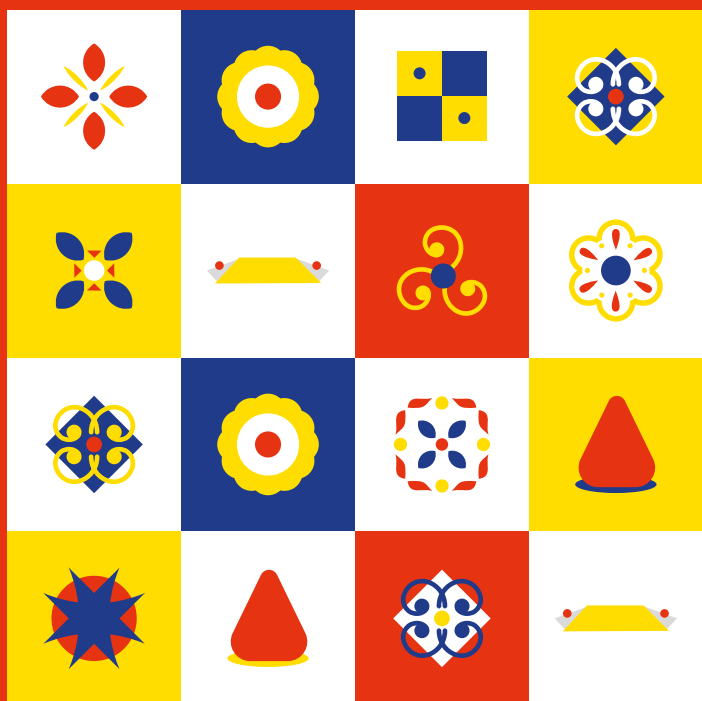


menù



DON'COLA

siciliano di nascita



MILANO BRERA  
Via Fatebenefratelli, 16



GENOVA  
Via Cesarea, 33r

[doncola.com](http://doncola.com)



## Coffee

*Treat yourself with the pleasure of an artisanal espresso.  
Try our Sicilian coffee blend and explore new pathways  
of taste.*

<b>ESPRESSO</b>	<b>1,60 €</b>
<b>ESPRESSO MACCHIATO<sub>7</sub></b>	<b>1,70 €</b>
<b>BARLEY COFFEE</b>	<b>2,00 €</b>
<b>GINSENG</b>	<b>2,00 €</b>
<b>COLD COFFEE</b>	<b>2,00 €</b>
<b>AMERICAN COFFEE</b>	<b>1,70 €</b>
<b>COFFEE WITH LIQUEUR</b>	<b>2,10 €</b>
<b>SPECIAL COFFEE</b>	<b>2,60 €</b>
<b>SHAKEN COFFEE</b>	<b>3,50 €</b>
<b>SHAKEN COFFEE WITH LIQUEUR</b>	<b>4,00 €</b>
<b>MAROCCHINO CHOCOLATE COFFEE<sub>7</sub></b>	<b>2,40 €</b>
<b>CAPPUCCINO<sub>7</sub></b>	<b>2,00 €</b>
<b>LATTE MACCHIATO<sub>7</sub></b>	<b>2,10 €</b>
<b>HOT MILK<sub>7</sub></b>	<b>1,50 €</b>
<b>HOT TEA</b>	<b>3,00 €</b>
<b>SICILIAN HOT CHOCOLATE<sub>7</sub></b>	<b>4,00 €</b>

*Whipped Cream +0,50€ - Zabaione +1,00€ - Deca +0,30€  
Soy +0,20€ - Macchiato +0,10€ - Ginseng or Barley +0,30€*

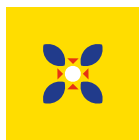


## Gourmand Coffees

*Small temptations rich of flavour, our gourmand coffees  
enhance the taste of a break whenever you want.*

<b>CANNOLO IN A CUP<sup>*</sup> 1-7-8</b>	<b>4,50 €</b>
<i>Crumble of cannolo, espresso coffee, sweet ricotta cream</i>	
<b>SICILIA-MISÙ<sup>1-7-8</sup></b>	<b>5,00 €</b>
<i>Pistachio cream, espresso coffee, cold frothy milk, cookie crumbles</i>	
<b>MANDORLINO<sup>3-7-8</sup></b>	<b>5,00 €</b>
<i>Almond cream, espresso coffee, whipped cream, meringue, cocoa</i>	
<b>MOD CHERÌ<sup>7-8</sup></b>	<b>5,50 €</b>
<i>Chocolate mousse, black cherry syrup, espresso coffee, fresh cream</i>	

*Deca +0,30€ - Soy +0,20€ - Ginseng or Barley +0,30€*





## Viennoiserie

The authentic pleasure of the Sicilian Breakfast with our crispy croissant, ready to be stuffed with a wide selection of creams and fruit jams.

