

PIATTINI

bites

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

FRIED CALAMARI zucchini, homemade mustard aioli \$ 19

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

CRUDI & TARTARE*

PONZU MARINATED HAMACHI CRUDO \$ 22

edamame, avocado mousse,
braised onion mousse, shishito pepper,
raspberry dust, carasau bread

YELLOWFIN TUNA TARTARE \$ 24

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

AHI TUNA TATAKI \$ 24

fennel, charred bok choy, black garlic mayo,
avocado mousse, whipped sour cream, kale chips,

BEEF TARTARE \$ 23

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

STARTER

SOFT EGG \$ 23

neapolitan ragù, parmesan cheese espuma,
san marzano tomato, basil purée,
carasau bread

VEAL 'TONNATO' \$ 23

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

GRILLED OCTOPUS \$ 25

crispy rice, sunchoke emulsion, potato crumble
lemon aioli, ginger chips, homemade bbq sauce

MAINE LOBSTER SALAD \$ 27

peach, greek yogurt, crispy quinoa,
orange gel, yuzu espuma, lemon caviar

TAGLIERE

SMALL \$28 / LARGE \$41

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

SAUTEED MANILA CLAMS \$ 22

white sauce or marinara sauce

SALAD & VEGETABLES

OVEN ROASTED BABY EGGPLANT, roasted romanesco, roasted zucchini, \$ 22
sundried cherry tomato gazpacho, parmesan cheese mousse, cauliflower crumble

CAPRESE BURRATA heirloom tomato, arugula pesto, \$ 24

datterino tomato, balsamic vinegar caviar, olive oil cured eggplant
(with prosciutto add+ \$9)

TOMATO SALAD 'datterino' cherry tomato, sugarbomb tomatoes, basil purée, charred leek, \$ 22
yellow melon, citrus gel, parmesan cheese chips

#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

HOMEMADE RAVIOLI 'ALLA CAPRESE' \$ 36

ricotta, fior di latte mozzarella mousse,
ciliegino tomato spicy, olive and capers crumble,

SPAGHETTI ALLA CHITARRA VONGOLE & RAW LANGOUSTINE TARTARE \$ 39

manila clams, capers and black olives tartare,
broccoli rabe cream

GNOCCHI 'PORCINI AND PRAWNS' \$ 35

argentinian prawns carpaccio, porcini mushrooms,
stracciatella cheese, pistachio crumble, fava beans



WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

RISOTTI

SCALLOPS CARPACCIO RISOTTO \$ 36

vacca rossa parmesan cheese, yellow 'datterino' tomato, clams essence, lemon zest

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 58

FISH

MEAT

SWEET AND SPICY GLAZED SALMON \$ 38

citrus grilled baby asparagus, cheese mousse,
borlotti beans emulsion, red pepper purée,
chives

BLACK TRUFFLE CRUSTED FILET MIGNON \$ 43

grilled baby corn, celery root purée,
basil emulsion, porcini aioli,
eggplant fior di latte roll, port jus

YELLOWFIN TUNA STEAK \$ 44

grilled yuzu marinated tuna,
crispy rice, eggplant parmigiana mousse,
spicy aioli, roasted maitake mushrooms

NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 43

san marzano tomato - provolone wrapped dough,
roasted red and yellow pepper, taggiasca olives crumble
spicy aioli, demiglace

WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

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

homemade demiglace sauce,
arugula cherry tomatoes salad

SIDE

MASHED POTATO \$ 11

GRILLED VEGETABLES \$ 13

SAUTEED SPINACH \$ 12

VEGETABLE CAPONATA \$ 12

SAUTEED BROCCOLI RABE \$ 11

ROASTED POTATOES \$ 11

SAUTEED SHISHITO PEPPERS \$ 12

Chef Marco Giugliano

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