



*Donna Margherita was founded in 2003 by Gabriele Vitale.
His idea was to bring a genuine Neapolitan cuisine experience to
SW11, London.*

*Donna Margherita has established a number of success with the
press, getting a great reputation for the quality and authenticity of its
food.*

*Over the years we got more health conscious and use more and more
organic ingredients.*

*We even offer a take away service at competitive prices like our gluten
free pasta, our range of organic jams, a chocolate spread with no
palm oil, Donna Margherita own extra virgin olive oil from Sicily and
many more....*

*If you are interested in taking away some of our products or wines,
do not hesitate to ask one of the member of staff.*



EXPERIENCE

The cuisine of Naples has a variety of dishes for any food lover. With flavours from the sea, and ingredients enhanced from the sun and soil, there's something for every taste; seafood, slow-cooked, succulent, sweet, simple, fussed-over, fried, and of course, pizzas.

Donna Margherita invites you to discover

Neapolitan food at its best through a 6 courses degustation menu.

A'BRUSCHETTA NAPULITANE

A'PARMIGIAN E MULIGNAN

E PURPETT CA PUMMAROL

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*PIZZA PULCINELLA*

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O'RISOTT O'VESUVIANO

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*TORTA CAPRESE*

*£20 per head (Instead of £25.00)*

## *For a minimum of 2 persons*

*20% Vat is included on the price.*

*A discretionary 12.5% gratuity is included in your bill.*

*This gratuity is redistributed among the staff independently of their salary.*

### *APPETIZER*

*O`CESTIN`E`PANE* Selection of homemade breads with extra virgin and balsamic dip  
£3.50

*L`AULIVE* Nutty green Nocellara olives £3.50      *DOUGH BALLS*  
£3.99

*GARLIC BREAD* £3.99      *SPICY GARLIC BREAD*  
£3.99

*GARLIC BREAD* with tomato sauce £4.15      *GARLIC BREAD* with cheese  
£4.90

### *L`ANTIPAST – STARTERS*

*A`BRUSCHETTA NAPULITANE (V)*  
£6.90

*Homemade sourdough bread topped with marinated Sicilian cherry tomatoes, basil, oregano, garlic & chilli*

*A`BRUSCHETTA RO `CAFONE (V)*  
£6.90

*Two slices of homemade sourdough toasted bread, one topped with extra virgin olive oil, garlic, cherry tomatoes,*

*Smoked cheese and fried aubergines. The other topped with extra virgin olive oil, garlic, friarelli and smoked cheese*

*O`FASUL A`MESSICAN*  
£6.90

*Stewed Borlotti beans with Neapolitan sausage, shallots, chilli and crostini*

*E`PURPETT`CA PUMMAROL*  
£6.90

*Beef meatballs in a rich tomato sauce*

*A`PARMIGIAN E`MULIGNAN (V)*  
£7.90

*Baked fried aubergines with tomato sauce, basil, mozzarella and parmesan*

### **A'MPEPAT -E- COZZE**

£7.90

*Steamed mussels with lemon juice and black pepper*

### **A'FRITTURIN (V)**

£8.50

*O`crocche - Fried potato croquettes with parmesan and parsley, O` scagnuzziell - Fried polenta with friarelli*

*L`aracin - Fried rice balls filled with smoked cheese and tomato sauce, fried courgettes and aubergines batons.*

### **ANTIPASTO -FREDDO**

£8.90

*A selection of fresh grilled vegetables (aubergines, courgettes, artichokes, oyster mushrooms), sliced Parma ham,*

*Smoked scarmoza cheese*

### **A' BURRATA –CO- PRESUTT**

£9.90

*Soft southern Italian cheese served with 24 months cured Parma ham and rocket salad*

### **O`CARPACCIO E MANZ**

£9.90

*Thinly sliced free range Rose County fillet of beef, drizzled with extra virgin olive oil, lemon juice,*

*And freshly ground black pepper served with rocket, parmesan shavings and balsamic vinegar syrup*

### **O'CALAMAR ARRUSTUT**

£9.90

*Fresh squid coated in aromatic breadcrumbs, baked in wood fired oven, served with mixed salad and lemon aioli*

### **L'AFFETTAT- MISTO**

£12.90

*Selection of cold cured meats and cheese : Parma ham, Napoli salami, Pork belly, mixed caciottine cheese*