### Croissants\*

Classical with butter, wholegrains or vegan.

#### CREAMS:

PISTACHIO <sub>1-3-7-8</sub> ✓	2,20 €
ALMOND <sub>1-3-7-8</sub> ✓	2,00 €
SWEET RICOTTA CHEESE <sub>1-3-7</sub> ✓	2,00 €
GIANDUJA (HAZELNUT) <sub>1-3-7-8</sub> ✓	2,00 €
DARK CHOCOLATE <sub>1-3-8</sub> VEGAN	2,00 €
WHITE CHOCOLATE <sub>1-3-7</sub> ✓	2,00 €

#### JAMS:

APRICOTS <sub>1-3</sub> VEGAN	2,00 €
SICILIAN BLOOD ORANGE <sub>1-3</sub> VEGAN	2,00 €
OUR MONTHLY CHOICE <sub>1-3</sub> VEGAN	2,00 €

#### CROISSANT - MIGNON

CLASSIC OR WHOLEGRAIN <sub>1-3-7</sub>	da 1,00 €
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## Krapfen and sfogliatelle\*

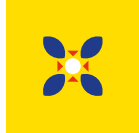
#### CREAMS:

PISTACHIO <sub>1-3-7-8</sub> ✓	3,00 €
ALMOND <sub>1-3-7-8</sub> ✓	2,80 €
SWEET RICOTTA CHEESE <sub>1-3-7</sub> ✓	2,80 €
GIANDUJA (HAZELNUT) <sub>1-3-7-8</sub> ✓	2,80 €
DARK CHOCOLATE <sub>1-3-8</sub> ✓	2,80 €
WHITE CHOCOLATE <sub>1-3-7</sub> ✓	2,80 €

#### JAMS:

APRICOTS <sub>1-3-7</sub> ✓	2,80 €
SICILIAN BLOOD ORANGE <sub>1-3-7</sub> ✓	2,80 €
OUR MONTHLY CHOICE <sub>1-3-7</sub> ✓	2,80 €





## Salty bites from the Island

**SANDWICH MIGNON**  
WITH HAM AND CHEESE <sup>1-7</sup> 2,50 €

**SALTY CROISSANT CURED HAM,  
CHEESE AND SALAD \*** 3,00 €  
With Nebrodi black pig  ham

**BREAD, HAM AND CHEESE\* <sup>1-7-11</sup>** 4,50 €  
Mafaldina bread with sesame seeds, ham  
(cooked or cured), cheese

**PANI CHI PANELLE E CAZZILLI \* <sup>1-5-11</sup> ** 5,00 €  
Mafaldina bread with sesame seeds, chick peas fritters  
and potato croquets

**BREAD, DONKEY**  
**MORTADELLA AND PANELLE\* <sup>1-5-11</sup>** 5,00 €  
Mafaldina bread with sesame, Ragusano donkey   
mortadella, chick peas fritters and lemon zest

**ARANCINO SICILIANO**  
**(STUFFED RICE BALL)\* <sup>1-2-5-8</sup>** da 3,50 €  
Choose the filling: Meat ragout; aubergine tomato and  
mozzarella; pistachio; spinach; ham and butter, seasonal  
special filling (available also gluten free) 



## Our Shop

*Accattatillu e arricriati*

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 **Jars**

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 **Sweet creams**

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 **Wine shop**

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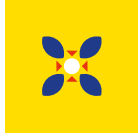
Visit our e-commerce



## SPECIAL PROMOTION

Get a 10% discount on every product  
you choose from our shop.





## Sicilian boards

The best selection of cured meat and regional cheese.

