

PIATTINI

bites

MEAT BALL DŌMA tomato sauce, sweet provolone cheese \$ 15

FRIED CALAMARI zucchini, homemade lemon aioli \$ 14

ZUCCHINI FLOWERS TEMPURA ricotta, basil, eggplant emulsion, modena balsamic vinegar \$ 16

CRUDI & TARTARE*

YELLOWFIN TUNA TARTARE \$ 19

avocado, mango, sunchoke chips, seaweed

FINES HERBS MARINATED HAMACHI CRUDO \$ 19

blueberry gel, stracciatella, crispy mushrooms, quinoa avocado mash, carasau bread, baby vegetables

BEEF TARTARE \$ 19

black truffle, homemade capers olives mayo, soy sauce, egg crumble, homemade crackers

STARTER

SOFT EGG 'ALLA NERANO' \$ 23

roasted zucchini, parmesan cheese espuma, zucchini chips, shaved black truffle

VEAL 'TONNATO' \$ 18

tuna sauce, capers, baby heirloom carrots, purple potato chips

GRILLED OCTOPUS 'ALLA PUTTANESCA' \$ 24

red datterino tomato, tuna aioli, basil purée, black olives crumble, potato mousse, citrus gel

SAUTEED MUSSELS & MANILA CLAMS \$ 18

white sauce
or
marinara sauce

TAGLIERE \$ 27

prosciutto di parma, artisanal salami, capocollo, parmigiano reggiano, sweet gorgonzola, stracchino, castelvetro green olives, zucchini chutney, prosciutto in olive oil, 'nduja

SALAD & VEGETABLES

BABY ROASTED EGGPLANT, purple cauliflower, roasted tomato purée, \$ 18

stracchino cheese, shaved pecan, raspberry vinegar

CAPRESE BURRATA heirloom tomato, arugula pesto, datterino tomato, balsamic vinegar caviar \$ 19

(with prosciutto add+ \$8)

ORGANIC HEIRLOOM TOMATO SALAD 'datterino' cherry tomato, basil purée, pickled shallot, parmesan chips \$ 16

ARTICHOKES TUNA SALAD seared tuna, avocado, arugula, fennel, artichoke in tempura, raspberry mayo \$ 18

RAW AND COOKED MIXED SALAD arugula, spinach, cherry tomato, avocado, \$ 19

quinoa, blueberry, sautéed onion, taggiasca olives, stuffed zucchini flower

#dōmami

**Consuming raw or undercooked meats, poultry, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness*



PASTA

CLASSIC

BUCATINI 'CACIO E PEPE' \$ 25

pecorino romano cheese 'scorza nera',
sichuan black pepper, crispy pecorino

CANDELE 'ALLA GENOVESE' \$ 31

slowly cooked beef ragu,
parmesan cheese espuma

TAGLIOLINI 'AL TARTUFO NERO' \$ 38

black truffle, french butter, parmesan cheese

MODERN

RAVIOLI 'ALLA CAPRESE' \$ 27

yellow tomato sauce, basil, ricotta cheese,
smoked provolone, basil cream, cured cherry tomato

SPAGHETTI ALLA CHITARRA VONGOLE \$ 32

manila clams, yellow and red 'datterino' cherry tomato
zucchini bernoise, tarallo crumble

GNOCCHI 'DI MARE' \$ 34

king crab, roasted squid, clams, mussels,
datterino tomato, edamame



WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

RISOTTI

ARTICHOKES PRAWNS RISOTTO \$ 34

crispy prawns, roasted artichokes infused olive oil, pine nuts, raspberry crumble

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 52

FISH

SWEET AND SPICY GLAZED SALMON \$ 34

porcini mushrooms purée, cauliflower salad,
toasted almond crumble, english peas aioli,
sautéed broccoli rabe

TUNA STEAK \$ 42

yuzu marinated yellowfin tuna, 'tonnato' sauce,
sunchoke chips

WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

MEAT

GRILLED FILET MIGNON \$ 41

sautéed bell peppers, eggplant purée,
roasted potatoes, basil emulsion,
mushrooms hazelnut sponge, demiglace

NEW ZEALAND LAMB CUTLETS \$ 42

pistachio crusted lamb, lentils mousse, taggiasca olives and
escarole 'tacos', fior di latte mozzarella, port jus

21oz GRASS FED GRILLED RIB EYE 'COWBOY' \$ 78

homemade demiglace sauce,
arugula cherry tomatoes salad

SIDE

MASHED POTATO \$ 10

GRILLED VEGETABLES \$ 12

SAUTEED SPINACH \$ 10

VEGETABLE CAPONATA \$ 11

SAUTEED BROCCOLI RABE \$ 10

ROASTED POTATOES \$ 10

ARUGULA & CHERRY TOMATOES SALAD \$ 8

Chef Marco Giugliano

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