



menu



DON'COLA

siciliano di nascita

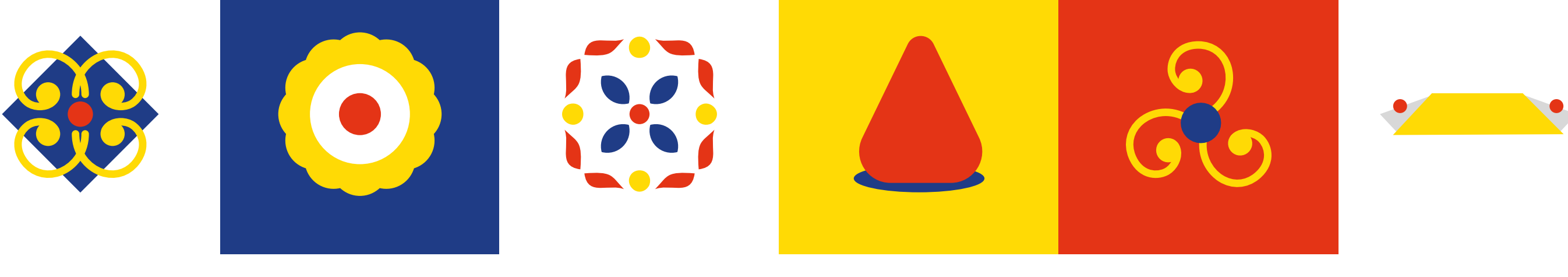


MILANO BRERA
Via Fatebenefratelli, 16

GENOVA
Via Cesarea, 33r

CHIAVARI
Via Martiri della Liberazione, 59

doncola.com



Salads

CEFALÙ SALAD*¹⁻⁴⁻⁷ 9,00 €
Salad leaves, mozzarella, tomato, corn, tuna in oil, Sicilian guacamole and croutons

ENNA*⁷⁻⁸ 13,00 €
Grilled aubergines, bell pepper, grilled courgettes, potatoes, green beans, basil pesto and burrata

Small Bites

SICILIAN MIXED FRIED*¹⁻³⁻⁵⁻⁷⁻⁹ 7,90 €
Stuffed rice balls, cheek peas fritters, potato croquettes

SUMMER MIXED FRIED*¹⁻²⁻³⁻⁴⁻⁷⁻⁹ 12,00 €
Fried anchovies, stuffed rice balls, cheek peas fritters, potato croquettes

BRUSCHETTA CROUTON*¹⁻³⁻⁴⁻⁶⁻⁷⁻⁸ 9,00 €
Toasted bread with tomato, mozzarella, tuna buzzonaglia (flakes), Don'Cola's pistachio pesto, mixed leaves

HAND MADE ARANCINO PISTACHIO*¹⁻³⁻⁷⁻⁸⁻⁹ 4,00 €

HAND MADE ARANCINO*¹⁻³⁻⁷⁻⁸⁻⁹ 3,50 €
Fried rice ball stuffed with: Meat ragout, aubergine, ham and butter, pistachio, spinach and vegan

AUBERGINE CAPONATA*⁹⁻¹² 6,00 €
Spreadable chunky Sicilian dip made with aubergine, tomato sauce, celery, onions, olives and capers

RUSTIC POTATOES*⁹ 5,50 €
Citrus scented, with artisanal cherry tomato ketchup

MIXED SALAD*⁸⁻¹¹ 4,50 €
Salad, fennel, carrots and mixed seeds

Gourmet Sandwich

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

CRUDU*¹⁻⁴⁻⁷⁻⁸ 10,00 €
Tuna tartare, tomato, caramelized onion, burrata cheese, fried zucchini, shaved almonds, mint olive oil

TUNNU*¹⁻⁴⁻⁷⁻⁸⁻¹¹ 9,50 €
Sesame bread, salad, basil, Don'Cola's pistachio pesto, tuna flakes in olive oil, capers, cherry tomatoes, mozzarella

VEGGIE*¹⁻³⁻⁷ 10,00 €
With tomato, grilled vegetables, mozzarella, Sicilian guacamole, olives mayo

