

DOMO

Domo (meaning 'home') is a family run Sardinian restaurant, bar & deli situated in the iconic Eagle Works building in the heart of Sheffield's Kelham Island district. You'll find us in the centre of the 'Little Kelham' development, home to some of Sheffield's finest industrial heritage & paving the way in zero carbon technology.

Owned by Sardinian born Raffaele & Sheffield born Sarah, we pride ourselves on serving up food, drink & hospitality you would find in our small town of Castelsardo. We source fresh produce from our amazing local independent retailers as well as specialities direct from Sardinia to give you true Sardinian soulfood.

"Sa Domo est minore, su coro est mannu"

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[domo.restaurant](https://www.instagram.com/domo.restaurant)



[domo.kelhamisland](https://www.facebook.com/domo.kelhamisland)

STUZZICHINI

PANE CASERECCIO

£6

A selection of warm homemade bread with a basil pesto dip (N)(V)(VG)*

BOSANA OLIVES

£4.95

From Alghero (VG)(GF)

PANE CARASAU CON CREMA DI PECORINO

£6.95

Classic Sardinian crispy thin bread with a Pecorino dip (V)

PIZZE ALL'AGLIO

Pizza garlic bread

Fresh Rosemary & Sea salt (VG) £6.00

Tomato (VG) £6.75

Provola affumicata £7.50

Provola affumicata & tomato £7.95

ACCIUGHE ALLA PIETRO

£6.75

Marinated anchovy fillets with olive oil, rocket, & thinly sliced onions, served with pane carasau (GF*)



ANTIPASTI DI TERRA

PROSCIUTTO DI PECORA CON PECORINO AL TARTUFO E LIME

£11.95

Lamb cured prosciutto with truffle pecorino, lemon honey and lime zest. (GF)

PECORINO FRITTO CON MARMELLATA D'ARANCIA E NOCI

£9

Fried pecorino cheese with orange marmalade and walnuts (V)(N)

ZUPPA SAN LURI

£11.95

Chickpea, Sardinian couscous, carrots, onions, and celery soup with crumbled taralli and parmesan cheese (V)(VG*) Can be made gluten free.

TARTARE DI MANZO

£14.95

Beef tartare with shallots, capers, rocket pesto, and parmesan cheese foam served with crispy carasua bread (V)(VG*) Can be made gluten free.

POLENTA GRIGLIATA CON CODA DI BUE E DOLCE SARDO

£11.25

Grilled polenta topped with slow cooked ox tail, Sardinian soft pecorino and crispy onions (GF)

CARPACCIO DI MANZO CIPRIANI

£13.95

Thinly sliced beef fillet, rocket and Harry's Bar sauce (GF)

PROSCIUTTO DI TALANA E RICOTTA DI BUFALA

£11.50

Talana cured ham, buffalo ricotta, walnuts, figs, and truffle honey (N)(GF)

BRESAOLA CON BURRATA E TARTUFO

£13.50

Air dried salted beef with burrata, truffle, figs and balsamic pearls (GF)

MISTO VERDURE GRIGLIATE

£8.75

Grilled aubergine, courgette, asparagus & peppers with garlic chilli & parsley oil (GF)(VG)

ARANCINI FUNGHI E TARTUFO

£8.95

Mixed wild mushrooms, truffle & buffalo mozzarella stuffed rice balls served with truffle mayo(V)

ARANCINE RAGU

£8.75

Beef ragu, peas & taleggio stuffed rice balls served with cherry tomato coulis sauce.

BURRATA AFFUMICATA MIELE E PISTACCHIO

£11.75

Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (V)
Vegan option available.

ANTIPASTI DI MARE

INVOLTINI DI TONNO ROCCA'JA

£14.25

Carpaccio tuna rolls stuffed with ricotta & caramelised figs (GF)

POLPO E PATATE ALLA CASTELLANESE

£14.95

Grilled octopus with roast potatoes, garlic & parsley oil served with octopus' emulsion (GF)

TORTINO DI RAZZA AL PECORINO

£9.95

Lightly fried skate wings and pecorino cakes with lemon and parsley served with spicy agliata sauce.