Allergens 1-3-5-6-7-8-9-10-11-12-13



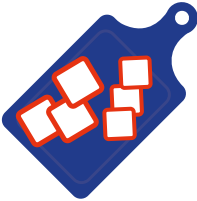
**TASTIATA** 8,00 €  
*Sesame breadsticks, cheese and olives*



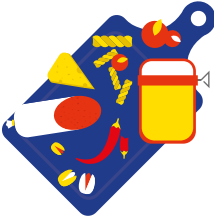
**VEGETARIAN** VEGAN 12,00 €  
*If you are looking for freshness*



**NEBRODI CURED CUTS SELECTION** 12,00 €



**SICILIAN CHEESE SELECTION** 14,00 €



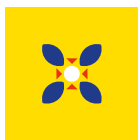
**U MEGGHIU (THE BEST)** 24,00 €  
*If you want to have everything in life*



**FROM THE SHELVES** 25,00 €  
*Don'Cola greatest hits*



**FROM THE PASTRY** 9,00 €  
*To satisfy your sweet tooth*





## Small Bites

**SICILIAN MIXED FRIED**\*<sup>1-3-5-7-9</sup> 7,90 €

Stuffed rice balls, cheek peas fritters, potato croquettes

**FLAT FOCACCIA, TUMA CHEESE AND ANCHOVIES**\*<sup>1-3-4-5-7-8</sup> 9,00 €

Semolina dough, extra virgin olive oil, sugar, salt, stuffed with Tuma cheese, anchovies, olives, salt and pepper. Served with chickpeas fritters and chilli broccoli tops

**BEEF TARTARE SICILIAN STYLE**\*<sup>12</sup> 13,00 €

Minced beef, grilled onions, sun dried tomatoes, cappers, boiled potatoes, fresh cherry tomato

**HAND MADE ARANCINO**\*<sup>1-2-3-4-5-6-7-8-9-10-11-14</sup> 8,00 €

Fried rice ball stuffed with: Meat ragout; aubergine; pistachio; ham and butter; spinach; taste of the season

**AUBERGINE CAPONATA**\*<sup>9-12</sup>  **VEGAN** 5,00 €

Aubergine, tomato sauce, extra virgin olive oil, seed oil, CELERY, onions, green olives, salt, sugar, vinegar capers, basil

**FRENCH FRIES / POTATO WEDGES / CHIPS**\*<sup>3-5</sup>  **VEGAN** 4,50 €

Citrus mayo, artisanal ketchup

**SIDE SALAD**<sup>8-11</sup>  4,50 €

Salad leaves, carrots, fennel, mixed seeds



## From the Kitchen

**MEZZEMANICHECCHI SARDE A MARE**  **E MUDDICA ATTURRATA**<sup>1-7-9-12</sup> 12,00 €

Semola stuffed pasta with cherry tomatoes, wild fennel, sugar, extra virgin olive oil, raisins, salt, black olives, garlic, bay leaves, bread crumbs, tomato sauce, basil, caciocavallo cheese, oregano

**AUBERGINE "ANELLETTI"**  **BAKED PASTA RINGS**\*<sup>1-9</sup> 11,00 €

Baked durum wheat pasta, aubergines, tomato sauce, onion, celery, carrots, garlic, basil, olive oil, salt, pepper. Suggested topping: plenty of salted ricotta cheese

**SEA BREAM PANTESCA**\*<sup>4</sup> 15,00 €

Sea bream fillet, tomato pulp, rosemary, salt, pepper, extra virgin olive oil, garlic, basil. Served with parsley scented potatoes

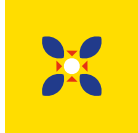
**CHICKPEAS SOUP "ABBRURICEDDU"**<sup>1-6-9-13</sup>  10,00 €

Ceci, sedano, carote, cipolle, patate, olio extra vergine di oliva, pomodoro, sale, rosmarino, salvia, pepe nero, crostini di semola

**MESSINESE VEAL RIBS**\*<sup>1-7-8-9</sup> 13,00 €

Veal, grana Padano cheese, bread crumbs, parsley, extra virgin olive oil, garlic, salt, pepper. Served with potato wedges and aubergine caponata





## Sandwich Gourmet

*A glorious sandwich stuffed with unique Sicilian ingredients is always a great idea!*

**TUNNU\***<sup>1-4-7-8-11</sup> 11,50 €

*Sesame bread, salad, basil, our pistachio pesto, tuna in olive oil, capers, cherry tomatoes, buffalo mozzarella. Choose your side dish*

