



DOMO

❖ MENU ❖

STUZZICHINI

PANE CASERECCIO.....6.95

A selection of warm homemade bread with a basil pesto dip (gf)(n)(n*)(v)(vg)*

BOSANA OLIVES.....5.25

From Alghero (vg)(gf)

PANE CARASAU CON CREMA DI PECORINO.....7.50

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

PIZZE ALL'AGLIO

(Pizza garlic bread)

Fresh Rosemary and Sea salt (vg).....7.00

Marinara-tomato, basil, oregano, chilli (vg).....7.75
add anchovies +1.50 add stracciatella +3

Provola affumicata (v).....8.75

Provola affumicata & tomato (v).....9.50

SARDINE ALLA PIETRO.....9.25

Smoked sardines on crusty ciabatta bread with puree of yellow datterino tomato seasoned with oregano, basil and black garlic cream

SCALDA N'DUJA.....10.50

Spicy Calabrian pork sausage served warm with buffalo ricotta and crispy carasau bread (gf*)

CROCCHETE DI VITELLO TONNATO.....13.50

Breaded croquettes with slow-cooked pulled veal, salsa tonnata and pistacchio crumble (n)(n*)

CULATELLO CON BURRATA E TARTUFO.....15.50

The most luxurious and delicate of hams from San Nicola with burrata, truffle sauce, figs, balsamic glaze and finished with fresh grated Perigord truffle (gf)

TORTELO DI BRESAOLA CON RICOTTA DI BUFALA.....13.95

Air dried salted beef tortellone shape, filled with bufalo ricotta, pine nuts, honey, homemade orange marmalade and rocket pesto (n)(gf)

MISTO VERDURE GRIGLIATE.....9.50

Grilled aubergine, courgette, asparagus & peppers with garlic chilli & parsley oil (gf)(vg)

ARANCINI FUNGHI E TARTUFO.....9.50

Mixed wild mushrooms, truffle and buffalo mozzarella stuffed rice balls served with truffle mayo(v)

ARANCINI CON CODA DI BUE E SCAMORZA AFFUMICATA.....9.75

Slow cooked ox tail ragu & smoked scamorza cheese rice balls served with Sardinian sweet and sour sauce

BURRATA AFFUMICATA MIELE E PISTACCHIO.....13.75

Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (v)(n)(n*)

DOLCE DI MACOMER FRITTO CON MARMELLATA DI ARANCIA E NOCI.....12.75

Breaded and lightly fried melted in the middle Sardinian cheese from Macomer with homemade orange marmalade and walnuts (v)(n)(n*)

CARRELLATA DI ANTIPASTI DI TERRA.....39.50

A selection of 5 of our antipasti di terra with: Carpaccio di Manzo al mirto, crocchette di vitello, arancini coda di bue, dolce di macomer fritto e tortello di bresaola e ricotta (n)

ANTIPASTI DI TERRA

MINISTRONE NONNA RITA.....11.50

My nanny's special recipe of minestrone soup with mixed roasted vegetables and borlotti beans, topped with pecorino cheese and focaccia crostini (v) (vg*)(gf*)

CHEESECAKE DI MANZO CON RICOTTA DI BUFALA.....16.50

Beef tartare cheesecake with buffalo ricotta & taralli crumble base topped with a crispy fried egg yolk and grated perigord truffle

POLENTA GRIGLIATA CON PORCINI E TARTUFO.....13.50

Grilled pecorino polenta topped with porcini mushrooms and truffle (gf)

CARPACCIO DI MANZO AL MIRTO E PECORINO CROCCANTE.....15.50

Seared thinly sliced beef fillet with homemade myrtle mayo and crispy pecorino cheese (gf)

ALLERGENS

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.

