

Dining Detectives-Donato Enoteca

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There is no better way to spend the afternoon than to enjoy lunch while dining al fresco in a lovely setting on a warm summer day. Downtown Redwood City has seen a renaissance over the past decade and has turned into an upscale dining and shopping area. **Executive Chef Donato Scotti**, who grew up in Bergamo Italy and trained at the Istituto Alberghiero di San Pellegrino Culinary School, was thrilled to open his own restaurant **Donato Enoteca** in 2009 to honor his Italian heritage using fresh locally sourced ingredients, as well as products imported from Italy. The decor is charming with contemporary flair and an open kitchen. You have the option of three dining rooms and a lovely patio with umbrellas.




Monterey Bay Calamari

Our sunny Saturday afternoon lunch started with some sparkling water and a basket of Warm Bread with tasty olive and herb spread. Our favorite Antipasti was the Calamaretti



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E Fagiola which was grilled fresh Monterey Bay Calamari with “bianchi di Spagna” beans and mache lettuce. This is the perfect way to enjoy fresh calamari. The Fritto Di Carciofi E Gamberetti which was Crispy Organic Artichokes, rock shrimp and spicy parsley sauce was great as finger food, light and spicy and just perfect to dip. We must return for the Insalata Gamberi which was Grilled Prawns with mache salad, grilled organic tomatoes and zucchini. It had a lovely presentation and was quite popular with other diners.

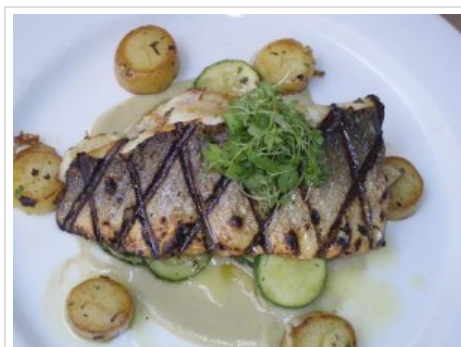
Our Pasta Course was next. We loved the Agnolotti Del Plin which was House made small Ravioli “del plin” made with three meats, sausage, veal and beef topped with meat, tomato and onion sauce. It was served al dente, was fresh and healthy and we loved their fresh grated parmesan cheese.



Pizza Marinara

The Pizza was also terrific! We loved the Pizza Marinara from their Wood Burning Oven made with tomato, roasted garlic, capers, olives, and anchovies. It is Donato's personal favorite and the thin crust and anchovies made it perfect for us as well!

The Entrees were both fabulous. The Branzino E Zucchine, Grilled Mediterranean Sea Bass filet with zucchini trifoliate, garlic thyme sauce and new potatoes had a very pleasing smoky essence from the grill. Our second entree was the Filetto Di Maiale Alle Verze which was a delectable Misami pork tenderloin wrapped in guanciale bacon served with braised cabbage, marinated olives and fingerling potatoes. It was tender, pink in the middle and so juicy...just amazing! We also loved the side dish Organic Asparagus with butter and garlic.



Grilled Mediterranean Sea bass

The Wine list features Italian Wines mostly from small production wineries. There are 35 wines by the glass as well as some Rare Vintages ranging from \$100-\$3500 per bottle. You can order by the glass, small 5 oz, large 8 oz, Caraffa 16 oz, or bottle. We were pleased that our server Giacomo understood our tastes in wine and made excellent suggestions which allowed us to explore some new selections. We enjoyed the 2010 Sardegna Canayli Vermentino, 2008 Muller-Thurgau Aristos Alto Adige, 2008 Piemonte Areneis Bruno Giacosa Roero, 2006 Lombardia Mazzolino Noir Pinot Noir and the S

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Panna Cotta

The Desserts we chose were perfect! The Panna Cotta made with organic lemon and drizzled blood orange sauce was like heaven. The Semifreddo alle Nicciolele E Caffè was a unique Hazelnut and Chocolate semifreddo with espresso sauce. Both were amazing and truly complimented one another. A Double Espresso allowed us to linger and enjoy the great weather.



Executive Chef Donato Scotti

Donato Enoteca Italian Restaurant is as good as it gets! The cuisine was fabulous, the service was superior and either dining indoor or outdoor is quite lovely. We look forward to returning.

By Carol & Joe Davis, Dining Detectives

Donato Enoteca

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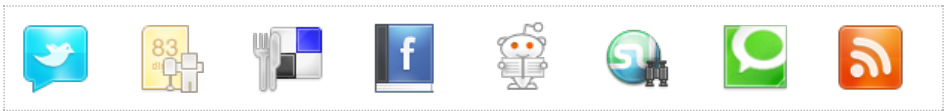
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