GAMBERONI IN CROSTA DI CARASAU

£12.50

King prawns coated in carasau bread, lightly fried & served on a bed of creamy aubergines.

ZUPPETTA DI SAN GAVINO MONREALE

£11.95

Mussels and clams stew with white wine, shallots, touch of cream and saffron, served with toasted altamura bread. Can be made gluten free.

CALAMARETTI FRITTI

£9.50

Lightly fried baby squid served with homemade tartare sauce.

BRUSCHETTE

CLASSICA

£6.95

Cherry tomatoes, basil oil and garlic (VG)

BURGOS

£9.75

Bruschetta with creamy aubergine, caramelised onions, figs & roasted almond flakes (N)(VG)

LIMBARA

£8.75

Pecorino cream, cured lightly smoked ham, poached pears and crunchy hazelnut and honey (N)

THERMIDOR

£14.95

Lobster meat, creamy white wine sauce with touch of mustard, shallots, lobster bisque topped with Parmesan cheese and broiled until golden.

PERDAS DE FOGU

£10.50

N'duja, stracciatella di burrata, almond flakes, drizzle evo oil and rocket.

ARITZO

£9.95

Sauteed procini and mixed mushrooms, chestnuts, truffle and a touch of cream (V) Can be made vegan.

DA DIVIDERE

ANTIPASTO DOMO

£29.95

Selection of our finest Sardinian cured meats & cheeses served with walnuts, borettane onions mixed bread selection & truffle honey (GF* extra £1.50) (N)

FRITTO MISTO CON AGLIATA

£29.50

Fish of the day, baby squid, peeled king prawns, whole Argentinian king prawns, tempura courgettes. Served with homemade tartare sauce and agliata*.

DELL'ORTO

£17.95

Grilled courgette, aubergine, artichokes, peppers & asparagus marinated with garlic, chilli & parsley oil. (VG)(GF)

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



INSALATE

POLLO MARINATO E AVOCADO

£14.95

Marinated chicken thighs, avocado, cherry tomatoes, rocket, and spinach (gf)

VEGANA SUPER SALAD

£13.50

Crunchy red leaf and endive salad with pears, walnuts, pomegranate seeds, chickpeas and pomegranate dressing (vg)(gf)

CAPRESE HERITAGE

£14.50

Buffalo mozzarella, heritage tomatoes, avocado, basil oil (v)(gf)

SECONDI DI MARE

PESCE SPADA ALLA VERNACCIA

£22.50

Oven baked swordfish with vernaccia white wine, capers, olives, shallots, and roasted cherry tomato confit (gf)

POLPO DI PAPA

£27.50

My beloved Dad's special recipe of slow cooked octopus in a rich tomato sauce with chilli, garlic and olives served with crusty bread (gf on request)

CERNIA AL CARTOCCIO

£28.95

Oven baked stone bass in foil with clams, mussels, cherry tomatoes, ginger & lemon (gf)

TONNO IN CROSTA DI PISTACCHIO

£27.95

Seared sashimi tuna steak with pistachio crust, served with rocket salad, pecorino shavings & balsamic reduction (n)(gf)

IPPOGLOSSO SAN TEODORO

£29.50

Pan fried halibut with spicy Sardinian sausage, king prawns, dried olives in a lobster sauce (gf)

CASSOLA "ZU RAFFELU"

£33.50

Classic Sardinian fish stew served with crusty bread (gf on request)

GRIGLIATA DI PESCE REALE

£34.75

Selection of our finest grilled fish: Halibut, tuna sashimi grade, swordfish, Argentinian king prawns served with crustacean sauce. (gf)

SECONDI DI TERRA

PARMIGIANA DI MAMMA ANGELA

£14.45

Fried aubergines layered with tomato sauce, parmesan, mozzarella & toasted bread (v)

