Menu
Food



Bocconeddus

(Nibbles)

Pani senza frontieras / 7.5

Fresh from the oven, our house-made bread is served warm and ready to tear. Paired with our homemade basil pesto butter. Made for sharing (N) (V) (VG*)

Olive di Bosana / 6

Straight from Alghero, marinated with chilli, garlic and Sardinian oil. (VG) (GF)

Su carasau briagheddu de pecorino / 8

Traditional paper-thin pane carasau, baked to perfection, served with a velvety pecorino cream. (V)

Acciua a su moda de Pietro / 12.5

Premium Cantabrian anchovies, delicately marinated, served on a bed of rocket with thinly sliced shallots, crispy ciabatta and our homemade pesto butter (GF) (N) (N*)

Pizze all'aglio

A Sardinian-style garlic bread. Fluffy and golden with a rustic crunch.

> Fresh Rosemary and Sea salt (V) / 7.0
>
> Marinara-tomato, basil, oregano, chilli (V) / 7.75
> Add anchovies (+1.5) Add stracciatella (+3)
>
> Provola affumicata (V) / 8.75
>
> Provola affumicata & tomato (V) / 9.5

N'duja in sa caddara / 13.5

Spicy, smoky, and dangerously spreadable – our warm, creamy n'duja is served bubbling in a terracotta dish. Served with pane carasau and, whipped buffalo ricotta. (GF*)

Crostus cun gustu

(Bruschetta)

All can be made gluten free.

Tomatika / 9.5

Sweet heritage tomatoes, fragrant garlic oil, and fresh basil. (VG)

Burgos / 12.5

Smoky aubergine cream topped with sweet caramelised onions, fresh figs, and almond flakes. (N) (N*) (VG)

Su Boscu / 10.95

Whipped Pecorino Sardo, roasted wild mushrooms, slow cooked onions with Cannonau & balsamic, toasted hazelnuts & truffle. (N)

Sapores de terra

(Starters from the land)

Truffendi a sa pecora / 15

From the hills of Sardinia to your plate: silky lamb prosciutto meets creamy truffled pecorino. Sweet wild honey and a touch of zesty lime. (GF)

Carpacci ajo' mirtesu / 16.75

Raw, paper-thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps for that perfect crunch. Delicate, decadent, and wild... like a picnic in the macchia. (GF)

Tzipiri de Macomere / 14.5

Straight from Macomer: golden fried Sardinian cheese served with orange marmalade and crunchy walnuts. (V)(N)(N*)

Su cinghiale croccante / 14.5

Crispy wild boar croquette, slow-cooked a ghisadu, cacio e pepe sauce, Pecorino Sardo & black pepper.

Canciofa arrustia / 11.95

Roasted artichoke, Pecorino Sardo fondue, truffle, toasted hazelnuts & crispy pane carasau.
(N) (N*) (GF*)

Burrata fumada e pistoccu / 15

Creamy smoked burrata drizzled with sweet Sardinian honey, topped with crunchy pistachio and bright orange zest. (V) (N) (N*) (GF*)

Su prosciuttu innamoradu / 15.95

Delicate ham from San Daniele wih creamy burrata, a rich truffle sauce, & sweet figs. (GF)

Su ossu e sa tartara / 17.5

Melt-in-your-mouth beef tartare resting on tender, oven roasted bone marrow, topped with pecorino cream and shards of crispy Sardinian carasau. (GF*)

Vitello tonnau / 17.5

Thinly sliced veal served with a caper and anchovy mayonnaise. Finished with golden crispy shallots. (GF*)

Truff'arancinu / 10.5

Crispy arancini stuffed with earthy mushrooms, rich truffle, and creamy buffalo mozzarella. served with truffle mayo. (V)

Carrellata di antipasti di terra / 42

A selection of 5 of our antipasti di terra with: su cinghiale croccante, carpacci ajo' mirtesu, truff'arancinu, truffendi a sa pecora, su tzipiri de macomere. (N) (N*)

Sapores de su mari

(Starters from the sea)

Involtini de tonnu en fumu rocca'ja / 16

Delicately house smoked tuna carpaccio rolled around creamy buffalo ricotta and sweet caramelised figs (GF)

Pettinas & canciofa / 17

Seared king scallops, silky artichoke purée, crispy artichoke, Sardinian bottarga, parsley oil & lemon. (GF)

Gattucciu all' agliata / 12.95

Fried Dogfish served with traditional Alghero-style agliata with tomato, garlic & vinegar, fresh basil & Sardinian extra virgin olive oil.

