

DOMO

SARDINIAN RESTAURANT | BAR | DELI

MAIN MENU

STUZZICHINI (NIBBLES)

Pane casareccio - selection of warm homemade bread with a basil pesto dip **£4.25**

Bosana olives from Alghero **£4.00**

Pane carasau con mazza frissa* - classic Sardinian crispy thin bread **£4.25**

Pizze all'aglio - pizza garlic bread/plain **£4.75**/tomato **£5**/cheese **£5.25**

**The "mazza frissa" is a typical dish from "Gallura" prepared mainly with the "lu pizu" cream, this is obtained by skimming the whole milk and put on a fire inside a pot. Semolina and salt are added to the cream. The mixture is continuously stirred until it has a creamy appearance.*

DA DIVIDERE (SHARING PLATTERS)

Antipasti Domo - selection of our finest cured meats & cheeses served with homemade bread & truffle honey **£20.95**

Fritto misto con agliata* - calamari, prawns and octopus **£18.75**

Dell'Orto - grilled courgette, aubergine, artichokes, peppers, asparagus & olives (v)(vg) **£14.25**

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

FRITTURE

Calamari **£7.45**

Arancine **£6.95**

Panzerotto- small fried calzone with ham **£5.95**

Gnocco fritto (fried pizza dough with Barbagia ham & a tomato sauce dip) **£5.95**

BRUSCHETTE

Classicca - pachino tomato, basil, oil and garlic **£5.75**

Funghi e crema al tartufo - creamy mushrooms with truffle **£7.25**

Domo - pachino tomato, crushed avocado, mozzarella and Barbagia ham **£7.95**



ANTIPASTI TERRA (STARTERS FROM THE LAND)

Carpaccio di manzo Domo - thinly sliced beef fillet, rocket & Dijon mustard lemon mayo **£11.50**

Prosciutto di Talana & ricotta - Talana ham, buffalo ricotta. Truffle honey & walnut **£8.75**

Melanzane alla parmigiana di Mamma Angela - fried aubergines layered with tomato sauce parmesan and mozzarella **£5.95 / £11.55**

Bresaola con Burrata - Bresaola with burrata rocket and sundried tomatoes **£7.25**

Misto verdure grigliate - grilled aubergine, courgette, radicchio & peppers (v)(vg) **£7.25**

Minestrone di Nonna Rita (v)(vg) **£5.80**

ANTIPASTO MARE (STARTERS FROM THE SEA)

Sardine in salsa verde - grilled sardines with salsa verde **£TBC**

Involtini di tonno Rocca ja - carpaccio tuna rolls stuffed with ricotta & caramelised figs **£11.75**

Polpo e patate alla castellanese - grilled octopus with roast potatoes, garlic & parsley oil **£9.75**

Zuppa cozze - mussel stew with cream or marinara sauce, served with toasted bread **£8.25**

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INSALATE (SALADS)

Caprese - buffalo mozzarella with selection of tomatoes and basil **£6.95 / £10.75**

Pollo avocado - chargrilled chicken, avocado, lentils, rocket and pecorino sardo **£8.25/£13.50**

Vegana (v)(vg) - mixed beans, onions, avocado & quinoa **£6.25 / £9.75**

Salmone - grilled salmon with lettuce, fennel, spinach and citrus dressing **£9.50 / £13.50**



PASTA E RISSOTTO

Lasagne di Nonna Pasqualina - pasta sheet layered with beef Bolognese sauce, bechamel ,pecorino and mozzarella **£12.75**

Gnocchetti alla Sarda - typical shell shaped pasta from Sardinia with fresh tomato sauce and dry cured Sardinian sausage **£13.75**

Fregola Castellanese -Sardinian cous-cous with mussels, clams and prawns **£14.95**

Culurgiones con fonduta di pecorino - traditional hand made Sardinian pasta filled with potatoes & pecorino cheese **£15.25**

Paccheri salsiccia e funghi porcini - large pasta tubes in a creamy Sardinian fresh sausage and porcini mushrooms sauce **£14.50**

Spaghetti vongole e Bottarga di Muggine - Spaghetti with clams, cherry tomatoes and grey mullet Bottarga* **£15.75**

Ravioli violette - Ravioli filled with purple sweet potatoes served with cubed fried aubergines, crispy Sardinian speck and ricotta mustia **£TBC**

Risotto del giorno - risotto of the day **£TBC**

**Bottarga is the Sardinian name for a delicacy of salted, cured fish roe, typically of the grey mullet or the bluefin tuna (bottarga di tonno)*

SECONDI DE TERRA (MAIN COURSES FROM THE LAND)

Brasato di manzo al Cannonau con purea di patate - slow cooked beef in a rich cannonau wine sauce served with mash potatoes **£16.95**

Salsiccia e lentichie alla nuorese -Sardinian sausage & slow cooked lentils **£14.50**

Vitello Milanese **£17.65**

Pollo croccante Domo - crispy chicken breast filled with fontina cheese served with salsa arabiatta **£14.50**

Filetto - fillet steak, with peppercorn/ salsa ai funghi / barolo / gorgonzola sauce, served with chips **£26.50**

Tagliata di manzo rucola & grana - sliced ribeye steak with rocket cherry tomatoes and pecorino shavings, served with chips **£19.75**

Porchetto sardo*- Sardinian slow cooked whole suckling pig (6kg) served with rosemary roast potatoes and honey roasted root vegetables **£TBC**

**Minimum 6 people and 48hours notice*



SECONDI DI PESCE

Tonno grigliato alla Carlofortina - grilled tuna steak with rocket salad & grilled veg **£17.95**

Orata alla vernaccia con olive e capperi - pan fried Dorade fillet with vernaccia white wine sauces capers and olives **£17.85**

Pescespada alla pizzaiola - oven baked swordfish with cherry tomatoes, capers, olives and mozzarella **£16.75**

Grigliata mista di pesce alla gallurese - with lemon & olive oil dressing served with chips & salad **£24**

Cassola "Zu Raffellu" - classic Sardinian fish stew served with crusty bread **£22.50**

CONTORINI (SIDES)

Homemade chips **£4.25**

Roast potatoes **£4.25**

Truffle mash **£4.75**

Spinaci **£4.75**

Mixed salad **£4.50**

Pisellini **£4.50**

Rocket salad **£4.50**

Zucchine fritte **£4.50**