



PIATTINI

bites

MEAT BALL DŌMA tomato sauce, spicy provolone cheese \$ 12

FRIED CALAMARI zucchini, homemade lemon aioli \$ 13

ZUCCHINI FLOWERS TEMPURA ricotta, basil, parmesan fondue, modena balsamic vinegar \$ 16

CRUDI & TARTARE*

YELLOWFIN TUNA TARTARE \$ 15

avocado, mango, shaved radish, frisée

YUZU MARINATED BRANZINO CRUDO \$ 15

shaved fennel, lemon, sweet sundried tomatoes
arugula, olive oil

BEEF TARTARE \$ 18

black truffle, homemade yogurt mayo,
soy sauce, grilled ciabatta bread

STARTER

SOFT EGG \$ 19

wild mixed mushroom, parmesan cheese foam,
crispy potato, shaved black truffle

VEAL 'TONNATO' \$ 16

tuna sauce, capers, baby heirloom carrots
purple potato chips

GRILLED OCTOPUS \$ 17

spicy aioli, seasonal mushrooms,
green peas, potatoes, balsamic vinegar

SAUTEED MEDITERRANEAN MUSSELS \$ 15

white sauce
or
marinara sauce

TAGLIERE \$ 23

prosciutto di parma, artisanal salami, mortadella, parmigiano, sweet gorgonzola,
aged robiola, green olives

SALAD & VEGETABLES

CAULIFLOWERS ROASTED & TEMPURA, baby broccoli purée, basil, shaved almonds \$ 14

CAPRESE BURRATA -heirloom tomato, basil, arugula (with prosciutto add+ \$7) \$ 15

-arugula, shaved black truffle \$ 21

ORGANIC HEIRLOOM TOMATO SALAD charred cherry tomato, basil purée, pickled shallots, crispy tuile \$ 12

ARTICHOKES TUNA SALAD seared tuna, avocado, arugula, fennel \$ 18

RAW AND COOKED MIXED SALAD mixed greens, cherry tomato, carrot, radish, fennel, \$ 12
celery, olives

#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' \$ 22

pecorino romano cheese, sichuan black pepper

PENNONI MEAT RAGU \$ 23

beef ragu, cheese fondue

TAGLIOLINI 'AL TARTUFO NERO' \$ 32

black truffle, butter, parmesan cheese

MODERN

RAVIOLI 'ALLA CAPRESE' \$ 24

fresh tomato sauce, basil, ricotta cheese, mozzarella

LINGUINE "ALLE VONGOLE" \$ 25

manila clam, zucchini, lemon, garlic, basil

GNOCCHI "MUSHROOMS & PRAWNS" \$ 26

seasonal mushrooms, tiger prawns bisque



RISOTTI

SCALLOPS, organic yellow tomatoes, almonds, chives \$ 30

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 46

FISH

SEARED SALMON \$ 26

sauteed french green beans, spicy mango chutney, taggiasca olive aioli

GRILLED LOCAL SWORDFISH \$ 31

seasonal vegetable "cajonata", pine nut, green olive

PISTACHIO CRUSTED YELLOWFIN TUNA STEAK* \$ 33

sauteed broccoli rappini, lemon-white wine reduction

MEAT

NEW ZEALAND LAMB CHOP \$ 33

sauteed spinach, pine nut, raisin, greek yogurt, rosemary demiglace

8oz GRILLED FILET MIGNON \$ 34

charred pearl onion, mashed potato, broccolini

21oz GRASS FED GRILLED RIB EYE COWBOY \$ 70

homemade demiglace sauce, sage/garlic roasted potatoes, arugula/cherry tomatoes salad

FOR THE TABLE

WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

homemade lobster bisque, cherry tomato, parsley

WHOLE BRANZINO \$ MP

Chef Marco Giugliano

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

SIDE

MASHED POTATO \$ 7

GRILLED VEGETABLES \$ 8

SAUTEED SPINACH \$ 7

VEGETABLE CAPONATA \$ 7

ROASTED POTATOES \$ 7