

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*

FINES HERBS MARINATED HAMACHI CRUDO \$ 19

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

YELLOWFIN TUNA TARTARE \$ 21

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

BEEF TARTARE \$ 20

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' \$ 21

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

SAUTEED MANILA CLAMS \$ 22

white sauce
or
marinara sauce

TAGLIERE \$ 36

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

SALAD & VEGETABLES

OVEN ROASTED 'CHINESE' EGGPLANT, roasted romanesco, roasted zucchini, \$ 21
sundried cherry tomato gazpacho, cheese mousse, cauliflower crumble

CAPRESE BURRATA heirloom tomato, arugula pesto, datterino tomato, balsamic vinegar caviar \$ 19
(with prosciutto add+ \$8)

TOMATO SALAD 'datterino' cherry tomato, basil purée, pickled shallot, cucumber carpaccio,
citrus gel, parmesan cheese chips \$ 19

ARTICHOKES TUNA SALAD seared tuna, avocado, arugula, fennel, artichoke in tempura, raspberry mayo \$ 20

RAW AND COOKED MIXED SALAD arugula, spinach, cherry tomato, avocado, \$ 19
quinoa, 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' \$ 33

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 \$ 56

FISH

SWEET AND SPICY GLAZED SALMON \$ 34

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 \$ 10

GRILLED VEGETABLES \$ 12

SAUTEED SPINACH \$ 10

VEGETABLE CAPONATA \$ 11

SAUTEED BROCCOLI RABE \$ 10

ROASTED POTATOES \$ 10

ARUGULA & CHERRY TOMATOES SALAD \$ 8