

dōma

bites

zeppola dōma, artisanal italian salame, sweet provolone cheese \$ 8

fried calamari, lemon mayonnaise \$ 10

starters

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

branzino crudo, shaved fennel, fresh passion fruit, lemon, olive oil, sea weed \$ 14

grilled mediterranean octopus, caper, taggiasca olive, tomato \$ 18

mixed seafood "in guazzetto", shrimp, octopus, baby squid, cuttlefish, clam, mussel \$ 22

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

soft egg, sauteed mixed mushroom, parmesan cheese sauce, black truffle \$ 16

tagliere, prosciutto, artisanal salami, parmigiano, stracciatella, aged robiola \$ 21

harpke farm organic carrots, charred cauliflower, romanesco purée, purple potato crispy \$ 14

salads

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

organic heirloom tomato salad, basil, oregano, extra virgin olive oil \$ 12

italian poke salad, seared tuna, heirloom tomato, olive, black rice, avocado, arugula, spinach \$ 18

mix salad, mixed green, tomato, carrot, radish \$ 12



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pasta

maccheroncini tomato sauce, parmesan, garlic, basil, chili pepper \$ 16
linguine "puttanesca", anchovy, taggiasca olive, cherry tomato, caper \$ 17
spaghetti "alle vongole", manila clam, cherry tomato, garlic, chili pepper \$ 19
homemade tagliatelle, beef tenderloin ragu, red onion, cherry tomato \$ 21
homemade tagliolini burrata, spanish red shrimp tartare, lemon, sea bean \$ 25
homemade gnocchi, maine lobster, chanterelle mushroom \$ 26
risotto, mixed mushrooms, aged parmesan cheese \$ 24

main course

grilled local swordfish, seasonal vegetable "caponata" \$ 30
seared yellowfin tuna steak, cannellini beans purée, cherry tomato, pickled onion \$ 31
mediterranean red shrimp 'carabineros', heirloom tomato, rice chip, vanilla citronette \$ 36
whole baby organic chicken, grilled vegetables, roasted potatoes \$ 26
pork belly, pumpkin purée, sauteed brussels sprout, toasted hazelnut, balsamic glaze \$ 27
braised veal ossobuco, potato purée, kale chip \$ 37
applewood smoked grilled filet mignon, roasted ratte potato, raw purple cabbage \$ 32
new zealand lamb chop, sauteed spinach, pine nut, raisin, greek yogurt, sumac \$ 33

side

potato purée \$ 7
sauteed spinach \$ 7
grilled vegetables \$ 8
vegetable caponata \$ 7
cannellini beans puree tomatoes onion celery \$ 7
roasted potatoes \$ 7



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