Su purpu e sa patata castellanese / 17.25

Tender grilled octopus, perfectly charred, paired with crispy roast potatoes, garlic, and a fragrant parsley oil. Finished with a rich octopus emulsion for a taste of the sea (GF)

Calamarittus frittus & contentus / 12

Crispy, golden baby squid, lightly fried to perfection, served with a rich and tangy homemade tartare sauce.

Cozzas e arselle a sa vernaccia / 13.5

Shetland mussels & Palourde clams steamed with Vernaccia di Oristano, garlic, chilli & parsley, shallots, served with crispy pane carasau. (GF*)

Gamberu in frac de carasau / 16.5

Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a bed of creamy aubergines.

Carrellata di antipasti di mare / 48.5

A selection of 5 of our antipasti di mare with:

Involtini di tonnu, Calamarittus frittus, Pettinas and canciofa, Gamberu in frac di carasau, Gattucciu all'agliata.

Perfect for those who can't decide on one!

Ortus in conca

(Salads)

Avocapresa sardigna / 16.5

Creamy burrata, juicy heirloom tomatoes, and perfectly ripe avocado. (V)(GF)

Sa veggie de Mamma Elsie / 17.5

BBQ'd cauliflower steak, Smokey baked aubergines, grilled courgettes, and crunchy veggie tempura served with homemade humous. (GF)(VG)

A manzigare in cumpagnia (Sharing plates)

Sa tia e s'ortu / 19.5

A vibrant selection of grilled courgette, aubergine, artichokes, peppers and asparagus, all marinated in zesty garlic, chilli, and parsley oil. (VG) (GF)

Fri'ttusu totu mari / 37.5

A crispy, golden mix of fried calamari, fresh fish of the day, and succulent king Argentine prawns, served with tangy homemade tartare sauce and a rich agliata* sauce.

> *"Agliata" is a typical sauce from Castelsardo prepared with tomato passata, garlic and red wine vinegar. Perfect with fried fish.

Tagliere a trallallera Domo / 35.5

A sharing plate of Sardinia's best cured meats and robust cheeses, served with marinated artichokes, sweet borettane onions, crunchy walnuts, and a drizzle of truffle honey. (GF* EXTRA 1.50) (N) (N*)

PROSCIUTTO SARDO
Made from high-quality Sardinian pork meat that is brined for two weeks before it is seasoned in Mediterranean herbs and aromatic spices.

COPPA SARDA
Our coppa is rich and creamy with a ruby red colour and buttery fat. It's cured for at least 4-6 months, washed in Nuragus white wine and seasoned with Sardinian sea salt, cinnamon, ground pepper and a mix of (secret) local spices from Turri, south Sardinia.

PROSCIUTTO DI PECORA
Lamb prosciutto or prosciutto d'agnello is very fine dry cured ham. A unique product traditionally served as antipasto, delicate and intense with a very good length. The producer is based in the mountain of Muravera 20 miles from Cagliari in the south of Sardinia island.

SALAME DOLCE
Our salame dolce is a coarse-grained salami, made with selected cuts of meat and a low percentage of fat, giving it a texture that slices neatly. The combination of Mediterranean herbs and spices is a top-secret recipe that gives this product a unique harmony of flavours.

SALSICCIA SARDA
Made with local myrtle leaves. The leaves are dried naturally and mixed to the ground meat in the making process, the moist from the meat and fat release all the myrtle flavour. It's a very herby aromatic salami with a lovely myrtle smell

GORGONZOLA ERBORINATO
Rindless and buttery with a well balance acidity. Aged at least 45 days in controlled temperature. It is mellower and less salty than the rest of blue cheeses. It has a creamy texture with veins and a strong aromatic flavour, with a sweet aftertaste.