CAMPAGNOLO*¹⁻³⁻⁷ 10,00 €
San'angelo di Brolo salami, Giarratana onion, sun-dried tomatoes, grilled aubergines, buffalao mozzarella, choose a side dish

PANE, PANNELLE E CAZZILLI*¹⁻³⁻⁷ 6,00 €
with chickpeas fritters and potato croquets

PANE CUNZATO*¹⁻⁴⁻⁷ 7,50 €
Salty donut, black olives, tomato, extra virgin olive oil, cheese, anchovies

Sicilian Pizza

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

NORMA*¹⁻³⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹ 10,00 €
With cherry tomato sauce, fried aubergines, salty ricotta cheese, basil, extra virgin olive oil

PISTACHIO AND MORTADELLA*¹⁻³⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹ 13,00 €
With Sicilian artisan mortadella, burrata cheese and Don'Cola's pistachio pesto

AMMARE 2*¹⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹ 15,00 €
With tomato, raw tuna, burrata cheese, Genoese pesto and shaved almonds

From the Kitchen

TUNA TARTARE*¹⁻⁴⁻⁷⁻⁸⁻¹² 15,00 €
Burrata, cous-cous, sun dried tomato, crunchy vegetables, capers and pistachio

ARANCINO AND CAPONATA*¹⁻³⁻⁷⁻⁸⁻⁹ 8,00 €
Fried rice ball stuffed with: Meat ragout, aubergine, ham and butter, pistachio, spinach, gluten free and vegan. Served with aubergine caponata

MEZZE MANICHE WITH SARDINES AND "MUDDICA"*¹⁻⁴⁻⁷⁻⁸ 12,00 €
Short pasta with sardines, wild fennel, raisins, roasted breadcrumbs, tomato, basil, pecorino cheese and oregano

FUSILLONI ALLA NORMA*¹⁻⁷ 12,00 €
Short pasta with tomato sauce, aubergines, salted ricotta and basil

SWORDFISH PALERMITANA*¹⁻⁴⁻⁷ 16,00 €
With cherry tomato stew, capers, onion, mint

BAKED CHICKEN CUTLET*¹⁻³⁻⁷ 15,00 €
with baked tomato and citrus mayo

The specialties of the Sicilian summer

GRANITA 4,50 €
almond, pistachio, lemon, mulberries, coffee

GRANITA WITH CREAM 5,00 €
almond, pistachio, lemon, mulberries, coffee

WITH TUPPU 5,50 €

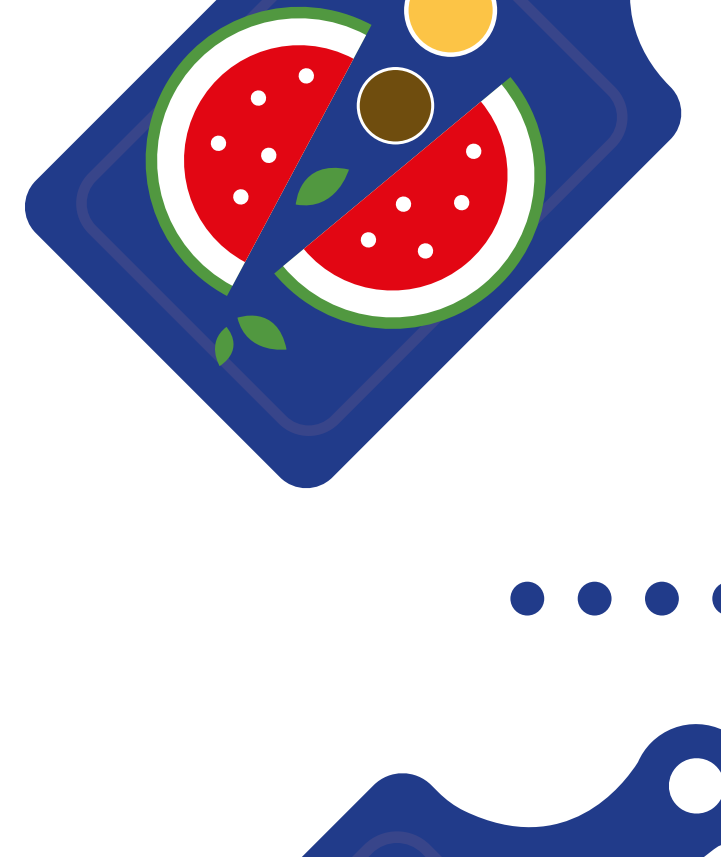
Sicilian Boards

The best selection of regional specialties, cured meat and Sicilian cheese.

