

dōma

DŌMA SPICE - LUNCH MENU \$25

Appetizer
(choice of)

organic heirloom tomato salad, charred cherry tomato,
basil purée, pickled shallots, parmesan cheese chip

artichokes salad, avocado, arugula, shaved fennel

sautéed mediterranean mussels, marinara or white sauce

Main Course
(choice of)

pennoni 'crab ragù', black olives crumble

branzino 'acqua pazza', cherry tomato, onion, capers,
black olives, oregano

chicken 'alla cacciatora', roasted tomatoes, black olives,
tomato confit, basil, seasonal vegetables caponata

Dessert
(choice of)

classic tiramisu, coffee, cocoa powder

vanilla pannacotta, strawberry puree, dried pineapple

crème brûlée, caramel sauce, mixed berries



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

#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' \$ 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, onion

MEAT

NEW ZEALAND LAMB CHOP \$ 37

sautéed shishito pepper, roasted red peppers purée, pine nuts, port jus

8oz GRILLED FILET MIGNON \$ 36

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

21oz 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