ORGANIC PECORINO SARDO
Made with organic unpasteurized raw whole sheep's milk from Northern Sardinia. It's aged from 60 to 90 days. The texture, which can be white or slightly straw-coloured, is hard and compact with sparse holes and an aromatic fruity taste.

CREMA DEL PASTORE
Crema del pastore is the young version of our pecorino sardo made with thermised sheep's milk. It is a caciotta-pecorino cheese aged for 20 to 30 days with a very creamy, semi-soft texture and a delicate flavour with sweet aftertaste.

Pastas de Domo

(Homemade pasta)

Tortellonis de su parmigiana / 19.5

Bright red beetroot tortelloni stuffed with smoky aubergines, zesty sundried tomatoes, vegan parmesan, basil pesto. Served with a smooth tomato coulis, semi-dried cherry tomatoes, and a crunchy almond confetto. (VG) (N) (N)*

Culurgiones ruju / 21.5

Handmade Sardinian culurgiones filled with potato, Pecorino Sardo & mint, roasted cherry tomato sauce, tangy Pecorino cream, crispy sage & basil oil. (V)

Is malloreddus de su re / 17.75

These perfect little shells are packed with the heart and soul of Sardegna, slow-cooked sausage ragu, rich pecorino cheese, and sweet ciliegino tomato confit (GF*)

Pacch' e pistoccu / 20.5

Half-tube pasta, drizzled with a rich pistachio and pecorino cream. A zesty hint of lemon keeps it fresh. Nutty, cheesy, and all kinds of delicious. (V) (VG*) (N) (GF*)

Su mari in Fregula Castellanese / 24.5

This isn't your average couscous it's fregola with fins! Dive into Palourde clams, Shetland mussels mixed fish ragu, all swimming in a rich crustacean broth and rich tomato sauce. (GF*)

Risottu a figo e mirto / 19.95

A creamy slow cooked risotto made with Seven-year-aged Acquerello rice, draped in vibrant mirto sauce, with sweet figs, gorgonzola and crumbled sausage. (GF) (V*)

Andarinos in fogu / 19.5

Hand-shaped Sardinian Andarinos, a traditional twisted pasta shape with a rich 'Nduja and tomato sauce, finished with fresh stracciatella. (GF*)

Capellacci su sirbone / 27.95

Handmade giant cappellacci filled with slow-braised wild boar, served with a rich slow-cooked oxtail ragù & shaved Pecorino Sardo.

Mafalda de su boscu / 22.5

Handmade Mafalda with roasted porcini mushrooms, velvety Pecorino Sardo cream, aromatic black truffle & fresh thyme. (V)(GF*)

Scrign'astice / 33.5

Handmade ravioli generously filled with lobster, served with a vibrant roasted cherry tomato coulis and finished with a rich, velvety lobster bisque.

Su bottinu de su pescadori (Mains from the sea)

Su spadoni in vernaccia / 27

Oven-baked swordfish smothered in vernaccia white wine, capers, olives, and sweet shallots. Crowned with roasted cherry tomatoes and black garlic confit. (GF)

Polpo di Papa' / 31

My beloved dad's favourite: tender octopus in a rich, spicy tomato sauce with garlic, chilli and olives. Served with homemade crusty bread. Soulful, and full of love. (GF*)

Sa cernia arrustia / 30

Succulent roasted stone-bass on a silky saffron potato cream, with Mediterranean vegetables, finished with a fragrant Vernaccia sauce and fresh lemon. (GF)

S'orada incartada / 34.5

Whole Sea bream baked in parchment with artichokes, cherry tomatoes, Taggiasca olives, peppers, lemon, fresh herbs & Vernaccia di Oristano. (GF)

Su re e sa regina de su mare / 36.5

Gratin of jumbo king prawns and hand-dived scallops in a classic Thermidor sauce with Dijon mustard and brandy, topped with a light panko and pecorino crust, gratinéed to golden perfection and finished with a hint of lemon.

