



## 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 \$ 16

avocado, mango, sunchoke chips, 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

### VEAL 'TONNATO' \$ 16

tuna sauce, capers, baby heirloom carrots  
purple potato chips

### SPANISH GRILLED OCTOPUS \$ 19

pumpkin purée, charred seasonal mushrooms,  
yogurt, squid ink chips, 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, zucchini emulsion, roasted tomato, stracchino cheese, \$ 15  
black olives, shaved hazelnut

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

**ORGANIC HEIRLOOM TOMATO SALAD** charred cherry tomato, basil purée, pickled shallot, parmesan chips \$ 13

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

**RAW AND COOKED MIXED SALAD** mixed greens, cherry tomato, carrot, fennel, \$ 14  
celery, olives, quinoa, artichokes purée

#dōmiami

*\*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' \$ 33**

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 burrata, broccoli rabe



## RISOTTI

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

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

### FISH

**SWEET AND SPICY GLAZED SALMON \$ 31**

sautéed kale, onion crumble, béarnaise sauce, roasted tomato

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

cous-cous, diced seasonal vegetables, pistachio dust

**DOVER SOLE 'ALLA MUGNAIA' \$ 64**

lemon, capers, tomato concasse

### MEAT

**NEW ZEALAND LAMB CHOP \$ 37**

sautéed shisito pepper, roasted red peppers, pine nuts, port jus

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

crispy potato soufflé, sautéed broccoli rabe, hazelnut emulsion, demiglace

**21oz SMOKED GRASS FED GRILLED RIB EYE COWBOY \$ 75**

homemade demiglace sauce, 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 \$ 9

SAUTEED BROCCOLI RABE \$ 9

ROASTED POTATOES \$ 8

ARUGULA & CHERRY TOMATOES SALAD \$ 8