKEWERS WITH PEPPERS,
ONIONS AND TOMATOES WITH RICE

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

COLORADO LAMB ALA FORNO
OLIVE OIL, LEMON AND GARLIC SAUCE SERVED WITH
ROASTED POTATOES

8 OZ FILLET MIGNON
WITH A SIDE OF PASTA

FILLET MIGNON MEDALLIONS
WITH MUSHROOM SAUCE AND SERVED
WITH A SIDE OF MASHED POTATOES

14 OZ RIB-EYE STEAK
YOUR CHOICE OF SIMPLY GRILLED, VESUVIO OR
VELASCO STYLE SERVED WITH ROASTED POTATOES

MARINATED PORK CHOPS
YOUR CHOICE OF SIMPLY GRILLED, VESUVIO
OR MEDITERRANEAN STYLE SERVED
WITH ROASTED POTATOES

SIDES

GREEN BEANS
SAUTEED IN A LIGHT TOMATO SAUCE WITH GARLIC AND OIL

EGGPLANT
SAUTEED IN A LIGHT TOMATO SAUCE WITH GARLIC AND OIL

LIMA BEANS
SAUTEED IN A LIGHT TOMATO SAUCE WITH GARLIC AND OIL

RAPINI

PASTA MARINARA //VODKA / AGLIO OLIO

SAUTEED GARLIC SPINACH

ROASTED/MASHED POTATOES

STEAMED BROCCOLI

GRILLED ASPARAGUS

VESUVIO POTATOES

GRILLED MIXED VEGETABLES

RICE

SEAFOOD

SHRIMP DIJON DINNER
GARLIC PARMIGIANA BREAD CRUMBS
PAPRICA, AND LEMON BUTTER

FRUTTI DI MARE
LOBSTER, SHRIMPS, CLAMS, MUSSELS, CALAMARI
SERVED WITH LINGUINI IN EITHER
A RED OR WHITE SAUCE

JUMBO GRILLED SHRIMP
SERVED WITH A MIX OF VEGETABLES

LINGUINI AND CLAMS
SERVED IN A RED OR WHITE SAUCE

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

YOUR CHOICE:
SIMPLY GRILLED • LEMON BUTTER • SICILIANA • ON A BED OF SPINACH

HOT APPETIZERS

SAGANAKI

BAKED SHRIMP
FOUR SHRIMPS COOKED IN TOMATO GARLIC SAUCE
TOPPED WITH OLIVE OIL AND FETA CHEESE

SHRIMP DIJON
GARLIC, PARMESAN BREADCRUMBS,
PAPRICA, IN A LEMON BUTTER SAUCE

STUFFED CALAMARI
STUFFED WITH SHRIMP, BREADCRUMBS
AND RICOTTA CHEESE

HOMEMADE SPINACH PIE ROLL UP
SIX PIECES STUFFED WITH SPINACH
AND FETA CHEESE COVERED IN FILO DOUGH

FRIED/GRILLED ZUCCHINI
SERVED WITH A GARLIC DIP

FRIED CALAMARI
SERVED WITH COCKTAIL SAUCE

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

STEAMED CLAMS/MUSSELS
RED OR WHITE SAUCE

GRILLED PESCE
OCTOPUS, SRHIMP AND CALAMARI
TOSSED IN OIL AND LEMON

GRILLED CALAMARI/OCTOPUS
TOSSED IN OIL AND LEMON

BAKED ARTICHOKE HEARTS
(HALF/FULL DOZEN)
PARMESAN, GARLIC BREAD CRUMBS
IN A LEMON BUTTER SAUCE

BAKED CLAMS
(HALF/FULL DOZEN)

SAUSAGE AND PEPPERS

PASTA FAGIOLI

SOUP OF THE DAY
ASK YOUR SERVER

CHICKEN

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

MEDITERRANEAN CHICKEN BREAST
OR 1/2 CHICKEN
EVVO, 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

ALA CHEFF
BREADED AND SAUTEED IN LEMON BUTTER SAUCE
WITH MUSHROOMS AND SPINACH

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

PRIMAVERA
SAUTEED IN OIL AND GARLIC
AND SERVED WITH VEGETABLES

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

CACCIATORE
ONIONS, MUSHROOMS, POTATOES, PEPPERS
AND OLIVES SAUTEED IN A RED SAUCE

MARSALA
SAUTEED MUSHROOMS AND MARSALA WINE
SERVED WITH ROASTED POTATOES

CHICKEN KABOB DINNER
SERVED ON A SKEWER WITH PEPPERS, ONIONS
AND TOMATOES WITH A SIDE OF RICE

SANDWICHES

FILLET MIGNON SLIDERS
WITH BLEU CHEESE AND BRIOCHE BUN, COLESLAW
AND FRENCH FRIES WITH FETA CHEESE

RIBEYE STEAK SANDWICHES
ON ITALIAN BREAD, LETTUCE, TOMATO, ONIONS,
COLESLAW AND FRENCH FRIES WITH FETA CHEESE

HOMEMADE CHEESEBURGER
ON BRIOCHE BUN, CARAMELIZED ONIONS, AVOCADO,
LETTUCE, TOMATOES, FRENCH FRIES WITH FETA
CHEESE AND COLESLAW