FIorentina ALLA GRIGLIA

£37.50

16oz T-bone steak with garlic and rosemary oil served with roast potatoes. Suggested cooking temperature rare/ medium rare, add sauce: gorgonzola, peppercorn, porcini mushrooms extra £2. (gf)

COSTOLETTE DI CERVO AL MIRTO

£32.50

Crusted mixed herbs, rack of wild venison with myrtle & cannonau sauce, fried onions and served with mash (gf)

SUPREMA DI POLLO VILLACIDRO

£19.75

Supreme chicken breast stuffed with smoked scamorza cheese, pears, and walnuts on a bed of spinach and gorgonzola sauce. (gf)

CODA ALLA CAMPIDANESE

£20.50

Slow-cooked oxtail in a rich cannonau sauce with chestnuts, borettane onions & carrots, served with pecorino mash (gf)

FILETTO MURA

£34.95

8OZ fillet steak with porcini mushrooms sauce and grilled polenta. Served with chips. (gf)

FILETTO NOSTRANO

£33.50

8oz fillet steak served with chips, add sauce: gorgonzola, peppercorn, or mushrooms. Served with chips. (gf)

CENA CON PORCETTO

£49.⁵⁰

Minimum 6 guest and 48 hours' notice
(not available Saturday nights)

Authentic Sardinian feast. A selection of Sardinian cured meats & cheeses followed by slow cooked suckling pig served with rosemary roast potatoes.

PASTA

TORTELLONE PARMIGIANA

£15.50

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 (vG)

MEZZE MANICHE AL PISTACCHIO DI BRONTE CON CREMA DI PECORINO

£16.95

Half tube shaped pasta with cream of pistachio, pecorino cream & a hint of lemon (v)

CARBONARA DI MARE

£18.50

Tonnarelli pasta with original carbonara sauce "no cream" sauteed tuna, swordfish loin and caviar from Lake of Como.

TORTELLONE SU SIRBONE

£19.50

Large tortellini filled with slow cook wild board with ox tail ragu and topped with pecorino shavings.

BAULETTI RIPIENI ALL'ASTICE

£27.95

Black charcoal ravioli filled with lobster meat, in aciliegino tomatoes coulis sauce and lobster bisque.

RISOTTO BELVI'

£15.75

Risotto with porcini mushrooms, chestnut puree, and truffle oil (v) Can be made vegan

GNOCHHETTI SARDA

£15.95

Typical shell shaped pasta from Sardinia with Sardinian sausage ragu' & grated smoked ricotta.

CULURGIONES CON FONDUTA DI PECORINO E TARTUFO

£17.75

Traditional handmade Sardinian potato dumpling filled with pecorino served with cheese fondue and truffle (v)

FREGOLA CASTELLANESE AI FRUTTI DI MARE

£19.25

Sardinian cous-cous with Palourde clams, Shetland mussels, baby squid, Argentina king prawn, fish broth and tomato sauce.

GLUTEN FREE PASTA IS AVAILABLE, SHAPE WILL VARY

CONTORNI

PATATINE FRITTE

£4.75

Italian chips (vG)

PATATE ARROSTO

£4.75

Roast sauteed potatoes (vG)

RUCOLA E PECORINO

£5.25

Rocket & pecorino (GF)(v)

SPINACI

£5.50

Spinach with garlic & chilli (GF)(vG)

ZUCCHINE PASTELLATE

£5.50

Fried battered courgettes (v)

PATATINE TARTUFO E PECORINO

£5.95

Truffle fries with pecorino (v)

PUREA DI PATATE AL PECORINO

£4.75

Creamy mash potatoes with pecorino (v)(GF)



PIZZA CLASSICHE

All pizzas served on Margherita base.

MARGHERITA

£10.95

Tomato, basil, fior di latte mozzarella (v)(vg*)

4 STAGIONI

£13.25

Ham, artichokes, olives & mushrooms.

