

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 \$ 18

CRUDI & TARTARE*

PONZU MARINATED HAMACHI CRUDO \$ 24

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

YELLOWFIN TUNA TARTARE \$ 28

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

BEEF TARTARE \$ 26

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

STARTER

GRILLED OCTOPUS \$ 29

crispy rice, fingerling potato espuma,
stracciatella, potato chips,
taggiasca olives crumble

SOFT EGG \$ 28

asparagus, parmesan cheese fondue espuma,
blue potato chips, shaved black truffle

BAO BUNS 'NEAPOLITAN RAGU' \$ 24

crispy potato, fresh buffalo mozzarella,
basil purée

TAGLIERE

SMALL \$29 / 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 \$ 23

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 SPICY RAVIOLI 'ALLA CAPRESE' \$ 33

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

SPAGHETTI ALLA CHITARRA 'ALLE VONGOLE' \$ 35

manila clams, seared asparagus tips,
bottarga, lemon, tarallo crumble

GNOCCHI 'PRAWNS & BROCCOLI RABE' \$ 34

sautéed argentinian prawns, broccoli rabe cream,
stracciatella, toated wagyu crumble



WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

RISOTTI

BLACK COD & TRUMPET MUSHROOMS RISOTTO \$ 38

provolone carpaccio, lemon caviar, 'nduja

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 63

FISH

SWEET AND SPICY GLAZED SALMON \$ 39

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

YELLOWFIN TUNA STEAK \$ 44

seared yuzu marinated tuna,
preserved zucchini, stuffed baby peppers,
hazelnut aioli, fior di latte mousse

WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

MEAT

BLACK TRUFFLE CRUSTED FILET MIGNON \$ 45

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

NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 43

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

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

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