

PIATTINI

bites

FRIED CALAMARI zucchini, tarragon mayo \$ 22

ZUCCHINI FLOWERS TEMPURA ricotta, basil, eggplant emulsion, modena balsamic vinegar \$ 18

CRUDI & TARTARE*

GAMBERI ROSSI CARPACCIO \$ 39

crème fraiche, lemon,
raspberry dust, blueberry gel

YELLOWFIN TUNA TARTARE \$ 27

avocado, mango, sunchoke chips, seaweed,
orange caviar, lemon espuma

BEEF TARTARE \$ 26

black truffle, homemade capers olives mayo,
egg crumble, rice crisp, blue potato chips

STARTER

GRILLED OCTOPUS \$ 33

pumpkin purée, smoked mozzarella water,
glazed shimeji mushrooms, paprika dust,
crispy pumpkin seed-quinoa

BLACK TRUFFLE EGG \$ 29

crispy egg, suteed mushroom , parmesan mouss,
shaved black truffle

VEAL TONNATO 'AMALFITANO' \$ 25

tonnato sauce, capers, candied lemon, amalfi anchovies,
rose petals dust, potato chips

TAGLIERE

SMALL \$ 33 / LARGE \$ 46

prosciutto di parma 20 months, artisanal salami, capocollo, 24 months parmigiano reggiano,
sweet gorgonzola, stracchino, castelvetro green olives,
prosciutto cured in olive oil, 'nduja

SAUTEED MANILA CLAMS \$ 23

SALAD & VEGETABLES

DOMA SALAD frisée, arugula, baby artichokes, dry aged ricotta , avocado mousse \$ 22
pickled onions, black olives crumble

CAPRESE BURRATA heirloom tomato carpaccio, arugula gel \$ 25

fig jam, eggplant mousse, balsamic caviar

(with prosciutto add+ \$12)

EGGPLANT PARMIGIANA fior di latte mozzarella, baby eggplant, tomato sauce, basil \$ 23

#dōmiami

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

A 20% of service charge will be add to the bill. This contribution supports our team and ensures an exceptional dining experience.



PASTA

CLASSIC

BUGATINI 'CACIO E PEPE' \$ 29

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

CANDELE 'ALLA GENOVESE' \$ 34

slowly cooked beef ragu,
parmesan cheese espuma

TAGLIOLINI 'AL TARTUFO NERO' \$ 39

black truffle, french butter, parmesan cheese

MODERN

RICOTTA TORTELLINI & PRAWNS \$ 32

Sauteed red Patagonian prawns , broccoli rabe , 'datterino'
toato confit , anchovy emulsion

SPAGHETTI ALLA CHITARRA \$ 37 'VONGOLE E PORCINI'

manila clams, porcini mushrooms emulsion,
black garlic crumble

TAGLIATELLE 'LAMB RAGU' \$ 33

dry aged ricotta, basil, yellow tomato coulis



WHOLE MAINE LOBSTER LINGUINE OR RISOTTO \$ MP

RISOTTI

SAFFRON RISOTTO & BRAISED VEAL OSSOBUCO \$ MP

FISH

ORANGE GLAZED SALMON \$ 39

yuzu beurre blanc , fennel salad , pine nuts , toasted sesame
seed

'YELLOWFIN TUNA STEAK 'SCAPECE' \$ 47

baby zucchini scapece , buffalo ricotta mousse, mint , pickled
zucchini aioli

WHOLE BRANZINO \$ MP

lemon citronette, extra virgin olive oil

MEAT

GRILLED FILET MIGNON \$ 56

seared king trumpet mushroom,
golden 'cipollini' onion, porcini chips
parsley emulsion, black garlic aioli

NEW ZEALAND LAMB CHOPS 'CONFIT' \$ 58

stuffed rainbow chard pillow , braised shallots , onion emulsion ,
yellow pepper purée , lemon zest demiglace

21oz GRASS FED GRILLED RIB EYE 'COWBOY' \$ 92

arugula cherry tomatoes salad

SIDE

SAUTEED SPINACH \$ 12

GRILLED VEGETABLES \$ 15

ROASTED CAULIFLOWERS \$ 14

ROASTED POTATOES \$ 11

ARUGULA CHERRY TOMATOES \$ 12

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