

# DOMMO

SARDINIAN RESTAURANT | BAR | DELI

## 3 COURSE

SET MENU

## £36.50

PER PERSON

### STARTERS

#### CALAMARETTI FRITTI

LIGHTLY FRIED BABY SQUID SERVED WITH TARTARE SAUCE.

#### ARANCINI RAGU'

BEEF RAGU', PEAS AND TALEGGIO STUFFED RICE BALLS LIGHTLY FRIED AND SERVED WITH CHERRY TOMATO COULIS SAUCE

#### PROSCIUTTO E RICOTTA

TALANA CURED HAM, BUFFALO RICOTTA, FIGS, WALNUT AND TRUFFLE HONEY

(N) (GF)

#### ARANCINE FUNGHI

MIXED WILD MUSHROOMS AND BUFFALO MOZZARELLA STUFFED RICE BALLS (V)

#### BRUSCHETTA BURGOS

BRUSCHETTA WITH CREAMY AUBERGINE, CARAMELISED ONIONS, FIGS & ROASTED ALMOND FLAKES

(N) (GF\*) (V) (VG)

#### BRUSCHETTA CLASSICA

CHERRY TOMATOES, BASIL OIL AND GARLIC.

(V)(VG)(GF)

### MAINS

#### PACCHERI PISTACCHIO E CREMA DI PECORINO

HALF TUBE-SHAPED PASTA WITH CREAM OF PISTACCHIO, PECORINO SAUCE & A HINT OF LEMON

(V) (GF\*)

#### POLLO ALLA NUORESE

PAN FRIED BONELESS CHICKEN THIGH WITH PORCINI MUSHROOMS, CHESTNUT CREAM, AND ROSEMARY (GF)

#### PIZZA ORTOLANA

GRILLED VEGETABLES, RICOTTA, GARLIC & PARSLEY OIL

(VG\*)

#### PIZZA CAPRICCIOSA

ARTICHOKES, OLIVES, CAPERS AND MUSHROOMS

(V)(VG\*)

ALL MAINS SERVED WITH ROAST POTATOES AND SALAD

#### TORTELLONE PARMIGIANA

RED TORTELLONI PASTA POCKETS MADE WITH A BEETROOT DOUGH FILLED WITH AUBERGINES, VEGAN PARMESAN, SUNDRIED TOMATOES, AND BASIL SERVED WITH TOMATO COULIS SAUCE SEMI DRIED CHERRY TOMATOES AND ALMOND FLAKES

(V) (VG) (N) (GF\*)

#### PESCE SPADA ALLA VERNACCIA

OVEN BAKED SWORDFISH WITH VERNACCIA WHITE WINE, CAPERS, OLIVES, SHALLOTS & SUNDRIED TOMATOES

(GF)

#### PIZZA DIAVOLO

SALAME PICANTE, NDUJA & PEPPERS

#### PIZZA DEL PASTORE

SMOKED PROVOLA, CREAM OF PECORINO, SARDINIAN DRY SAUSAGE, AND ROASTED GARLIC CONFIT.

### DESSERTS

#### CANNOLO SICILIANO

SICILIAN TUBE-SHAPED SHELLS OF FRIED PASTRY DOUGH, FILLED WITH RICOTTA CHEESE AND CHOCOLATE CHIPS

(V)

#### TORTINO CIOCCOLATO

HOT CHOCOLATE FONDANT WITH MELTING WHITE CHOCOLATE CENTRE, SERVED WITH VANILLA ICE CREAM

(V)

#### GLUTEN FREE MANGO AND PASSION FRUIT CHEESECAKE

CREAMY MANGO & PASSIONFRUIT CHEESECAKE TOPPING ON A BISCUIT BASE

(GF)

#### TORTINO AI FRUTTI DI BOSCO

ARTISAN BISCUIT BASE TOPPED WITH APPLE COMPOTE, RASPBERRY CONSERVE, FRESH WINTER BERRIES AND A REDCURRANT GLAZE

(VG)

(V) VEGETARIAN  
(N) CONTAINS NUTS  
(GF) GLUTEN FREE  
(GF\*) GLUTEN FREE OPTION AVAILABLE.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED & WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DISHES.

DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

# DOMMO

SARDINIAN RESTAURANT | BAR | DELI

## 3 COURSE

SET MENU

### £41.50

PER PERSON

## STARTERS

### CALAMARETTI FRITTI

LIGHTLY FRIED BABY SQUID SERVED WITH TARTARE SAUCE.

### ARANCINI RAGU'

BEEF RAGU, PEAS & MOZZARELLA STUFFED RICE BALLS SERVED WITH TOMATO SAUCE.

### BURRATA AFFUMICATA MIELE E PISTACCHIO

SMOKED BURRATA WITH CRUSHED PISTACHIO, SARDINIAN HONEY, ORANGE SAUCE AND LEMON ZEST

(N) (V) (GF\*) (VG\*)

### ARANCINE FUNGHI

MIXED WILD MUSHROOMS AND BUFFALO MOZZARELLA STUFFED RICE BALLS

(V)

### BRUSCHETTA BURGOS

BRUSCHETTA WITH CREAMY AUBERGINE, CARAMELISED ONIONS, FIGS & ROASTED ALMOND FLAKES

(N) (GF\*) (V) (VG)

### CARPACCIO DI MANZO CIPRIANI

THINLY SLICED BEEF FILLET, ROCKET AND HARRY'S BAR SAUCE.

(GF)

## MAINS

### GNOCCHETTI ALLA CAMPIDANESE

TYPICAL SHELL SHAPED PASTA FROM SARDINIA WITH FRESH SARDINIAN SAUSAGE IN A RICH TOMATO SAUCE WITH SAFFRON AND SMOKED RICOTTA

(GF\*)

### POLLO ALLA NUORESE

PAN FRIED BONELESS CHICKEN THIGH WITH PORCINI MUSHROOMS, CHESTNUT CREAM, AND ROSEMARY

(GF)

### FILETTO

FILLET STEAK SERVED WITH EITHER PEPPERCORN, MUSHROOM OR GORGONZOLA SAUCE

(GF) (+£10 SUPPLEMENT)

### TORTELLONE PARMIGIANA

RED TORTELLONI PASTA POCKETS MADE WITH A BEETROOT DOUGH FILLED WITH AUBERGINES, VEGAN PARMESAN, SUNDRIED TOMATOES AND BASIL, SERVED WITH TOMATO COULIS SAUCE SEMI DRIED CHERRY TOMATOES AND ALMOND FLAKES

(N)(V)(VG)(GF\*)

### PESCE SPADA ALLA VERNACCIA

OVEN BAKED SWORDFISH WITH VERNACCIA WHITE WINE, CAPERS, OLIVES, SHALLOTS & SUNDRIED TOMATOES

(GF)

ALL MAINS SERVED WITH ROAST POTATOES AND SALAD

## DESSERTS

### TIRAMISU

RAFFA'S MUMS SPECIAL RECIPE OF LAYERED PAVESINI BISCUITS, ESPRESSO, MARSCAPONE, CHOCOLATE CHIPS & ROASTED PINENUTS

(V)(N)

### TORTINO AL PISTACCHIO CON CUORE MORBIDO

MELT IN THE MIDDLE PISTACCHIO PUDDING WITH HAZELNUT ICE CREAM.

(V)(N)

### CHEESECAKE AL GELATO CON FRUTTO DELLA PASSIONE E MANGO

A MIX OF CHEESECAKE & ICE CREAM FORM A LOVELY SMOOTH VANILLA LAYER ON A GLUTEN FREE CRUNCH BASE TOPPED WITH SOFT MANGO PIECES AND PASSION FRUIT SAUCE.

(V)(GF)

### DELIZIA AL LIMONE

A DOME-SHAPED SPONGE BASE THAT IS DRIZZLED WITH AN AROMATIC LIMONCELLO-BASED SYRUP & COMES FILLED WITH A LEMON-FLAVORED CUSTARD.

(V)

### TORTINO AI FRUTTI DI BOSCO

ARTISAN BISCUIT BASE TOPPED WITH APPLE COMPOTE, RASPBERRY CONSERVE, FRESH WINTER BERRIES AND A REDCURRANT GLAZE

(VG)

(V) VEGETARIAN  
(N) CONTAINS NUTS  
(GF) GLUTEN FREE  
(GF\*) GLUTEN FREE OPTION AVAILABLE.

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