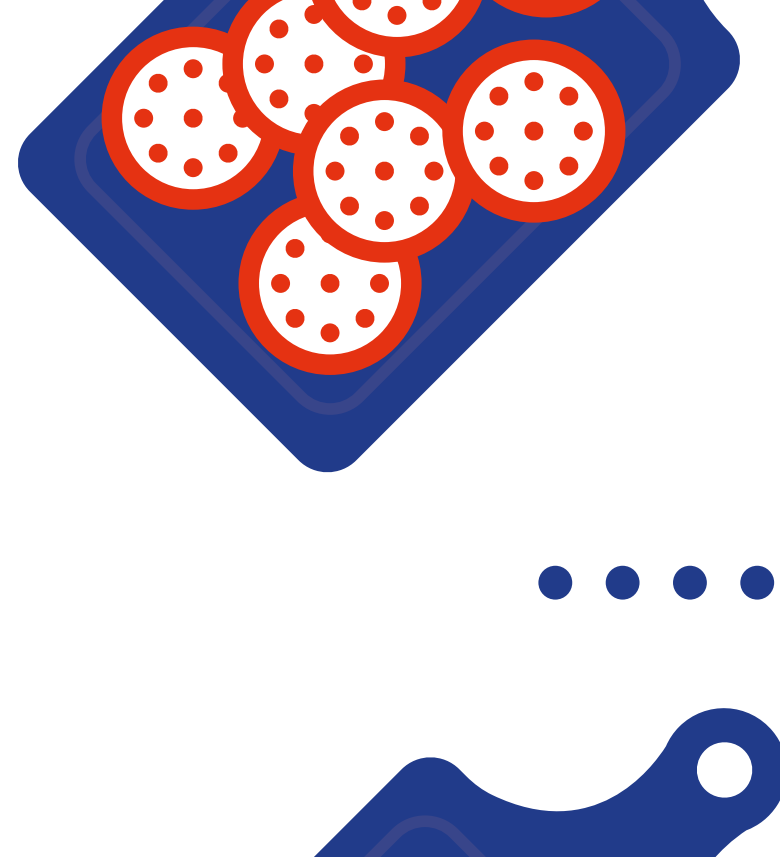
Allergens 1-3-5-6-7-8-9-10-11-12-13



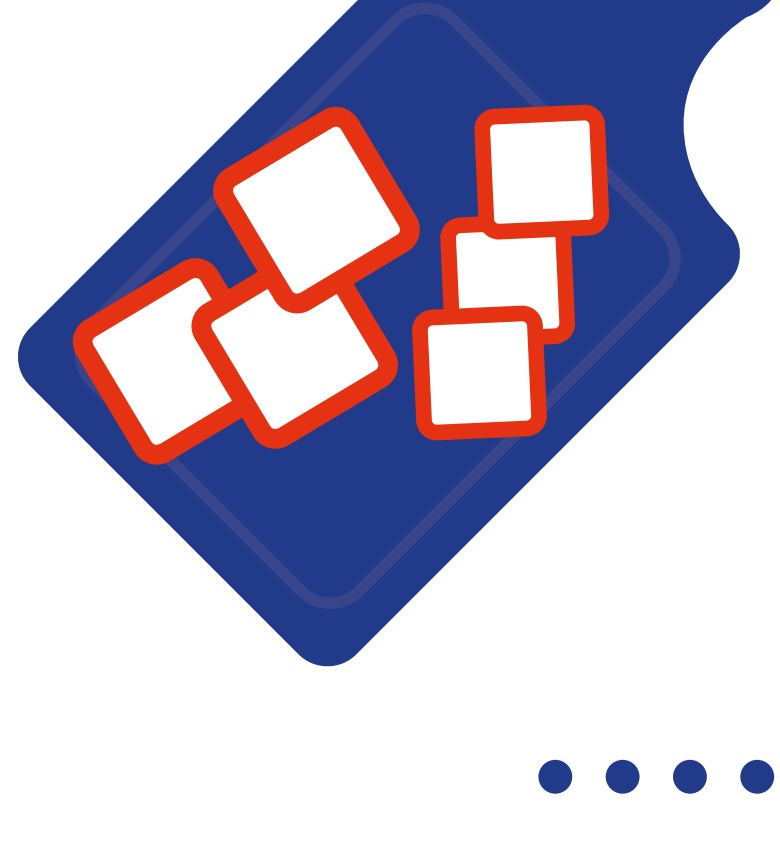
TASTIATA 8,00 €



VEGETARIAN VEGAN 12,00 €
If you are looking for a hint from 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

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

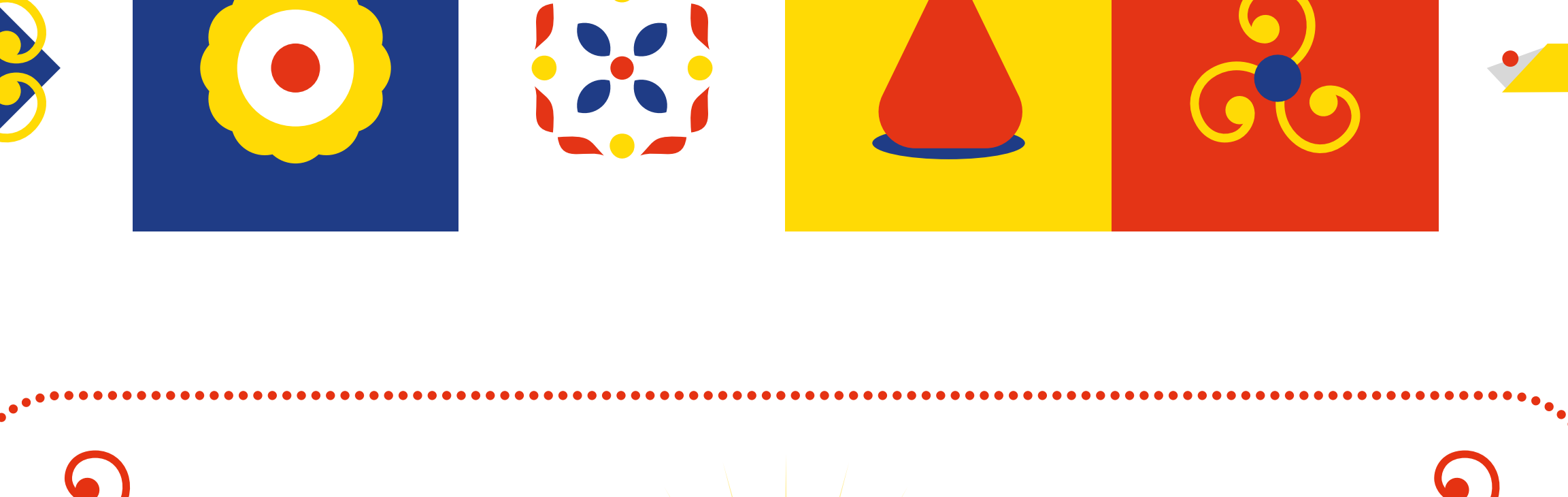
ALMOND COOKIE* 1-3-7-8	1,50 €
PISTACHIO COOKIE* 1-3-7-8	1,80 €
MARZIPAN FRUIT* 3-7-8	from 2,50 €
CASSATINA MIGNON* 1-3-7-8	3,10 €
CASSATINA* 1-3-7-8	4,50 €
TARTELLETTE CHANTILLY PISTACHIO AND RASPBERRY* 1-3-7-8	5,00 €
TARTELLETTE WITH FRESH FRUIT* 1-3-7-8	4,50 €
FEDORA RICOTTA CHEESE AND PISTACHIO* 1-3-7-8	4,00 €
BRONTELLA SPONGE CAKE WITH PISTACHIO CREAM* 1-3-7-8	4,00 €
BONBON (chocolate and rhum or pistachio)* 1-3-7-8	2,30 €
TRADITIONAL CANNOLO (Gluten free available)* 1-3-7-8	4,00 €
SICILIAN CANNOLO MIGNON* 1-3-7-8	2,30 €
CANNOLO WITH RICOTTA CREAM AND PISTACCHIO OR RICOTTA AND CHOCOLATE (Gluten free available)* 1-3-7-8	5,00 €
CANNOLO MIGNON WITH RICOTTA CREAM AND PISTACCHIO OR RICOTTA AND CHOCOLATE* 1-3-7-8	2,80 €
CRUNCHY ALMOND CANNOLO PISTACCHIO/ GIANDUIA/ RICOTTA CREAM* 1-3-7-8	3,00 €
CAKE OF THE DAY* 1-3-7-8	slice 5,00 €

