



## PIATTINI

bites

**MEAT BALL DŌMA** tomato sauce, sweet 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**

roasted eggplant, parmesan cheese espuma,  
tomato del piennolo sauce, eggplant chips

**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, stracchino, castelvetro green olives, apple chutney

### SALAD & VEGETABLES

**ROASTED BABY EGGPLANT**, purple cauliflower, roasted tomato purée, mache lettuce, \$ 16  
stracchino cheese, shaved hazelnut, raspberry vinegar

**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

**CANDELE 'ALLA GENOVESE' \$ 27**

slowly cooked beef ragu,  
parmesan cheese espuma

**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' \$ 28**

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

**GNOCCHI 'PRAWNS & BURRATA' \$ 29**

pistachio pesto, crispy tiger prawns  
burrata, broccoli rabe



## RISOTTI

**RISOTTO 'DI MARE'**, scallops tempura, citrus marinated prawns, clams, mussels, **\$ 32**  
yellow tomato mousse, provolone del monaco

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

### FISH

**SWEET AND SPICY GLAZED SALMON \$ 32**

sautéed kale, buttered baby carrots, béarnaise sauce,  
onion cream, roasted tomato

**YELLOWFIN TUNA TATAKI\* \$ 36**

24 months aged parmesan cheese cream, crispy  
artichokes, raspberry crumble, roasted yellow tomato

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

lemon, french butter, zucchini escabeche

### MEAT

**NEW ZEALAND LAMB CHOP \$ 37**

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

**8oz GRILLED FILET MIGNON \$ 38**

crispy cheese 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