



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 leek, quinoa dust, 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, mache lettuce, \$ 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

#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' \$ 25

black skin pecorino romano cheese, 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, dry 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, seafood essence, porcini emulsion, scallops carpaccio, carbonara mousse \$ 34

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ 49

FISH

SWEET AND SPICY GLAZED SALMON \$ 34

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

SEARED HAMACHI \$ 48

butternut squash cream, black truffle, zucchini flower with ricotta and nduja, macaron amaretto with yogurt

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