**CAMPAGNOLO\***<sup>1-4</sup> 11,00 €

*Cured coppa from Nebrodi black pig from, Giarratana onion, sun dried tomatoes, grilled aubergines, buffalo mozzarella. Choose your side dish*

**PANE CUNZATO\***<sup>1-4-7</sup> 7,50 €

*Semolina salty donut, black olives, tomato, extra virgin olive oil, cheese, anchovies.*

Side Dishes:

**AUBERGINE CAPONATA**<sup>9</sup> - **SALAD**<sup>8-11</sup>

**CHICKPEAS FRITTERS\*** - **POTATO WEDGES\***<sup>5</sup>



VEGAN!



## Sicilian Pizzino

*Soft pizza dough, with a crunchy base, served in slices.*

**SALVUCCIO**<sup>1-5-7</sup>  12,00 €

*Cherry tomato sauce, basil pesto, salted ricotta*

**PISTACCHIO E MORTADELLA\***<sup>1-7-8</sup> 12,80 €

*Our pistachio pesto, burrata cheese, Ragusano donkey mortadella* 



## From the Garden

**PALERMO SALAD**<sup>11</sup>   8,00 €

*Salad leaves, tomato, carrots, fennel, orange e mixed seeds*

**CEFALÙ SALAD**<sup>4-7</sup> 9,00 €

*Salad leaves, mozzarella, tomato, corn, tuna in oil, Sicilian guacamole and croutons*

**MESSINA**<sup>7</sup>  12,00 €

*Grilled aubergines, grilled courgettes, boiled tomatoes, broccoli, basil pesto, burrata cream*

**COURGETTES AND MINT SOUFFLÈ WITH PECORINO SAUCE\***<sup>1-3-7</sup>  9,00 €


*Courgettes, mint, egg, milk, Parmigiano cheese (milk, rennet, salt), garlic, salt, pepper, Sicilian pecorino cheese, cream*





## Sicilian Pastry

Get wrapped by the sweetness of Sicily, lose yourself in its perfumes and aromas. Enjoy its masterpieces through best ingredients in the island.

Vegetarian recipes 

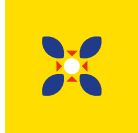
ALMOND COOKIE <sup>1-3-7-8</sup>	1,50 €
PISTACHIO COOKIE <sup>1-3-7-8</sup>	1,80 €
MARZIPAN FRUIT <sup>3-7-8</sup>	from 2,50 €
CASSATINA MIGNON* <sup>1-3-7-8</sup>	3,10 €
CASSATINA* <sup>1-3-7-8</sup>	4,50 €
TARTELLETTE CHANTILLY, PISTACHIO AND RASPBERRY* <sup>1-3-7-8</sup>	5,00 €
TARTELLETTE WITH FRESH FRUIT* <sup>1-3-7-8</sup>	4,50 €
FEDORA WITH RICOTTA CHEESE AND PISTACHIO* <sup>1-3-7-8</sup>	4,00 €
BRONTELLA SPONGE CAKE AND PISTACHIO CREAM* <sup>1-3-7-8</sup>	4,00 €
CHOCOLATE AND RHUM BONBON* <sup>1-3-7-8</sup>	2,30 €
PISTACHIO BONBON* <sup>1-3-7-8</sup>	2,30 €
TRADITIONAL CANNOLO* <sup>1-3-7-8</sup> (available also gluten free)	4,00 €
GOURMET CANNOLO* <sup>1-3-7-8</sup> (available also gluten free)	5,00 €
CANNOLO MIGNON* <sup>1-3-7-8</sup>	2,30 €
MARMELADE TARTE OF THE DAY * <sup>1-3-7-8</sup>	slice 3,50 €
CAKE OF THE DAY* <sup>1-3-7-8</sup>	slice 5,00 €

## Fresh Fruit

FRESHLY PRESSED ORANGE JUICE	4,00 €
FRESHLY PRESSED GRAPEFRUIT JUICE	4,00 €
FRUIT SALAD	4,00 €
FRESH FRUIT & YOGURT <sup>7</sup>	5,00 €
FRESH FRUIT SALAD, YOGURT AND CEREALS <sup>1-7-8</sup>	6,00 €







