



[HTTP://WWW.FOODGAL.COM/2009/06/DELICIOUS-DOINGS/](http://www.foodgal.com/2009/06/delicious-doings/)

JUNE 30TH, 2009

[Delicious Doings](#)



HUNGRY FOR BRAISED [NIMAN RANCH](#) OXTAIL AND ASPARAGUS TIPS SERVED OVER “BIGOLI” PASTA (\$14)?

OR PIZZA TOPPED WITH HOUSE MADE SPICY SAUSAGE, BROCCOLI RABE, TOMATO, AND FRESH MOZZARELLA (\$11)?

OR MEDITERRANEAN SEA BREAM SAUTEED WITH PRAWNS, MUSSELS, CLAMS AND TOMATO SAUCE (\$18)?

THEN, HEAD TO DOWNTOWN REDWOOD CITY’S NEW [Donato Enoteca](#). IT’S THE NEW VENTURE BY EXECUTIVE CHEF-OWNER DONATO SCOTTI WHO COOKED AT THE MICHELIN-STARRED RISTORANTE DELL’ANGELO IN ITALY, AND MOST RECENTLY AT [LA STRADA](#) IN PALO ALTO. ORIGINALLY FROM BERGAMO, ITALY, SCOTTI’S MENU REFLECTS HIS NORTHERN ITALIAN HERITAGE.

THE WINE PROGRAM FOCUSES ON SMALLER-PRODUCTION WINES, MOST OF THEM ITALIAN. A LARGE VARIETY OF GRAPPAS IS ALSO AVAILABLE, AS IT’S ONE OF SCOTTI’S FAVORITE SPIRITS.