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[New restaurant opens in Redwood City](#)



Tonight marks the opening of [Donato Enoteca](#), a new restaurant in downtown Redwood City. On Friday night, we had the pleasure of sampling the traditional Italian fare and we're still drooling over the marinated lamb skewers with olives; braised wild boar (our favorite); hand-made pizzas, amazing shrimp, and a bit of the exotica with squid ink risotto. Artisan olive oils play a large part in the cuisine, which prompted a tasting sampler on the menu of multiple olive oils.

Other highlights are the more than 80 Italian wines and a stunning grappa collection, the most abundant we've ever seen in a restaurant. The open-air kitchen adds an intimate touch. It allows you to watch the talented Chef Donato Scotti work his magic. Scotti has worked at the Michelin-starred Ristorante Del l'Angelo in Italy and at La Strada in Palo Alto more recently.



Here are a few other menu items: *Carpaccio di Polipo* – thin-sliced fresh poached octopus with olive oil, celery root and red rock salt (\$8). *Foiade di Funghi* – organic buckwheat pasta with mixed wild mushrooms, garlic, parsley and Grana Padano (\$12); and *Bigoli e Coda* – braised Neiman Ranch ox tail, Sangiovese, tomato, asparagus tips and “bigoli” pasta (\$14). *Costoletta Alla Milanese* – pounded white veal chop breaded and golden with arugula and heirloom tomato salad (\$23); *Orata e Crostacei* – Mediterranean sea bream sautéed with prawns, mussels, clams and tomato sauce (\$18).

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