Slow Food Sicily Presidia Vegetarian
 Gluten free VEGAN Vegan

Allergens:

1 Cereals containing gluten	8 Nuts and products thereof
2 Crustaceans and products thereof	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.



Our grocer's shop

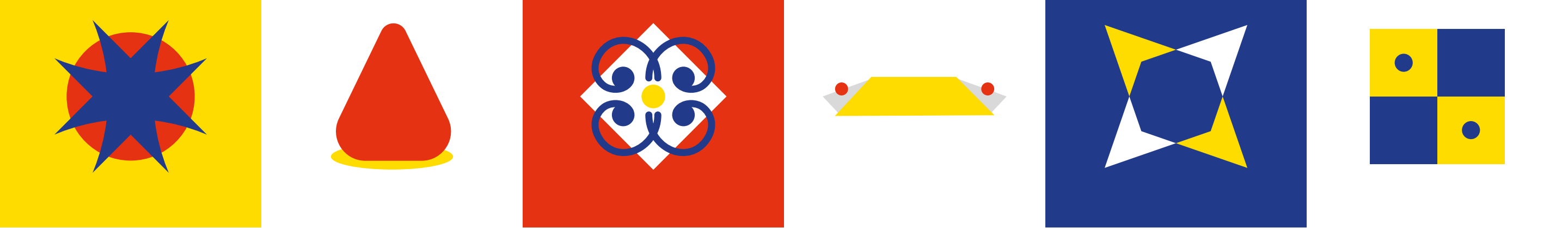
Accattatillu e arricriati

Jars	Wine shop
Sweet creams	Gastronomic specialties

DID WE MANAGE TO INTRIGUE YOU?

Carry on with your journey

You can find each product you tasted at our shelves. Have you had a meal or an aperitivo with us? Get an immediate 10% discount on your purchase at our shop!





Cocktails

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

9,00 €

AMAR-CARD

Sicilian Vermouth, mandarin soda, Sicily bitter

PALUMMA

*Pink grapefruit juice, tequila, Amacardo red,
lime, tonic water*

SPRITZ SICILIANO

Amaro Averna, orange juice, soda, sparkling wine

LA SPUMA

Etna gin, pink grapefruit juice, Sicily bitter, tonic water

MILANO - TAORMINA

Etna vermut, Sicily bitter

DON 100

Etna Gin, Etna vermut, Etna bitter

SCECCU

Etna Vodka, lime, ginger beer, almond wine

GARIBALDI SBAGLIATO

Sicily bitter, orange juice, sparkling wine

International cocktails available.

Sparkling Wine

glass bottle

BRUT "DUCA"

DUCA DI SALAPARUTA 7,00 € 21,00 €

FEU SPUMANTE BLANC DE BLANCS

TENUTA ORESTIADI 7,00 € 21,00 €

ETNA METODO CLASSICO BLANC DE NOIR

BRUT
LA GELSOMINA 10,00 € 43,00 €

ETNA ROSÉ METODO CLASSICO BRUT

LA GELSOMINA 10,00 € 44,00 €

ALTALANGA DOCG - METODO CLASSICO BRUT

BRANDINI 9,00 € 40,00 €

FRANCIACORTA DOCG ALMA CUVÉ BRUT

BELLAVISTA 12,00 € 60,00 €

CHAMPAGNE BRUT MOSAIQUE

JACQUART 15,00 € 70,00 €

CHAMPAGNE BRUT MOSAIQUE SIGNATURE

JACQUART 18,00 € 80,00 €

Rosé Wine

glass bottle

ETNA ROSATO - "LE SABBIE DELL'ETNA"