ITALIAN BEEF SANDWICH
WITH SWEET PEPPER, LETTUCE, MOZARELLA CHEESE
OLIVE OIL ON THE BREAD, FRENCH FRIES WITH FETA
CHEESE

GYRO SANDWICH
LAMB AND BEEF SERVED WITH TOMATOES,
ONIONS, TZATZIKI SAUCE, PITA BREAD AND
FRENCH FRIES WITH FETA CHEESE

MINI CHICKEN KEBAB
WITH TOMATOES, ONIONS, TZATZIKI SAUCE,
PITA BREAD AND FRENCH FRIES WITH FETA CHEESE

MINI FILLET MIGNON KEBAB
WITH TOMATOES, ONIONS, TZATZIKI SAUCE,
PITA BREAD AND FRENCH FRIES WITH FETA CHEESE

SALADS

TOMATO, FETA CHEESE, CUCUMBER
ONIONS AND BLACK OLIVES

STUFFED TOMATO WITH TUNA
RAPINI SALAD
STUFFED IN GARLIC OIL

PASTALINI SALAD
CHOPPED ROMAIN, DILL, SCALLIONS,
FETA CHEESE AND RED ONIONS

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

TOMATO, BLUE CHEESE, ONION
LETTUCE, TOMATOES, CUCUMBERS, FETA
CHEESE AND BLACK OLIVES

GREEK SALAD
LETTUCE, TOMATO, FETA CHEESE, ONIONS
AND BLACK OLIVES

CLASSIC CAESAR SALAD
MIX OF LETTUCE, ROMAIN AND ICEBERG
FRESH SHAVED PARMESAN AND PARMESAN
CROUTONS

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

WEDGE SALAD
BACON BITS, BLUE CHEESE, AND TOMATO

ARUGULA SALAD
TOMATO, RED ONION, ASPARAGUS, FRESH
ORANGE SEGMENTS, SHAVED PARMESAN,
LEMON VINAIGRETTE

BROCCOLI SALAD
RED PEPPER, OLIVES, PEPPERONCINI,
ARTICHOKES, GARLIC, LEMON OIL

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

MEATBALL SALAD
TWO HOMEMADE MEATBALLS
WITH 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

VEAL

SALTIMBOCCA
TOPPED WITH PROSCIUTTO, SPINACH,
AND MOZZARELLA CHEESE

MILANESE CUTLET
BREADED CUTLETS SERVED WITH ROASTED POTATOES

LIMONE
SAUTEED IN A LEMON BUTTER SAUCE
SERVED WITH BROCCOLI

MARSALA
SAUTEED MASHROOMS IN A MARSALA
WINE SAUCE SERVED WITH ROASTED POTATOES

PARMIGIANA
TOPPED WITH MOZZARELLA AND TOMATO SAUCE
SERVED WITH ROASTED POTATOES

FRANCESCA ALA PICATA
VISUVIO

PASTAS

PENNE ARRABBIATA
"ANGRY HOT" SPICY MARINARA WITH
PROSCIUTTO AND FRESH BASIL

FETTUCCINE ALFREDO
RICH PARMESAN CREAM SAUCE

FOUR CORNER PASTA
RIGATONI, MUSHROOMS, PEAS, CRUMBLER
SAUSAGE IN A LIGHT TOMATO CREAM SAUCE

RIGATONI OR SPAGHETTI
MARINARA, AGLIO OLIO BROTH WITH FRESH PARSLEY

PASTA, PEAS AND PROSCIUTTO
DITALINI PASTA IN AN AGLIO OILIO BROTH
WITH FRESH PARSLEY

SPAGHETTI AND MEATBALLS

CHEESE RAVIOLI
MARINARA OR VODKA SAUCE

MEAT RAVIOLI
MARINARA OR VODKA SAUCE

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

PASTA FLORENTINE
ROTINI WITH SPINACH, RICOTTA CHEESE
AND AGLIO OLIO

MACARRONADA
GROUND BEEF, CINNAMON FLAVOR, OLIVE OIL,
GARLIC OREGANO AND FETA CHEESE

MACARONI PASTA
OLIVE OIL, GARLIC, OREGANO AND FETA CHEESE

PIZZA

MARGARITA PIZZA
CHEESE PIZZA
PEPPERONI OR SAUSAGE VEGGIE PIZZA