

# dōma

## salads

**organically grown tomatoes salad**, basil, oregano, extra virgin olive oil \$ 10

**mix salad**, mixed green, tomato, carrot, radish \$ 10

**caprese burrata**, heirloom tomato, basil, fennel crouton \$ 15 (with prosciutto add+ \$ 7)

**italian poke salad**, seared yellowfin tuna, heirloom tomato, taggiasca olive, venere rice, avocado, lemon dressing \$ 16

## starters

**fried calamari**, lemon mayonnaise \$ 10

**beef tartare**, taggiasca olive, goat cheese foam, fresh basil emulsion \$ 17

**tagliere**, prosciutto, artisanal salami, parmigiano, stracciatella, aged robiola \$ 20

**grilled mediterranean octopus**, caper, taggiasca olive, tomato \$ 14

**yellowfin tuna tartare**, avocado, mango sauce, shaved turnip, lemon \$ 14

## pasta & risotto

**spaghetti "aglio, olio e peperoncino"**, garlic, olive oil and chili flakes \$ 13

**maccheroncini tomato sauce**, parmesan, garlic, basil, chili flakes \$ 15

**linguine al "pesto"**, basil, parmesan cheese, pine nuts, garlic \$ 16

**linguine "puttanesca"**, anchovy, taggiasca olive, cherry tomato, caper \$ 16

**spaghetti "alle vongole"**, manila clam, cherry tomato, garlic, chili pepper \$ 17

**homemade tagliatelle**, beef tenderloin ragu, red onion, cherry tomato \$ 18

**risotto**, mixed mushrooms, 24 months aged parmesan cheese \$ 19

## main course

**grilled local swordfish**, seasonal vegetable "caponata" \$ 25

**seared yellowfin tuna steak**, cannellini beans purée, heirloom tomato, pickled onion \$ 28

**whole baby organic chicken**, grilled vegetables, roasted potatoes \$ 22

**applewood smoked grilled filet mignon**, roasted ratte potato, raw purple cabbage \$ 31

### EXECUTIVE MENU \$23

#### choice of

heirloom tomato salad  
yellowfin tuna tartare  
beef tartare

#### choice of

maccheroncini tomato sauce  
swordfish  
chicken

#### (+\$5 add desert)

pannacotta  
or  
tiramisu

#### (+\$5 add glass of wine)

pinot grigio  
cabernet sauvignon