## Cocktails

*A selection of fresh and authentic cocktails.  
Made with love and wisdom by our fizzy bartender.*

<b>AMAR-CARD</b>	<b>9,00 €</b>
<i>Coffe infused Vermouth, mandarin soda, Sicily bitter</i>	
<b>PALUMMA</b>	<b>9,00 €</b>
<i>Pink grapefruit juice, tequila, Amacardo red, lime, tonic water</i>	
<b>SICILIAN SPRITZ</b>	<b>9,00 €</b>
<i>Amaro Averna, orange juice, soda, sparkling wine</i>	
<b>LA SPUMA</b>	<b>9,00 €</b>
<i>Etna gin, pink grapefruit juice, Sicily bitter, tonic water</i>	
<b>MILANO - TAORMINA</b>	<b>9,00 €</b>
<i>Etna vermut, orange bitter</i>	
<b>DON 100</b>	<b>9,00 €</b>
<i>Etna Gin, Etna vermut, Etna bitter</i>	
<b>SCECCU</b>	<b>9,00 €</b>
<i>Etna Vodka, lime, ginger beer, almond wine</i>	
<b>GARIBALDI SBAGLIATO</b>	<b>9,00 €</b>
<i>Orange bitter, Sicilian orange juice, sparkling wine</i>	

*Classic international cocktails available.*



## Spirits

<b>RUM DON PAPA</b> <i>Filippine</i>	<b>8,00€</b>
<b>RHUM</b> <i>Habitation Saint Etienne</i> <b>XO</b>	
<b>HSE AGRICOLE</b> , <i>Martinica</i>	<b>11,00 €</b>
<b>RHUM</b> <i>Habitation Saint Etienne</i> <b>SHERRY FINISH</b>	
<b>HSE AGRICOLE</b> , <i>Martinica</i>	<b>13,00 €</b>
<b>WHISKEY TEELING SINGLE MALT</b> <i>Irlanda</i>	<b>10,00 €</b>
<b>WHISKEY TEELING SMALL BATCH</b> <i>Irlanda</i>	<b>9,00 €</b>
<b>GIN INSULAE, SMALL BATCH</b> <i>Sicilia - PA</i>	<b>10,00 €</b>
<b>ETNA INSULAE, SMALL BATCH</b> <i>Sicilia - PA</i>	<b>10,00 €</b>
<b>GIN ETNEUM VOLCANIC PREMIUM GIN</b>	
<i>Distilled from wild Sicilian flower. Sicilia - CT</i>	<b>10,00 €</b>
<b>GIN RAMSBURY LONDON DRY</b> <i>UK</i>	<b>10,00 €</b>
<b>ETNA VODKA</b> <i>Sicilia (CT)</i>	<b>10,00 €</b>
<b>GRAPPA AMACARDO DELL'ETNA</b>	
<i>With wild artichoke, Sicilia (CT)</i>	<b>4,00 €</b>
<b>AMARO AMACARDO RED</b>	
<i>With wild artichoke &amp; blood orange, Sicilia (CT)</i>	<b>5,00 €</b>
<b>AMARO AMACARDO BLACK</b>	
<i>With wild artichoke &amp; blood orange, Sicilia (CT)</i>	<b>5,00 €</b>
<b>AMARO AVERNA</b>	
<i>Sicilia (CT)</i>	<b>4,00 €</b>





## Drinks

<b>WATER</b>	1,50 €
<b>ORGANIC FRUIT JUICE</b>	3,50 €
<b>ORGANIC FRUIT JUICE</b> <i>BLUEBERRY, PINEAPPLE</i>	5,00 €
<b>ALMOND MILK</b>	3,00 €
<b>PISTACHIO MILK</b>	3,50 €
<b>BOTTLED SICILIAN SOFT DRINKS</b> <i>LEMONADE, ORANGEADE, CHINOTTO, TONIC WATER, COLA</i>	4,00 €
<b>WINE OF THE DAY</b> <b>by glass, starting from</b>	3,50 €



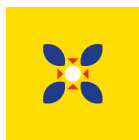
## Beers

<b>TARÌ ORO PILS CHIARA</b>	8,00 €
<b>TARÌ BRONZO, AMBER ALE</b>	8,00 €
<b>TARÌ AQUAMARIS, GOSE</b>	8,00 €
<b>BIRRA DELLO STRETTO</b> <b>SICILIANA, UNFILTERED</b>	5,00 €
<b>BIRRA DELLO STRETTO</b> <b>SICILIANA PREMIUM LAGER</b>	5,00 €



