

## PIATTINI

bites

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

**FRIED CALAMARI** zucchini, homemade lemon aioli \$ 13

**ZUCCHINI FLOWERS TEMPURA** ricotta, basil, eggplant emulsion, modena balsamic vinegar \$ 16

### CRUDI & TARTARE\*

**YELLOWFIN TUNA TARTARE \$ 15**

avocado, mango, shaved radish, frisée

**FINES HERBS MARINATED HAMACHI CRUDO \$ 17**

citrus gel, crispy kale, quinoa,  
baby vegetables, olive oil

**BEEF TARTARE \$ 18**

black truffle, homemade capers olives mayo,  
soy sauce, grilled ciabatta bread

### STARTER

**SOFT EGG \$ 19**

seasonal mushrooms, parmesan cheese espuma,  
crispy potato, shaved black truffle

**VEAL 'TONNATO' \$ 16**

tuna sauce, capers, baby heirloom carrots  
purple potato chips

**SPANISH GRILLED OCTOPUS \$ 18**

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

**SAUTEED MEDITERRANEAN MUSSELS \$ 15**

white sauce  
or  
marinara sauce

**TAGLIERE \$ 24**

prosciutto di parma, artisanal salami, capocollo, parmigiano reggiano,  
sweet gorgonzola, taleggio, castelvetro green olives, apple chutney

### SALAD & VEGETABLES

**ROASTED CAULIFLOWERS** eggplant purée, basil, tomato concassé, black olives, shaved hazelnut \$ 14

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

**ORGANIC HEIRLOOM TOMATO SALAD** charred cherry tomato, basil purée, pickled shallot, parmesan chips \$ 12

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

**RAW AND COOKED MIXED SALAD** mixed greens, cherry tomato, carrot, fennel, \$ 12  
celery, olives, quinoa, artichokes purée

#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' \$ 26

black truffle, butter, parmesan cheese

### MODERN

#### RAVIOLI 'ALLA CAPRESE' \$ 24

fresh tomato sauce, basil, ricotta cheese, mozzarella

#### SPAGHETTI 'VONGOLE & PORCINI' \$ 26

spaghetti di gragnano, manila clam, calamari carpaccio, porcini mushrooms emulsion, roasted breadcrumbs

#### GNOCCHI 'PRAWNS & BURRATA' \$ 27

pistachio pesto, crispy tiger prawns  
lemon infused burrata



## RISOTTI

**HAMACHI CARPACCIO RISOTTO**, zucchini blossoms, provolone del monaco, basil \$ 30

**SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO** \$ 49

### FISH

#### SWEET AND SPICY GLAZED SALMON \$ 27

sautéed kale, onion crumble, béarnaise sauce, roasted tomato

#### YELLOWFIN TUNA TATAKI\* \$ 34

cous-cous, diced vegetables, pistachio dust

#### DOVER SOLE 'ALLA MUGNAIA' \$ 46

lemon, capers, tomato concasse,

### MEAT

#### NEW ZEALAND LAMB CHOP \$ 37

sautéed escarole, roasted red peppers, pine nuts, port jus

#### 8oz GRILLED FILET MIGNON \$ 36

crispy potato soufflé, grilled trumpet mushrooms, hazelnut emulsion, demiglace

#### 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**

**WHOLE BRANZINO \$ MP**

## Chef Marco Giugliano

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### SIDE

MASHED POTATO \$ 8

GRILLED VEGETABLES \$ 9

SAUTEED SPINACH \$ 8

VEGETABLE CAPONATA \$ 8

ROASTED ESCAROLE \$ 9

ROASTED POTATOES \$ 8

ARUGULA & CHERRY TOMATOES SALAD \$ 8