

PIATTINI

bites

FRIED CALAMARI zucchini, homemade spicy aioli \$ 19

ZUCCHINI FLOWERS TEMPURA ricotta, basil, eggplant emulsion, modena balsamic vinegar \$ 18

CRUDI & TARTARE*

GAMBERI ROSSI CARPACCIO \$ 39

crème fraiche, lemon,
raspberry dust, blueberry gel

YELLOWFIN TUNA TARTARE \$ 27

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

GRILLED OCTOPUS \$ 27

Mediterranean coucous, ginger chips,
basil aioli, spicy citrus dressing

SOFT EGG \$ 28

english peas, parmesan cheese fondue espuma,
carasau bread, shaved black truffle

VEAL TONNATO 'AMALFITANO' \$ 25

tonnato sauce, capers, candied lemon, amalfi
anchovies, rose petals dust, potato chips

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

DOMA SALAD frisée, arugula, baby artichokes, dry aged ricotta, avocado mousse \$ 22
pickled onions, black olives crumble

CAPRESE BURRATA heirloom tomato carpaccio, arugula gel \$ 25
fig jam, eggplant mousse, balsamic caviar
(with prosciutto add+ \$9)

EGGPLANT PARMIGIANA fior di latte mozzarella, baby eggplant, tomato sauce, basil \$ 23



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

TAGLIATELLE 'LAMB RAGU' \$ 33

dry aged ricotta, basil, yellow tomato coulis



WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

RISOTTI

MAZARA GAMBERI ROSSI & STRACCIATELLA RISOTTO \$ 49

basil, pine nuts, lemon caviar

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 63

FISH

CITRUS MARINATED SALMON \$ 39

grilled baby fennel, zucchini mousse,
orange gel, lemon sponge

YELLOWFIN TUNA STEAK 'PUTTANESCA' \$ 45

black kale chips, crispy black rice,
tomato capers olives tartare, teriyaki sauce
tomato aioli

WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

MEAT

GRILLED FILET MIGNON \$ 51

sautéed shishito peppers,
potato millefeuille, charred tomato mousse
yellow bell peppers emulsion, port jus

NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 52

roasted baby eggplant, onions crumble,
apple relish, demiglace

21oz GRASS FED GRILLED RIB EYE 'COWBOY' \$ 78

arugula cherry tomatoes salad

SIDE

SAUTEED SPINACH \$ 12

GRILLED VEGETABLES \$ 13

ROASTED CAULIFLOWERS \$ 14

ROASTED POTATOES \$ 11

ARUGULA CHERRY TOMATOES \$ 12

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