

PIATTINI

MeatBalls - 21

veal & beef, tomato sauce, basil, provolone cheese

Fried Calamari - 22

zucchini, tarragon mayo

Manila Clams - 23

sauteed - white sauce or marinara sauce

CRUDI*

Tuna Tartare - 24

yellowfin tuna, avocado, mango, seaweed, lemon espuma

Beef Carpaccio - 24

black truffle, egg crumble, capers olives mayo

Scallops Crudo - 29

mango, ponzu, jalapeno, basil infused olive oil

STARTER

Grilled Octopus - 33

pumpkin purée, smoked mozzarella, glazed shimeji mushrooms, crispy quinoa

Black Truffle Egg - 26

crispy egg, sauteed mushroom, parmesan mousse, shaved black truffle

Veal Tonnato 'Amalfitano' - 23

tonnato sauce, capers, candied lemon, amalfi anchovies, rose petals

Eggplant Parmigiana - 23

fior di latte mozzarella, baby eggplant, tomato sauce, basil

Zucchini Flower Tempura - 18

ricotta, basil, eggplant emulsion, modena balsamic vinegar

SALAD

Doma Salad - 22

frisée, arugula, baby artichokes, avocado, shaved dry aged ricotta

Caprese Burrata - 25

heirloom tomato carpaccio, arugula gel, fig jam, eggplant puree

TAGLIERE

Italian Selection Charcuterie - 46/33

prosciutto, salami, capocollo, parmigiano, pecorino, gorgonzola

Cheese & Marmellata - 32

pecorino, gorgonzola, parmigiano reggiano, fig jam, honey

20% SERVICE CHARGE WILL BE ADDED TO THE BILL . THIS CONTRIBUTION SUPPORTS OUR TEAM AND ENSURE AN EXCEPTIONAL DINING EXPERIENCE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OYSTERS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PASTA

CLASSIC

Bucatini 'Cacio e Pepe' - 27

pecorino romano cheese, black pepper, crispy pecorino

Candele 'Genovese' - 32

slow cooked beef ragu, parmigiano reggiano espuma

Tagliolini al Tartufo Nero - 39

black truffle, french butter, parmigiano reggiano cheese

CONTEMPORANEO

Raviolo 'Mediterraneo' - 29

ricotta stuffed pasta, datterino tomato sauce, eggplant emulsion

Spaghetti 'Vongole e Porcini' - 34

clams, porcini mushrooms emulsion, black garlic crumble

Tagliatelle 'Lamb Ragu' - 32

dry aged ricotta, basil, yellow tomato coulis



FISH

Orange Glazed Salmon - 37

yuzu beurre blanc, fennel salad, pine nuts

Tuna Steak 'Scapece' - 45

baby zucchini scapece, buffalo ricotta mousse, mint



MEAT

Filet Mignon - 54

king trumpet mushroom, golden 'cipollini' onion, porcini chips

Lamb Chops 'Confit' - 55

stuffed rainbow chard, braised shallots, yellow pepper emulsion

SPECIAL

Lobster Linguine - 75

whole maine lobster, datterino tomato sauce

Saffron Risotto & Braised Veal Ossobuco - 70

acquerello rice, saffron cream, braised veal ossobuco

Salt Crusted Branzino - 90

lemon citronette, extra virgin olive oil + side

Prime T-Bone Steak 32oz - 150

T-bone steak, cherry tomato & arugula salad

SIDE

Suteed Spinach -12 Grilled Vegetables - 15 Roasted Cauliflowers -14 Roasted Potatoes -11