

## PIATTINI

bites

**FRIED CALAMARI** zucchini, tarragon mayo \$ 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 \$ 33**

pumpkin purée, smoked mozzarella water,  
glazed shimeji mushrooms, paprika dust,  
crispy pumpkin seed-quinoa

**BLACK TRUFFLE EGG \$ 29**

crispy egg, sautéed mushroom, parmesan mouss,  
shaved black truffle

**VEAL TONNATO 'AMALFITANO' \$ 25**

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

### TAGLIERE

**SMALL \$ 33 / LARGE \$ 46**

prosciutto di parma 20 months, artisanal salami, capocollo, 24 months parmigiano reggiano,  
sweet gorgonzola, stracchino, castelvetrano green olives,  
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+ \$12)

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

#dōmami

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

*A 20% of service charge will be add to the bill. This contribution supports our team and ensures an exceptional dining experience.*



## PASTA

### CLASSIC

#### **BUCATINI 'CACIO E PEPE' \$ 29**

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

#### **RICOTTA TORTELLINI & PRAWNS \$ 32**

Sauteed red Patagonian prawns , broccoli rabe ,  
'datterino' toato confit , anchovy emulsion

#### **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

#### **SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ MP**

### FISH

#### **ORANGE GLAZED SALMON \$ 39**

yuzu beurre blanc , fennel salad , pine nuts , toasted  
sesame seed

#### **'YELLOWFIN TUNA STEAK ' SCAPECE' \$ 47**

baby zucchini scapece , buffalo ricotta mousse, mint ,  
pickled zucchini aioli

#### **WHOLE BRANZINO \$ MP**

lemon citronette, extra virgin olive oil

### MEAT

#### **GRILLED FILET MIGNON \$ 56**

seared king trumpet mushroom,  
golden 'cipollini' onion, porcini chips  
parsley emulsion, black garlic aioli

#### **NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 58**

stuffed rainbow chard pillow , braised shallots , onion  
emulsione , yellow pepper purée , lemon zest demiglace

#### **21oz GRASS FED GRILLED RIB EYE 'COWBOY' \$ 92**

arugula cherry tomatoes salad

### SIDE

SAUTEED SPINACH \$ 12

GRILLED VEGETABLES \$ 15

ROASTED CAULIFLOWERS \$ 14

ROASTED POTATOES \$ 11

ARUGULA CHERRY TOMATOES \$ 12

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