

## 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, toasted wagyu crumble



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

### RISOTTI

#### BLACK COD & TRUMPET MUSHROOMS RISOTTO \$ 38

provolone mousse, lemon caviar, 'nduja crumble

#### SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 63

### FISH

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

celery root puree, roasted baby leek,  
parmesan cheese mousse, crispy black kale,  
quinoa, roasted bell peppers

#### 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 \$ 46

grilled seasonal mushrooms, purple potato purée,  
basil aioli, tomato gazpacho focaccia,  
crispy zucchini 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

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