(v) Vegetarian (vg) Vegan (vg*) Vegan option available
(n) Contains nuts (n*) Nut free option available
(gf) Gluten free (gf*) Gluten free 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.....15.75

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

GAMBERONI IN CROSTA DI CARASAU.....14.50

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

ZUPPETTA DI COZZE EVONGOLE

SAN MARZANO.....12.95

Mussels and clams stew with, San Marzano tomatoes, with wine, garlic, touch of chilli oregano and basil with garlicky ciabatta bread (gf*)

CANNOLO RIPIENO ALL'ARAGOSTA.....15.95

Savoury cannolo filled with lobster and straciatella topped with caviar, lobster mayo and a pistacchio crumble (n)(n*)

TORTINO DI RAZZA AL PECORINO.....14.00

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

CALAMARETTI IN GUAZZETTO

CON BORLOTTI E N'DUJA.....13.75

Baby squid stew with borlotti beans n'duja in a san Marzano sauce, served with garlicky ciabatta bread (gf)

CALAMARETTI FRITTI.....9.50

Lightly fried baby squid served with homemade tartare sauce

CARRELLATA DI ANTIPASTI DI MARE.....42.00

A selection of our antipasti di mare with: involtino di tonno, gamberoni in crosta, tortino di razza al pecorino, polpo e patate and calamaretti fritti

BRUSCHETTE

ALL CAN BE MADE GLUTEN FREE

CLASSICA.....7.95

Ripened cherry tomatoes, garlic, oregano, EVO oil & fresh basil on a toasted ciabatta bread (vg)

BURGOS.....10.75

Toasted ciabatta bread with creamy aubergine, caramelised onions, figs & roasted almond flakes (n)(n*)(vg)

GAIRO.....12.50

Pecorino sauce, porcini cream, cured lightly smoked ham, figs and crunchy hazelnut and honey on a toasted ciabatta bread (n)(n*)

SUS SCROFA.....11.50

Roast porchetta, pecorino cream, roast potato cream and quince marmalade on a toasted ciabatta bread

DA DIVIDERE

ANTIPASTO DOMO.....35.00

Selection of our finest Sardinian cured meats & cheeses served with walnuts, borettane onions mixed bread selection & 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 firm 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, melding well with the sweeter flavour of the meat

SALSICCIA AL MIRTO: 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

ZAFIRO BLUE: 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: Our Pecorino Sardo is made with organic unpasteurized raw whole sheep's milk from Pattada, 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

The aroma is typical of sheep's cheese with notes of wool, dry wood, and aromatic herbs. On the palate it's buttery with good notes of toasted hazelnuts

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 20-30 days with a very creamy, semi-soft texture and a delicate flavour with sweet aftertaste

FRITTO MISTO CON AGLIATA.....33.95

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

DELL'ORTO.....18.95

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.

HOMEMADE PASTA

TORTELLONE PARMIGIANA.....16.75

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)(n)(n*)

MEZZE MANICHE AL PISTACCHIO DI BRONTE CON CREMA DI PECORINO.....18.95

Half tube shaped pasta with cream of pistacchio, pecorino cream & hint of lemon (v)(vg*)(n)(gf*)

TAGLIOLINI CON GRANCHIO E CAVIALE.....25.50

Tagliolini pasta with white crab meat made with cherry tomato sauce, crab bisque, lemon zest and caviar from Lake Como. (gf*)

TORTELLONE SU SIRBONE.....23.75

Large tortelloni filled with slow cooked venison with ox tail ragu' and topped with pecorino shavings

TORTELLO RIPIENO ALL'ASTICE.....29.50

Black charcoal tortelloni filled with lobster meat in a ciliegino tomato coulis sauce and lobster bisque

RISOTTO ACQUERELLO SAMASSI.....18.75

7 year aged Acquerello carnaroli rice with figs, gorgonzola, red cabbage cream and crumbled sausage.

