

## PIATTINI

bites

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

**FRIED CALAMARI** zucchini, homemade lemon aioli \$ 15

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

### CRUDI & TARTARE\*

#### **FINES HERBS MARINATED HAMACHI CRUDO \$ 22**

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

#### **YELLOWFIN TUNA TARTARE \$ 24**

avocado, mango, sunchoke chips, seaweed, yuzu caviar  
lemon espuma

#### **BEEF TARTARE \$ 23**

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

### STARTER

#### **SOFT EGG \$ 23**

roasted pumpkin, parmesan cheese espuma,  
crispy baby wild mixed mushrooms,  
shaved black truffle

#### **VEAL 'TONNATO' \$ 23**

tuna sauce, capers, purple potato chips,  
peach gel, baby vegetables tempura

#### **GRILLED OCTOPUS \$ 24**

zucchini mint purée, sundried tomato tartare,  
spicy aioli, puff rice, nori seaweed dust

#### **PRAWNS PARMIGIANA \$ 24**

fior di latte mozzarella, sicilian cannolo 'millefeuille',  
whipped lemon yogurt, yellow tomato 'datterino',  
eggplant, charred seasonal mushrooms

#### **TAGLIERE \$ 36**

prosciutto di parma 24 months, artisanal salami, capocollo, parmigiano reggiano,  
sweet gorgonzola, stracchino, castelvetro green olives, zucchini chutney, prosciutto in olive oil,  
'nduja

#### **SAUTEED MANILA CLAMS \$ 22**

white sauce  
or  
marinara sauce

### SALAD & VEGETABLES

**OVEN ROASTED 'CHINESE' EGGPLANT**, roasted romanesco, roasted zucchini, \$ 22  
sundried cherry tomato gazpacho, cheese mousse, cauliflower crumble

**CAPRESE BURRATA** heirloom tomato, arugula pesto, datterino tomato, balsamic vinegar caviar \$ 21  
(with prosciutto add+ \$9)

**TOMATO SALAD** 'datterino' cherry tomato, basil purée, pickled shallot, cucumber carpaccio, \$ 20  
citrus gel, parmesan cheese chips

**ARTICHOKES TUNA SALAD** seared tuna, avocado, arugula, fennel, artichoke in tempura, raspberry mayo \$ 21

#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' \$ 34

slowly cooked beef ragu,  
parmesan cheese espuma

#### TAGLIOLINI 'AL TARTUFO NERO' \$ 39

black truffle, french butter, parmesan cheese

### MODERN

#### RAVIOLI FLORIDA LOBSTER TEMPURA \$ 36

datterino tomato sauce, basil puree  
lemon ricotta cheese mousse, eggplant 'ghanoush'

#### SPAGHETTI ALLA CHITARRA VONGOLE \$ 32

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

#### GNOCCHI AI CALAMARI \$ 35

calamari ragù, tomato datterino sauce, arugula pesto,  
fiordilatte carpaccio, pistachio crumble, eggplant dust



### WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

## RISOTTI

#### SCALLOPS ASPARAGUS RISOTTO \$ 36

asparagus emulsion, black garlic crumble, lemon caviar

#### SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 58

## FISH

#### SWEET AND SPICY GLAZED SALMON \$ 38

english peas purée, grilled baby zucchini,  
parmesan cheese mousse, english peas aioli,  
zucchini blossom, red onion crumble

#### YELLOWFIN TUNA STEAK \$ 43

grilled yuzu marinated tuna,  
mediterranean crispy rice, white chocolate sponge  
sautéed shishito peppers

#### WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

## MEAT

#### GRILLED FILET MIGNON \$ 42

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

#### NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 43

taggiasca olives - escarole - fior di latte wrapped dough,  
carbonara espuma, pine nuts, port jus

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

homemade demiglace sauce,  
arugula cherry tomatoes salad

## Chef Marco Giugliano

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## SIDE

MASHED POTATO \$ 11

GRILLED VEGETABLES \$ 13

SAUTEED SPINACH \$ 12

VEGETABLE CAPONATA \$ 12

SAUTEED BROCCOLI RABE \$ 11

ROASTED POTATOES \$ 11

ARUGULA & CHERRY TOMATOES SALAD \$ 10