



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

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 \$ 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, buttered baby carrots, béarnaise sauce, onion cream, 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