Acquerello rice is considered one of the best in the world. Organoleptic perfection, quality, and excellent cooking resistance. These are the characteristics that make the Acquerello rice a synonym of Italian excellence (gf)(v*)(vg*)

GNOCCHETTI SARDA.....16.95

Typical shell shaped pasta from Sardinia with Sardinian sausage ragu', Pecorino cheese and ciliegino tomato confit (gf*)

CULURGIONES CON FONDUTA DI PECORINO E TARTUFO.....18.95

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

FREGOLA CASTELLANESE AI FRUTTI DI MARE.....21.50

Sardinian cous-cous with Palourde clams, Shetland mussels, baby squid, Argentina king prawn, fish broth and tomato sauce (gf*)

INSALATE

POLLO MARINATO E AVOCADO.....17.50

Marinated chicken supreme, avocado, cherry tomatoes, lentils, rocket, spinach and parmesan shavings (gf)

CAPRESE HERITAGE.....15.50

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

VEGANA MAMMA ELSIE.....15.50

BBQ roasted cauliflower steak, oven baked aubergines with garlic olive oil and parsley, grilled courgettes and aubergine, mixed vegetable tempura served with homemade hummus (gf)(vg)

CENA SARDA IN AGRITURISMO CON PORCETTO



Experience an authentic Sardinian feast with our Cena Sarda in Agriturismo con Porcetto, a true taste of the island's culinary heritage.

Priced at £65 per person, this special meal requires a minimum of 6 guests and 48 hours' notice (not available on Saturday nights).

Begin with a selection of Sardinian cured meats and cheeses, served with warm bread, followed by Gnocchetti alla Sarda and Culurgiones with pecorino and truffle fondue (optional for an extra £10).

The highlight is our 6-hour slow-cooked suckling pig, accompanied by perfectly roasted potatoes. Finish with a selection of Sardinian mini biscuits and your choice of a shot of Mirto or Limoncello to complete the experience.

This is more than just a meal—
IT'S A CELEBRATION OF SARDINIAN TRADITION!

SECONDI DI MARE

PESCE SPADA ALLA VERNACCIA.....23.95

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

POLPO DI PAPA'.....29.50

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*)

SOGLIOLA CLASSICA ALLA MUGNAIA.....34.50

Pan fried lemon sole with garlic and lemon butter sauce with baby capers and parsley.

*Served on the bone, please ask if you would like it to be deboned

TONNO IN CROSTA DI CARASAU CON SALSA AL MANGO.....29.95

Lightly fried Seared sashimi tuna steak coated with carasau bread and mango mayo

IPPOGLOSSO SAN TEODORO.....30.50

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

CASSOLA "ZU RAFFELLU".....34.50

Classic Sardinian fish stew served with crusty bread (gf*)

SECONDI DI TERRA

PARMIGIANA DI MAMMA ANGELA.....16.50

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

FIorentINA ALLA GRIGLIA.....39.50

16oz T-bone steak with garlic and rosemary oil. Served with roast potatoes. Suggested cooking temperature rare/ medium rare (gf*)

Add one sauce from below.

GORGONZOLA, PEPPERCORN OR PORCINI MUSHROOMS

Add extra for a £2 supplement

COSTOLETTE DI CERVO AL MIRTO.....35.50

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

SUPREMA DI POLLO VILLACIDRO.....20.50

12 hours slow cooked supreme chicken breast with porcini mushrooms sauce, chestnuts and perigord fresh truffle. Served with roast potatoes. (gf)

CODA ALLA CAMPIDANESE.....24.50

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

FILETTO MURA.....37.50

8oz fillet steak with porcini mushrooms sauce melted pecorino cheese and grilled polenta. Served with chips (gf*)

FILETTO NOSTRANO.....34.50

8oz fillet steak served with chips (gf*)

Add one sauce from below

GORGONZOLA, PEPPERCORN OR PORCINI MUSHROOMS

Add extra for a £2 supplement

SALSICCIA CON FAGIOLI E N'DUJA.....18.50

Sardinian sausage with borlotti beans ,nduja in a rich tomato sauce flavoured with sage and garlic, served with crusty ciabatta bread (gf*)

GRIGLIATA DI CARNE ALLA SASSARESE FOR 2.....85.00

T-bone steak, Sardinian sausages, venison cutlets, chicken supreme and slow cooked belly pork.

