

## 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 \$ 23

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

#### BEEF TARTARE \$ 24

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

### STARTER

#### SOFT EGG \$ 26

broccoli rabe, parmesan cheese espuma,  
carasau bread, black truffle

#### 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, \$ 23  
sundried cherry tomato gazpacho, parmesan cheese mousse, cauliflower crumble

#### CAPRESE BURRATA heirloom tomato, arugula pesto, \$ 25

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' \$ 26**

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 \$ 35**

manila clams, roasted seasonal mushrooms,  
datterino tomato tartare, basil

#### **GNOCCHI 'PORCINI AND PRAWNS' \$ 35**

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



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

### RISOTTI

#### **MARINATED LANGOUSTINE RISOTTO \$ 38**

english peas, ricotta mousse, shaved bottarga, green tea leaves dust

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

### FISH

### MEAT

#### **SWEET AND SPICY GLAZED SALMON \$ 39**

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

#### **BLACK TRUFFLE CRUSTED FILET MIGNON \$ 45**

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**

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**

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