

dōma

salads

organically grown tomatoes salad, basil, oregano, extra virgin olive oil \$ 10

mix salad, mixed green, tomato, carrot, radish \$ 10

caprese burrata, heirloom tomato, basil, fennel crouton \$ 15 (with prosciutto add+ \$ 7)

italian poke salad, seared yellowfin tuna, heirloom tomato, taggiasca olive, venere rice, avocado, lemon dressing \$ 16

starters

fried calamari, lemon mayonnaise \$ 10

beef tartare, diced asparagus salad, egg emulsion, thyme croutons, truffle oil \$ 17

tagliere, prosciutto, artisanal salami, parmigiano, stracciatella, aged robiola \$ 20

grilled mediterranean octopus, caper, taggiasca olive, tomato \$ 14

yellowfin tuna tartare, avocado, mango sauce, shaved turnip, lemon \$ 14

pasta & risotto

spaghetti "aglio, olio e peperoncino", garlic, olive oil and chili flakes \$ 13

maccheroncini tomato sauce, parmesan, garlic, basil, chili flakes \$ 15

linguine al "pesto", basil, parmesan cheese, pine nuts, garlic \$ 16

linguine "puttanesca", anchovy, taggiasca olive, cherry tomato, caper \$ 16

spaghetti "alle vongole", manila clam, cherry tomato, garlic, chili pepper \$ 17

homemade tagliatelle, beef tenderloin ragu, red onion, cherry tomato \$ 18

risotto, mixed mushrooms, 24 months aged parmesan cheese \$ 19

main course

grilled local swordfish, seasonal vegetable "caponata" \$ 25

seared yellowfin tuna steak, cannellini beans purée, heirloom tomato, pickled onion \$ 28

whole baby organic chicken, grilled vegetables, roasted potatoes \$ 22

applewood smoked grilled filet mignon, roasted ratte potato, raw purple cabbage \$ 31

EXECUTIVE MENU \$23

choice of

heirloom tomato salad
yellowfin tuna tartare
beef tartare

choice of

maccheroncini tomato sauce
swordfish
chicken

(+\$5 add desert)

pannacotta
or
tiramisu

(+\$5 add glass of wine)

pinot grigio
cabernet sauvignon