Oven baked aubergines with garlic and parsley and roast potatoes.

Served with Sardinian Sweet & Sour BBQ sauce and one sauce from below.

GORGONZOLA, PEPPERCORN, PORCINI MUSHROOMS

Add extra for a £2 supplement

T-bone served medium rare, venison cutlets pink. Minimum 20–30-minute waiting time.

CONTORNI

PATATINE FRITTE.....4.75

Skin on chips (vg)

PATATE ARROSTO.....4.75

Roast sauteed potatoes (vg) (gf*)

RUCOLA E PECORINO.....5.25

Rocket & pecorino (gf)(v)

SPINACI.....5.50

Baby spinach with garlic and chilli (vg)

VERDURE PASTELLATE.....5.50

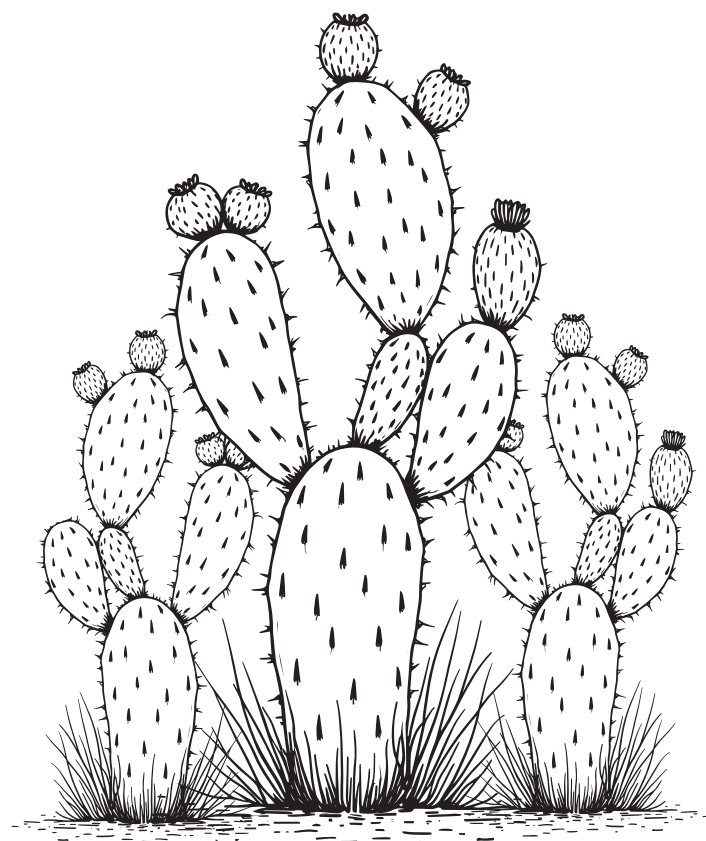
Fried battered courgettes, cauliflower and artichokes (vg)

PATATINE TARTUFO E PECORINO.....5.95

Truffle fries with pecorino (v)

PUREA DI PATATE ARROSTO AL PECORINO.....4.75

Creamy roast potatoes mash with pecorino (v)(gf)



PIZZA CLASSICHE

ALL PIZZAS ON MARGHERITA BASE

MARGHERITA	12.90
Tomato, basil, fior di latte mozzarella (v)(vg*)	
4 STAGIONI	14.75
Porchetta, artichokes & olives with sauteed garlic & parsley mushrooms	
CAPRICCIOSA	14.75
Artichokes, olives, capers with sauteed garlic & parsley mushrooms (v)(vg*)	
MACOMER	14.50
Porchetta with sautéed garlic & parsleys oyster mushrooms	
SARDA	14.50
Sardinian dried sausage, sauteed onions & olives	
ORTOLANA	14.50
Grilled vegetables, ricotta, garlic & parsley oil (vg*)	
DIABOLO	14.75
Salame picante, nduja & peppers	
NOSTROMO	13.95
Tuna, sauteed onions, capers & olives	
TALANA	16.50
Talana ham (Parma ham from Sardinia) gorgonzola, Pecorino shavings & rocket	
NORMAN	18.95
Mixed seafood and garlic oil	