## Sparkling Wine

	<i>glass</i>	<i>bottle</i>
<b>BRUT "DUCA"</b> <i>DUCA DI SALAPARUTA</i>	7,00 €	21,00 €
<b>FEU SPUMANTE BLANC DE BLANCS</b> <i>TENUTA ORESTIADI</i>	7,00 €	21,00 €
<b>ETNA METODO CLASSICO BLANC DE NOIR</b> <b>BRUT</b> <i>LA GELSOMINA</i>	10,00 €	43,00 €
<b>ETNA ROSÉ METODO CLASSICO BRUT</b> <i>LA GELSOMINA</i>	10,00 €	44,00 €
<b>ALTALANGA DOCG - METODO CLASSICO BRUT</b> <i>BRANDINI</i>	9,00 €	40,00 €
<b>FRANCIACORTA DOCG ALMA CUVÉ BRUT</b> <i>BELLAVISTA</i>	12,00 €	60,00 €
<b>CHAMPAGNE BRUT MOSAIQUE</b> <i>JACQUART</i>	15,00 €	70,00 €
<b>CHAMPAGNE BRUT MOSAIQUE SIGNATURE</b> <i>JACQUART</i>	18,00 €	80,00 €





## Red Wines

	<i>glass</i>	<i>bottle</i>
<b>NERO D'AVOLA COSTADUNE</b>		
<i>MANDRAROSSA</i>	7,00 €	21,00 €
<b>BIO VEGAN NERO D'AVOLA</b>		
<i>NICOSIA</i>	7,00 €	21,00 €
<b>SYRAH DESERTICO</b>		
<i>MANDRAROSSA</i>	8,00 €	24,00 €
<b>ETNA ROSSO DOC</b>		
<i>LA GELSOMINA</i>	9,00 €	32,00 €



## White Wines

	<i>glass</i>	<i>bottle</i>
<b>GRILLO BIO VEGAN</b>		
<i>NICOSIA</i>	7,00 €	21,00 €
<b>GRILLO COSTADUNE</b>		
<i>MANDRAROSSA</i>	7,00 €	21,00 €
<b>CATARRATTO</b>		
<i>TENUTA ORESTIADI</i>	7,00 €	21,00 €
<b>ZIBIBBO SECCO</b>		
<i>TENUTA ORESTIADI</i>	8,00 €	21,00 €
<b>ETNA BIANCO DOC "VULKÀ"</b>		
<i>NICOSIA</i>	9,00 €	28,00 €



## Sweet Wines

	<i>glass</i>	<i>bottle</i>
<b>AUS ZIBIBBO 0,375 LT</b>		
<i>MARTINEZ</i>	6,00 €	20,00 €
<b>LAUS MALVASIA 0,375 LT</b>		
<i>MARTINEZ</i>	6,00 €	20,00 €
<b>BIANCOMANDORLA 0,375 LT</b>		
<i>MARTINEZ</i>	6,00 €	20,00 €
<b>ROSSOMANDORLA 0,375 LT</b>		
<i>MARTINEZ</i>	6,00 €	20,00 €
<b>TARGA MARSALA SUPERIORE RISERVA 2006 DOP SEMISECCO 0,50 LT</b>		
<i>FLORIO</i>	6,00 €	20,00 €
<b>PASSITO DI PANTELLERIA 0,50 LT</b>		
<i>COLOSI</i>	8,00 €	24,00 €



Sicily Slow Food presidia



Gluten free



Vegetarian



Vegan

### Allergens:

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1 Cereal containing gluten      | 8 Nuts and products thereof          |
| 2 Crustaceans                   | 9 Celery                             |
| 3 Egg and products thereof      | 10 Mustard                           |
| 4 Fish and products thereof     | 11 Sesame seeds and products thereof |
| 5 Peanuts and products thereof  | 12 Sulphur dioxide and sulphites     |
| 6 Soybeans and products thereof | 13 Lupin and products thereof        |
| 7 Milk and products thereof     | 14 Molluscs and products thereof     |

For further info, ask for the complete list.

\*In the absence of fresh product, the product used could be frozen.

Table service included.