

## 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,  
crème fraiche, 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**

asparragus, 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

#dōmamiami

*\*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,  
yellow tomatoes, provolone del monaco carpaccio,  
smoked eggplant emulsion, basil gel

#### **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

## MEAT

#### **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

#### **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

ARUGULA CHERRY TOMATOES \$ 12

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