*And Nocellara olives (for 2 persons)*

## **E'PRIMM - MAIN COURSES**

*O'SPAGHETT DONNA MARGHERITA (V)*

*£8.90*

*Rummo Spaghetti with fresh Sicilian cherry tomatoes, basil, garlic and cold press extra virgin olive oil*

*O'GNOCC O' FURN (V)*

*£9.50*

*Homemade Gnocchi baked with mozzarella, smoked provola cheese, parmesan and tomato sauce*

*A'PENNETT RO`SICILIAN (V)*

*£9.50*

*Penne with aubergines, tomato sauce and Fior di Latte mozzarella cheese*

*E'SPAGHETT' A CARBONARA (Authentic Recipe)*

*£10.90*

*Homemade square spaghetti with cured Italian guanciale, organic eggs, parmesan and pecorino cheese*

*O'RAVIOL E'POSITANO (V)*

*£11.90*

*Homemade ravioli with buffalo mozzarella filling, Sicilian pachino cherry tomato sauce, rocket, parmesan and tomato sauce*

*O'RISOTT O'VESUVIANO*

*£11.90*

*Risotto with friarielli, smoked provola, homemade Italian sausage and parmesan*

*E'PAPPARDELL RO`TERMINIO (V)*

*£12.50*

*Homemade pappardelle with porcini, wild mushrooms, extra virgin, garlic, basil, parmesan and black truffle oil*

*O'PACCHERE CO RAGU `A -GENOVESE*

*£12.50*

*Homemade half paccheri pasta with slow cooked beef in mixed onion marmalade sauce*

*O'SCIALATIELL RO`RE FERDINANDO*

*£13.90*

*Homemade pasta with extra virgin olive oil, garlic, prawns, langoustines, squid, clams, mussels, Cherry tomatoes and a touch of chilli and parsley*

*A'LINGUIN CU L'ASTICE*

*£19.90*

*Linguine with extra virgin, lobster, cherry tomatoes, garlic, chilli and parsley*

*All of our pasta is cooked al dente as we eat in Naples. Cooking pasta al dente does not completely cook the starch, that therefore is difficult to attack by digestive enzymes and the digestion becomes consequently slower. This has an important positive*

*consequence: a longer rate of digestion releases slowly glucose – a basis product of starch molecule – and therefore the absorption rate of glucose is slower. In this way glucose is gradually released in blood, without causing insulin peak – as opposite to simple sugars – with many advantages for your health.*

## **A`CARNE – MEAT**

**(ALL OUR MEAT ARE FREE RANGE)**

### **A –COTELETT- E -POLL -A -MILANESE**

**£14.90**

*Corn fed Chicken escalope Milanese style served with mixed salad and homemade hand cut chips*

### **A -PORCHETTA –A- CIOCIAR**

**£14.90**

*Slow cooked Dingley Dell pork belly with fennel seeds, rosemary and thyme stuffing served  
With wilted spinach and aubergine caviar*

### **A`SASICIE -PATANE -E`FRIARIELL**

**£14.90**

*Charcoal-grilled Italian style homemade Dingley Dell pork sausages served with friarelli and sautéed potatoes*

### **A`TAGLIAT –E- MANZ**

**£18.90**

*Sliced charcoal grilled Grass feed Beef fillet with fresh rocket,  
Cherry tomatoes, parmesan shavings and a balsamic reduction*

## **O`PESCE – FISH**

### **A`ZUPP -E -COZZE**

**£14.90**

*Sauté mussels, squid, prawns, langoustines and clams with cherry tomatoes, garlic and crostini*

### **E –GAMBERON- ARRUSTUT**

**£16.99**

*5-CHARCOL GRILLED ARGENTINIAN PROWNS SERVED WITH MIX SALADS*

### **A`SPIGOLA -ALL'ACQUA -PAZZ**

**£17.99**

*Whole sea bass in crazy water, steamed in white wine, cherry tomatoes, garlic and parsley*

## *O`PESCHE -SPADA -A`-LIVORNESE*

*£16.99*

*Pan fried swordfishes a livornese sauce (capers, olives, garlic datterini tomatoes and anchovies)*