NERELLO MASCALESE - FIRRIATO 9,00 € 28,00 €

White Wine

glass bottle

GRILLO BIO VEGAN

NICOSIA 7,00 € 21,00 €

GRILLO COSTADUNE

MANDRAROSSA 7,00 € 21,00 €

CATARRATTO

TENUTA ORESTIADI 7,00 € 21,00 €

ZIBIBBO SECCO

TENUTA ORESTIADI 8,00 € 21,00 €

ETNA BIANCO DOC "VULKÀ"

NICOSIA 9,00 € 28,00 €

CHARDONNAY "LA FUGA"

DONNA FUGATA 9,00 € 32,00 €

VIOGNIER LE SÉNIE

MANDRAROSSA 9,00 € 28,00 €

Red Wine

glass bottle

NERO D'AVOLA COSTADUNE

MANDRAROSSA 7,00 € 21,00 €

BIO VEGAN NERO D'AVOLA

NICOSIA 7,00 € 21,00 €

SYRAH DESERTICO

MANDRAROSSA 8,00 € 24,00 €

ETNA ROSSO DOC

LA GELSOMINA 9,00 € 32,00 €

FRAPPATO "COSTADUNE"

MANDRAROSSA 8,00 € 24,00 €

NERELLO MASCALESE - MULINO A VENTO

ORESTIADI 7,00 € 21,00 €

SYRAH "PAXMENTIS"

ORESTIADI 9,00 € 32,00 €

Sweet Wine

glass bottle

LAUS ZIBIBBO 0,375 LT

MARTINEZ 6,00 € 20,00 €

LAUS MALVASIA 0,375 LT

MARTINEZ 6,00 € 20,00 €

BIANCOMANDORLA 0,375 LT

MARTINEZ 6,00 € 20,00 €

ROSSOMANDORLA 0,375 LT

MARTINEZ 6,00 € 20,00 €

TARGA MARSALA SUPERIORE RISERVA 2006

DOP SEMISECCO 0,50 LT

FLORIO 6,00 € 20,00 €

PASSITO DI PANTELLERIA 0,50 LT

COLOSI 8,00 € 24,00 €

Drinks

WATER 1,50 €

ORGANIC FRUIT JUICE 3,50 €

ORGANIC FRUIT JUICE Blueberry, pineapple 4,50 €

ALMOND MILK 3,00 €

PISTACHIO MILK 3,50 €

SICILIAN SODAS 4,00 €

Lemonade, Orangeade, Chinotto, Tonic Water, Cola

Beers

BIRRA MESSINA / BIRRA MESSINA CRISTALLI DI SALE 5,00 €

BIRRA DELLO STRETTO SICILIAN, UNFILTERED 5,00 €

BIRRA DELLO STRETTO SICILIAN PREMIUM LAGER 5,00 €

TARÌ ORO PILS CHIARA 8,00 €

TARÌ BRONZO, AMBER ALE 8,00 €

TARÌ AQUAMARIS, GOSE 8,00 €

Spirits

RUM DON PAPA Philippines 8,00 €

RHUM Habitation Saint Etienne XO HSE AGRICOLE, Martinique 11,00 €

RHUM Habitation Saint Etienne SHERRY FINISH HSE AGRICOLE, Martinique 13,00 €

WHISKEY TEELING SINGLE MALT Ireland 10,00 €

WHISKEY TEELING SMALL BATCH Ireland 9,00 €

GIN INSULAE, SMALL BATCH Sicily (PA) 10,00 €

ETNA GIN, SMALL BATCH Sicily (CT) 10,00 €

GIN ETNEUM VOLCANIC PREMIUM GIN Distilled from wild Sicilian flower - Sicily (CT) 10,00 €

GIN RAMSBURY LONDON DRY UK 10,00 €

ETNA VODKA Sicily (CT) 10,00 €

GRAPPA AMACARDO DELL'ETNA With wild artichokes - Sicily (CT) 4,00 €

AMARO AMACARDO RED With wild artichokes and red orange - Sicily (CT) 5,00 €

AMARO AMACARDO BLACK With wild artichokes from the Etna - Sicily (CT) 5,00 €