CAPRICCIOSA

£13.25

Artichokes, olives, capers, mushrooms (v)(vg*)

MACOMER

£12.25

Ham & grilled antunna mushrooms.

SARDA

£12.75

Sardinian dried sausage, sauteed onions & olives.

ORTOLANA

£12.75

Grilled vegetables, ricotta, garlic & parsley oil (vg*)

BOSCAIOLA

£14.00

3 types of mushroom & Smoked provola (vg*)

DIABOLO

£13.25

Salame picante, nduja & peppers.

NOSTROMO

£12.25

Tuna, sauteed onions, capers & olives.

TALANA

£14.95

Talana ham (Parma ham from Sardinia)
gorgonzola, Pecorino shavings, rocket.

NORMAN

£17.75

Mixed seafood and garlic oil.

PIZZE SPECIALI

LOGUDORO

£15.75

Sardinian fresh sausage, antunna mushrooms,
sauteed onions, Pecorino shavings

LUCIFERO

£13.25

Spicy salami, gorgonzola, caramelised onions

URZULEI

£13.95

Sardinian speck, pecorino cream cheese

SORSO

£13.95

Fried cubed aubergines, sauteed onions,
gorgonzola & ham

BRACCIO DI FERRO ('Popeye')

£13.50

Spinach, buffalo ricotta & fried egg (v)

PETER

£12.25

Sliced hotdog & chips

KIKS

£14.25

Sardinian fresh sausage, chips,
garlic chilli & parsley oil

MAMUTHONES

£13.95

Crispy pancetta, rosemary roast potatoes,
garlic parsley & chilli oil

SARAH

£15.75

Sauteed mushrooms, sauteed onions,
gorgonzola & speck

100% ITALIAN WHEAT

We use the finest Petra 3 flour made from 100% Italian wheat & stone-ground to ensure all the nutrients are preserved. A super nutritious pizza base with the freshest toppings! Vegan mozzarella available.

PIZZE GOURMET

ALL BIANCA – no tomato.

MONTANARA

£14.95

Mozzarella, radicchio, gorgonzola,
speck & walnuts (N)

PISTACCHIO

£16.95

Talana ham, burrata, pistacchio cream
& crushed pistachios (N)

DEL PASTORE

£15.50

Smoked provola, cream of pecorino,
Sardinian dry sausage, and roasted garlic confit.

TORTOLI

£14.95

Mozzarella, buffalo ricotta, rocket,
cherry tomatoes, speck & pesto (N)

5 FORMAGGI

£15.50

Mozzarella, taleggio, gorgonzola,
pecorino, parmigiano (V)

CABRAS

£16.95

Mozzarella, smoked ricotta, cherry tomato confit,
pesto and bottarga.

CALZONE

DOMO

£13.25

Buffalo ricotta, salame sardo & olives,
tomato & mozzarella.

CLASSICO

£12.25

Roast ham, assorted mushrooms,
mozzarella, tomato sauce.

STROMBOLI

£14.50

Rolled pizza (not a calzone) with nduja,
gorgonzola, spicy salame & sauteed onions.

CARNIVORO

£16.50

Ham, salame, salsiccia, nduja,
spicy salame, mozzarella, tomato.

ALLERGENS

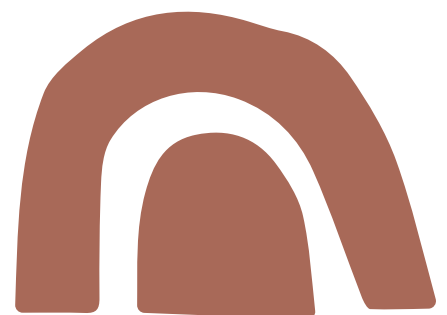
(v) Vegetarian (n) Contains nuts
(gf) Gluten free (gf*) Gluten free option available.

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.

GIFT CARDS

Treat someone to the Domo experience and
choose a gift card. Scan the QR code or ask a
member of our team for details.



“SA DOMO EST MINORE, SU CORO EST MANNU”

- The house is small, the heart is big.

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