*Served with a side of spinach*

## *E'CONTORN - SIDE DISHES*

*A'NZALATA -VERD*

*£3.90*

*£3.90*

*Green salad  
dips*

*A'NZALATA -MIST*

*£3.90*

*£4.90*

*Mixed salad*

*A'NZALATA- E -PUMMAROL* *£3.95*

*£3.90*

*Tomato and onion salad  
rosemary*

*A'NZALATA -E -RUCOLA*

*£4.95*

*£3.90*

*Fresh rocket and parmesan salad with  
garlic*

*A balsamic reduction*

*E`PATAN -FRITT*

*homemade fresh hand cut chips with*

*O'FRIARIELL*

*Friarelli in extra virgin oil and chilli*

*A'PATANELL A'SOUTE*

*Sautéed potatoes, garlic and*

*O'SPINACH*

*Fresh sautéed spinach with*

*and parmesan*

*20% Vat is included on the price.*

*A discretionary 12.5% gratuity is included in your bill.*

*This gratuity is redistributed among the staff independently of their salary.*

## *E'PIZZ – PIZZA*

*MARINARA (V) Tomatoes, extra virgin olive oil, oregano, garlic and fresh basil*

*£7.50*

*MARGHERITA (V) Tomatoes, mozzarella, extra virgin olive oil and fresh basil*

*£8.50*

*PROSCIUTTO E FUNGHI*

*£9.90*

*Tomato, mozzarella, extra virgin olive oil, ham, mushrooms and fresh basil*

**DIAVOLA**

£9.90

*Tomatoes, mozzarella, extra virgin olive oil, Neapolitan salami, parmesan and fresh basil*

**ROMANA**

£9.90

*Tomatoes, mozzarella, anchovies, black olives, capers, oregano, extra virgin oil, garlic and fresh basil*

**DON ROBERTO (V)**

£9.90

*Mozzarella, tomato, extra virgin olive oil, fried aubergines, cherry tomatoes, ricotta, parmesan and fresh basil*

**CAPRICCIOSA**

£9.90

*Tomatoes, mozzarella, ham, artichokes, black olives, extra virgin olive oil, parmesan and fresh basil*

**CALZONE**

£10.90

*Folded pizza with tomatoes, mozzarella, ricotta, salami, ham, extra virgin olive oil, parmesan and fresh basil*

**QUATTRO FORMAGGI (V)**

£10.90

*Mozzarella, gorgonzola, scamorza cheese, parmesan, extra virgin olive oil and fresh basil*

**DONNA MARGHERITA (V)**

£10.90

*Tomato sauce, cherry tomatoes, buffalo mozzarella, extra virgin olive oil, fresh basil, parmesan*

**PIZZA MONALISA**

£10.90

*Half tomatoes, mozzarella, extra virgin olive oil, mushrooms, parmesan and basil and the other half mozzarella, porchetta, fresh rocket, parmesan shavings and cherry tomatoes*

**PIZZA PULCINELLA**

£10.90

*Half tomatoes, mozzarella, extra virgin olive oil, parmesan and basil and the other half mozzarella, Parma ham, fresh rocket, parmesan shavings and cherry tomatoes*

**FUNGHI E RUCOLA (V)**

£10.90

*Mozzarella, wild mushrooms, fresh rocket, parmesan shavings and truffle infused olive oil*

**QUATTRO STAGIONI**

£10.90

*A quarter mozzarella and ham, a quarter mozzarella and mushrooms, a quarter tomatoes And mozzarella and the last quarter tomatoes, mozzarella and salami*

**SALTIMBOCCA OR PIZZA SAN DANIELE**

£11.90

*Folded sandwich or pizza with mozzarella, Parma ham, fresh rocket and parmesan shavings*

### **PIZZA PORCHETTA**

**£11.90**

*Pizza with pork belly, mozzarella, provola cheese, aubergines and cherry tomatoes*

### **SALTIMBOCCA OR PIZZA SALSICCIA E FRIARIELLI**

**£11.90**

*Folded sandwich or pizza with Italian sausage, mozzarella, provola cheese and friarielli*

### **PIZZA DEL GOLFO**

**£12.90**

*A luscious Marinara based pizza with prawns and Calamari and fresh Sicilian pachino cherry tomatoes*

## *Storia della Pizza*

*In the ashes after Mount Vesuvius erupted and smothered Pompeii on August 24, 79 A.D., evidence was found of a flat flour cake that was baked and widely eaten at that time in Pompeii and nearby Neapolis - the Greek colony that became Naples.*

*At that time, poor peasants used their limited ingredients (wheat flour, olive oil, lard, and natural herbs) to make seasoned, flat bread garnished with cheese.*