Ippoglosso San Teodoro / 32.5

Halibut meets spicy Sardinian sausage, king prawns, and piquant dried olives, all drenched in a rich lobster sauce. (GF)

Cassola "zu Raffellu" / 38

A hearty medley of the freshest catch, slow simmered in a rich, savory broth with tomatoes, garlic, and a touch of spice. A true celebration of the sea. (GF*)

A bandasa (Side orders)

Patatas frittas / 4.95

Skin on chips. (VG)

Patatas arrustidas / 4.95

Roast sauteed potatoes. (VG) (GF*)

Arrocula e casu pecorinu / 5.25

Rocket & pecorino. (GF) (V)

Fritturina de ortu / 6

Fried battered courgettes, cauliflower and artichokes. (VG)

Frittas de luxu / 6.5

Truffle fries with pecorino. (V)

Insalada de tomatiga e cibudda / 5.5

Ripened cherry tomatoes, onion. (VG) (GF)

Spinaci / 4.75

Sauteed spinach with chilli and garlic (VG)

Sa mesa de su pastore

(Mains from the land)

La parmigiana de Mamma Angela / 17.95

Layered tender aubergine, in rich tomato sauce, fiordilatte and parmesan cheese, baked to perfection. Served with crusty ciabatta. Just like Mamma Angela would make it (V)

Sa fiorentina de ziu Dario / 48.5

16oz Flame-seared T bone drizzled with garlic & rosemary oil. Served with roast potatoes. (GF)

Suggested cooking temperature:
Rare/medium rare.

Includes one sauce from below:

- Gorgonzola
- Peppercorn
- Porcini mushroom.

Add extra for a £2 supplement.

Su filettu de casa nostra / 38.5

This 8oz fillet is tender perfection, cooked to your liking and finished with Sardinian olive oil. Served with chips.

Includes one sauce from below:

- Gorgonzola
- Peppercorn
- Porcini mushroom

Add extra for a £2 supplement.

Codd'e boi alla campidanese / 30.5

Tender oxtail braised for 12 hours in Cannonau wine with chestnuts, borettane onions and carrots. Served with roast potato & pecorino mash for perfect velvety finish. (GF) (N) (N*)

Sirbone a ghisaddu / 29.95

Slow-braised wild boar in Cannonau wine with juniper and rosemary, served over creamy Pecorino polenta with roasted chestnuts & a rich Sardinian jus.

(N) (N*)

Fae salsiccia e fogu / 22.5

Hearty Sardinian sausage with borlotti beans in rich tomato sauce, with a kick of nduja, served with homemade ciabatta bread. (GF*)

Sa magia de su cervo / 40

Succulent venison loin, served over silky Pecorino mashed potato with honey-roasted baby vegetables, finished with a rich, aromatic Sardinian myrtle jus. (GF)

CENA SARDA IN AGRITURISMO CON PORCETTO

70 per person

The ultimate authentic Sardinian feast.

A Selection of Sardinian cured meat and cheese served with basket of warm bread.

Gnocchetti alla Sarda and culurgiones con fonduta di pecorino e tartufo (+£10).

6-hours slow-cooked whole suckling pig with roast potatoes.

A Selection of Sardinian mini biscuits and your choice of a shot of Mirto or Limoncello.

This is more than just a meal...
it's a celebration of Sardinian tradition!

(NOT AVAILABLE ON SATURDAY NIGHTS)

Pizza

We craft our pizzas using the finest petra 3 flour, made from 100% Italian wheat and stone-ground to preserve all the essential nutrients. All pizzas on a classic margherita base.

Vegan mozzarella is available on request.

Choose your pizza crust dip / 1.5

- Gorgonzola Sauce
- N'duja mayo
- Truffle mayo
- Hot honey

PIZZE CLASSICHE

Margherita / 13.9
San Marzano tomato, basil, fiordilatte mozzarella. (V) (VG)

4 stagioni / 16.75
Porchetta, artichokes, olives & mushrooms.

Capricciosa / 16.75
Artichokes, olives, capers, mushrooms. (V) (VG*)

Macomer / 16.5
Porchetta & grilled antunna mushrooms.

Sarda / 16.5
Sardinian dried sausage, sauteed onions & olives.