PIZZE SPECIALI

LOGUDORO	17.00
Sardinian fresh sausage, oyster mushrooms, sauteed onions & pecorino shavings	
LUCIFERO	15.25
Spicy salami, gorgonzola & caramelised onions	
URZULEI	15.25
Sardinian speck & pecorino cream cheese	
SORSO	15.50
Fried cubed aubergines, sauteed onions, gorgonzola & porchetta	
BRACCIO DI FERRO 'POPEYE'	14.75
Spinach, buffalo ricotta & a fried egg (v)	
PETER	13.25
Capers, anchovies & gorgonzola	
FIN	14.00
Sliced hotdog & chips	
KIKS	15.50
Sardinian fresh sausage, chips, garlic chilli & parsley oil	
MAMUTHONES	17.00
Crispy pancetta, rosemary roast potatoes, garlic parsley & chilli oil	
SARAH	17.00
Sauteed mushrooms, sauteed onions, gorgonzola & speck preserved. A super nutritious pizza base with the freshest toppings!	

PIZZE GOURMET

ALL BIANCA - NO TOMATO

TARTUFATA	19.00
Smoked provola, mixed mushrooms truffle sauce and fresh truffle from perigord (v)(vg*)	
PISTACCHIO	17.95
Talana ham, burrata, pistacchio cream & crushed pistachios (n)	
DEL PASTORE	16.50
Smoked provola, cream of pecorino, Sardinian dry sausage & roasted garlic confit	
TORTOLI	15.95
Mozzarella, buffalo ricotta, rocket, cherry tomatoes, speck & pesto (n)	
5 FORMAGGI	16.50
Mozzarella, smoked provola, gorgonzola, pecorino, parmigiano (v)	
PORCHETTA	17.50
Red cabbage cream, peretta sarda, pecorino cream, roasted potatoes & porchetta	

CALZONE

DOMO	16.50
Buffalo ricotta, salame sardo & olives, tomato & mozzarella	
CLASSICO	15.50
Porchetta, sautéed garlic mushrooms, mozzarella & tomato sauce	
STROMBOLI	16.50
Rolled pizza (not a calzone) with nduja, gorgonzola, spicy salame & sauteed onions	
CARNIVORO	17.95
Porchetta, salame, salsiccia, nduja, spicy salame, mozzarella & tomato	
VEGETARIANO	15.50
Grilled courgettes, aubergines, peppers, olives & artichokes (vg*)	

OUR PIZZAS

We craft our pizzas using the finest Petra 3 flour, made from 100% Italian wheat and stone-ground to preserve all the essential nutrients.

This process not only enhances the flavour but also ensures a super nutritious, wholesome pizza base.

Topped with only the freshest ingredients, each bite is a celebration of quality and tradition.

Looking for a plant-based option? We've got you covered with vegan mozzarella available on request!

OUR SERVICE CHARGE

A LITTLE EXTRA FOR THE PEOPLE BEHIND THE MAGIC

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

GIFT CARDS

Whether it's for that first date you've been nervous about, an overdue catch-up with old friends, or just a treat for someone who could really use a delicious break—our gift cards are here to save the day!

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!).



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domorestaurant.co.uk/gift-card

PRIVATE HIRE & EVENTS

Just around the corner in Krynkl, our sister bar Kelu offers a laid-back space where we host all sorts of seasonal happenings—from wine tastings and wreath-making to yoga sessions and beyond.

It's the perfect place to catch something a little different throughout the year. And if you've got an event, special occasion, or even a wedding in mind, Kelu is available for private hire—ready to bring your ideas to life in its own unique, unpretentious style.



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kelu.co.uk

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“SA DOMO EST MINORE, SU CORO EST MANNU”

- The house is small, the heart is big.

