

dōma

DŌMA SPICE - LUNCH MENU \$28

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)

spaghetti 'clams & mussels', cherry tomatoes, garlic, olive oil

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

for tables up to 6 guests



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, seaweed

FINES HERBS MARINATED HAMACHI CRUDO \$ 19

blueberry gel, stracciatella, crispy mushrooms, quinoa avocado mash, carasau bread, baby vegetables

BEEF TARTARE \$ 18

black truffle, homemade capers olives mayo, soy sauce, rosemary flatbread

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 \$ 20

greens beans, charred seasonal mushrooms, potato mousse, dried tomatoes, citrus gel, teriyaki sauce

SAUTEED MEDITERRANEAN MUSSELS \$ 15

white sauce
or
marinara sauce

TAGLIERE \$ 27

prosciutto di parma, artisanal salami, capocollo, parmigiano reggiano, sweet gorgonzola, stracchino, castelvetro, green olives, zucchini chutney, prosciutto in olive oil, 'nduja

SALAD & VEGETABLES

ROASTED BABY EGGPLANT, purple cauliflower, roasted tomato purée, \$ 16
stracchino cheese, shaved pecan, raspberry vinegar

CAPRESE BURRATA heirloom tomato, arugula pesto, datterino tomato, balsamic vinegar caviar \$ 16
(with prosciutto add+ \$8)

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

ARTICHOKES TUNA SALAD seared tuna, avocado, arugula, fennel, artichoke in tempura, raspberry mayo \$ 18

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

#dōmamiami

**Consuming raw or undercooked meats, poultry, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness*



PASTA

CLASSIC

BUCATINI 'CACIO E PEPE' \$ 25

pecorino romano cheese 'scorza nera',
sichuan black pepper, crispy pecorino

CANDELE 'ALLA GENOVESE' \$ 29

slowly cooked beef ragu,
parmesan cheese espuma

TAGLIOLINI 'AL TARTUFO NERO' \$ 33

black truffle, french butter, parmesan cheese

MODERN

RAVIOLI 'ALLA CAPRESE' \$ 27

yellow tomato sauce, basil, ricotta cheese,
smoked provolone, basil cream, cured cherry tomato

LINGUINE 'VONGOLE & CAULIFLOWER' \$ 28

linguine di gragnano, manila clam, calamari,
cauliflower emulsion, black garlic breadcrumbs

GNOCCHI 'PRAWNS & PEAS' \$ 29

argentinian prawns carpaccio, green peas,
pecan crumble



RISOTTI

RISOTTO CAPESANTE E PORCINI MUSHROOMS \$ 34

seafood essence, porcini emulsion, scallops carpaccio, carbonara mousse, carrot crumble

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 49

FISH

SWEET AND SPICY GLAZED SALMON \$ 34

thyme infused roasted trumpet mushrooms,
arugula pesto, toasted almonds, bonito flakes,
stracchino mousse

SEARED HAMACHI \$ 48

butternut squash cream, black truffle, ricotta 'nduja
zucchini flower, yogurt amaretto macaroons

T-BONE TUNA STEAK (FOR 2) \$ 85

yuzu marinated yellowfin tuna, 'tonnato' sauce

MEAT

NEW ZEALAND LAMB CHOP \$ 38

stuffed baby peppers, roasted bell peppers purée,
lemon and black olives crumble, port jus

8oz GRILLED FILET MIGNON \$ 39

sautéed broccoli rabe, potato millefeuille,
porcini mushrooms emulsion, demiglace

21oz GRASS FED GRILLED RIB EYE 'COWBOY' \$ 75

homemade demiglace sauce.

FOR THE TABLE

WHOLE MAINE LOBSTER SPAGHETTI OR RISOTTO \$ MP

WHOLE BRANZINO \$ MP

Chef Marco Giugliano

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SIDE

MASHED POTATO \$ 10

GRILLED VEGETABLES \$ 10

SAUTEED SPINACH \$ 10

VEGETABLE CAPONATA \$ 10

SAUTEED BROCCOLI RABE \$ 10

ROASTED POTATOES \$ 10

ARUGULA & CHERRY TOMATOES SALAD \$ 8