Ortolana / 16.5
Grilled vegetables, ricotta, garlic & parsley oil. (VG*)

Diavolo / 16.75
Salame picante, nduja & peppers.

Nostromo / 14.95
Tuna, sauteed onions, capers & olives.

Talana / 18.5
Talana ham (parma ham from Sardinia) gorgonzola, pecorino shavings, rocket.

Norman / 21
Sautéed mussels, prawns, calamari, cockles and garlic parsley and chilli oil.

PIZZE SPECIALI

Logudoro / 18
Sardinian fresh sausage, oyster mushrooms, sauteed onions & pecorino shavings.

Lucifero / 17.5
Spicy salami, gorgonzola & caramelised onions.

Urzulei / 16.75
Sardinian speck & pecorino cream cheese.

Sorso / 17.5
Fried cubed aubergines, sauteed onions, gorgonzola & porchetta.

Braccio di ferro 'popeye' / 14.75
Spinach, buffalo ricotta & a fried egg. (V)

Peter / 15.95
Capers, anchovies & gorgonzola.

Fin / 15.5
Sliced hotdog & chips.

Kiks / 16.5
Sardinian fresh sausage, chips, garlic chilli & parsley oil.

Mamuthones / 17.5
Crispy guanciale, rosemary roast potatoes, garlic parsley & chilli oil.

Sarah / 18.5
Sauteed mushrooms, sauteed onions, gorgonzola & speck.

PIZZE GOURMET (all bianco, no tomato)

Del pastore / 17.95
Smoked provola, cream of pecorino, Sardinian dry sausage & roasted garlic confit.

6 Formaggi / 18.5
Mozzarella, smoked provola, gorgonzola, pecorino, peretta sarda and parmigiano. (V)

Porchetta / 18.5
Porchetta, Peretta Sarda (caciocavallo), pecorino cream, artichokes and caramelised onions.

Tartufata / 20
Smoked Provola, a medley of roasted oyster, chestnut & porcini mushrooms, finished with fragrant black truffle. (V)

CALZONE

Domo / 17.5
Buffalo ricotta, Sardinian salame & olives, tomato & mozzarella.

Classico / 16.5
Porchetta, sautéed garlic mushrooms, tomato & mozzarella.

Stromboli / 18.5
Rolled pizza (not a calzone) with n'duja, gorgonzola, spicy salame, sauteed onions, tomato & mozzarella.

Vegetariano / 16.5
Grilled courgettes, aubergines, peppers, olives & artichokes, tomato & mozzarella. (V) (VG*)

Our service charge

We add a discretionary 10% service charge to your bill, and here's the deal...

Every single penny goes straight into the pockets of our amazing front-of-house and back-of-house teams.

Think of it as a little thank you to the folks making sure your meal is unforgettable, from the ones crafting it to the ones serving it with a smile.

Of course, it's totally up to you, but we promise they'll appreciate it more than you know!

Thank you in advance,

Team Domo

LARGE PARTIES & EVENTS

Whether you are planning a birthday celebration, corporate gathering, family occasion, engagement dinner, or festive party, our team will help create a memorable experience tailored to your group.

We can accommodate group bookings of various sizes and work with you to arrange seating, menus, and special requests.

SCAN THE QR CODE OR VISIT:

domoleeds.co.uk/contact

GIFT CARDS

Available in both digital and physical form, they're the perfect way to share a little slice of Sardinia.

Dinner, drinks, or just a reason to spend time together, it's all on the card and guaranteed to put a smile on their face (and maybe yours too!).

SCAN THE QR CODE OR VISIT:

domoleeds.co.uk/gift-card

ALLERGENS

Please always inform your server of any allergies before placing your order as we cannot list all ingredients. Detailed allergen information is available upon request.

We cannot guarantee the absence of allergens in our dishes due to allergens present in our kitchen and the possibility of cross-contamination.

Unfortunately, due to the prevalent use of nuts and shellfish in the kitchen, we cannot cater for severe Shellfish and Nut allergies.

(V) Vegetarian (VG) Vegan (VG*) Vegan option available
(N) Contains nuts (N*) Nut free option available (GF) Gluten free (GF*) Gluten free option available

DOMO