



## PIATTINI

bites

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

**FRIED CALAMARI** zucchini, homemade spicy 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,  
orange caviar, lemon espuma

**BEEF TARTARE \$ 26**

black truffle, homemade capers olives mayo,  
egg crumble, rice crisp, blue potato chips

### STARTER

**OCTOPUS CARPACCIO \$ 27**

lemon caviar, fingerling potato chips,  
spicy dry tomato aioli, paprika dust  
taggiasca olives crumble

**SOFT EGG \$ 28**

asparagus, parmesan cheese fondue espuma,  
carasau bread, shaved black truffle

**BAO BUNS 'NEAPOLITAN RAGU' \$ 24**

crispy potato, stracciatella,  
basil purée

**TAGLIERE**

**SMALL \$29 / LARGE \$41**

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

**SAUTEED MANILA CLAMS \$ 23**

white sauce or marinara sauce

### SALAD & VEGETABLES

**BABY ROASTED 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 RICOTTA RAVIOLI \$ 31

yellow tomato, whipped smoked eggplant,  
provolone del monaco carpaccio, basil gel

#### SPAGHETTI ALLA CHITARRA \$ 37 'VONGOLE E PORCINI'

manila clams, porcini mushrooms emulsion,  
black garlic crumble

#### GNOCCHI CUTTLEFISH & ZUCCHINI \$ 33

squid ragu, baby zucchini chips, arugula purée,  
pecorino cheese, zucchini blossoms



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

### RISOTTI

#### CARABINEROS SHRIMPS & STRACCIATELLA RISOTTO \$ 49

basil, pine nuts, lemon caviar

#### 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 \$ 51

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

#### NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 52

english peas purée, crispy polenta,  
orange ricotta, pickled onions,  
tartar sauce, 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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