*This is thought to be the first pizza, when the Europeans returning from Peru thought to be a very poisonous fruit: the tomato. Precisely how they decided that the tomato was actually edible is unclear, but as Southern Europeans overcame their suspicions, the tomato became enormously popular. Today, of course, the tomato is a crucial component of Mediterranean cuisine, and is still used in most pizza recipes.*

*Considered a peasant's meal in Italy for centuries, modern pizza is attributed to the Neapolitan pizzaiolo Raffaele Esposito of pizzeria di Pietro, Who had the honour to bake pizza especially for the visit of Italian King Umberto I° and Queen Margherita On the 11<sup>th</sup> of June 1889.*

*For the occasion, Esposito decided to embellish the classic pizza marinara with mozzarella and basil, giving a sort of patriotic meaning to it. In fact the pizza with its colours: green (basil), white (mozzarella) and red (tomato) resembled the Italian flag.*

*This pizza was named Pizza margherita in honour of the Queen and set the standard by which today's pizza evolved and spread to Northern Italy and beyond and firmly established Naples as the pizza capital of the world.*

*Neapolitan pizza is still widely regarded the best in the world, probably because of the fresh ingredients available to Neapolitan pizzerias: herbs, garlic, and tomatoes grown in the rich volcanic ash of Vesuvius, and fresh mozzarella from water buffalo milk.*

*In keeping with traditional Neapolitan culture, Donna Margherita produces pizza using the same age-old techniques and ingredients, flown in especially from Naples, in an authentic wood-fired oven.*

## *Set Lunch Menu*

### *A'BRUSCHETTA NAPULITANE (V)*

*Homemade sourdough bread topped with marinated Sicilian cherry tomatoes, basil, oregano, garlic & chilli*

### *E PURPETT CA PUMMAROL*

*Beef meatballs in a rich tomato sauce*

### *A'PARMIGIAN E MULGNAN (V)*

*Baked fried aubergines with tomato sauce, basil, mozzarella and parmesan*

### *O'FASUL A'MESSICAN*

*Stewed Borlotti beans with Neapolitan sausage, shallots, chilli and crostini*

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### *O'GNOCC O (Sorrentina or Quattro Formaggi)(V)*

*Homemade Gnocchi baked with buffalo mozzarella, smoked provola cheese, parmesan and tomato sauce or with 4 cheeses.*

### *O'SPAGHETT DONNA MARGHERITA (V)*

*Rummo Spaghetti with fresh Sicilian cherry tomatoes, basil, garlic and cold press extra virgin olive oil*

### *E'SPAGHETT' A CARBONARA (Authentic Recipe)*

*Homemade square spaghetti with cured Italian guanciale, organic eggs, parmesan and pecorino cheese*

### *O'PACCHERE CO RAGU A GENOVESE*

*Homemade paccheri pasta with slow cooked beef in mixed onion marmalade*

*CHOICE OF PIZZA*  
*MARGHERITA, DIAVOLA PROSCUITTO E FUNGHI OR CAPRICCIOSA*

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*TIRAMISU*  
*Homemade traditional tiramisu*

*TORTA CAPRESE*  
*Warm almond and chocolate cake with vanilla Ice Cream*

*PASTIERA*  
*Homemade traditional ricotta and wheat cake flavoured with orange flower water and candied lemon peel*

*2 COURSES £12.50*

*3 COURSES £15.50*

*MENU AVAILABLE, SATURDAY AND SUNDAY*

*FROM 12.00 TO 17.00PM.*

**"Nominated best pizza in London"**

Time Out Food 2010

**"Donna Margherita is one of London best"**

London Evening Standard 09

Listen to Johnny Vaughan on Capital FM  
"My favourite restaurant"- Johnny Vaughan

10 "The best pizza outside Italy"- Johnny  
Vaughan 08

Capital FM

**"An authentic neighbourhood Italian for the  
Lavender Hill mob"**

Hardens, Restaurant Guide 09

"..it was the best thing i have eaten in ages.."

MetroLife, Evening Standard 05

"Not just any ordinary pizza"

Guardian 09

"My favourite restaurant"

Johnny Vaughan 10

"The best pizza outside Italy"

Johnny Vaughan 08

"Well known locally for quality pizza and friendly Family vibe, Donna Margherita is an unpretentious"

Time Out Food & Drink Guide 08

"this casual Neapolitan wins particular praise for its "fantastic pizza and pasta"

Hardens, Restaurant Guide 09