



DOMO

# Signature Cocktails

---

## Eja Oja Aja / 13.5

Citrus vodka, peach liqueur, passionfruit syrup, and ripe mango juice, crowned with a silky peach foam. Dangerously smooth with a sun-soaked finish.



## Margarita de Fogu / 13.5

Chilli and fig infused tequila meets Italicus Italicus, mezcal, sweet fig purée, and fresh lime. Smooth heat, subtle smoke, and rich fruit create a bold, seductive finish.



## Tesoru de su Pirata / 13.5

Dark rum, Disaronno, and Cointreau shaken with pineapple, hibiscus syrup, fresh lime, and a dash of Angostura bitters. Rich, tropical, and beautifully balanced with sweet spice and a crimson floral finish.



## Ajo a su Mari / 13

A light and floral pink cocktail combining Malfy Gin Rosa and St-Germain with grapefruit soda, fresh lemon, and delicate rose syrup. Bright, fragrant, and elegantly refreshing with a soft citrus bloom.



## Ballo Tundu / 13.5

A refined sour with Italian soul — grappa shaken with chamomile syrup, fresh lemon, and Galliano, finished with a delicate bitter foam. Herbal, citrusy, and smoothly complex.



Classic Cocktails  
available upon request.

---

## Terra Mea / 13.5

A deep and earthy fusion of bourbon and Sardinian mirto, balanced with agave and fresh lemon. Topped with a delicate mirto air. Rich berry notes, smooth warmth, and bright citrus come together in a typical Sardinian style.



## Sospiru / 14

Crafted with olive and basil infused gin, and finished with delicate Vernaccia wine. Crisp, herbaceous, and elegantly briny with a smooth Mediterranean character.



## Lu Pulpu Imbriagu / 14

A wild, herbaceous twist on the Mojito — rum and chilli blended with Averna, demerara syrup, fresh mint, and sage, topped with beer for a bold Mediterranean edge. Refreshing, spicy, and intriguingly bitter with a smooth smoky finish.



## Messico & Nughe / 13

A bold espresso martini with a Mexican twist — spicy tequila, Cointreau, and Borghetti coffee liqueur shaken with fresh espresso and agave syrup. Rich, smooth, and subtly fiery with deep coffee warmth and a lingering kick.



# Aperitivo

---

## Spritz / 11.5

Classic Spritz  
also available upon  
request for: £10.5

### Domo Aperol Spritz

Strawberry Aperol, Cream Soda, Mango Juice,  
Prosecco.

### Domo Limoncello Spritz

Limoncello, Malfy Limone, Basil, Lemon Juice,  
Simple Syrup, Prosecco.

### Domo Hugo Spritz

St Germain Elderflower Liqueur, Absolut Vodka,  
Camomile Syrup, Mint, Lemon Juice, Prosecco.

### Domo Sarti Spritz

Sarti Liqueur, Peach Liqueur, Pink Grapefruit  
Soda Top, Agave Syrup, Prosecco.

### Domo Italicus Spritz

Italicus, Galliano, Rosemary, Mediterranean Tonic,  
Prosecco.

# Negroni

---

## All 12

### Clear Negroni

Domo Collab Gin, Italicus, Sweet Vermouth.

### Coffee Negroni

Mezcal, Campari, Cocchi Vermouth, Borghetti  
Coffee Liqueur.

### Mirto Negroni

Mirto, Luxardo Bitter, Olive & Basil Infused Gin.

### Jungle Bird

Havana 7 Rum, Campari, Pineapple Juice,  
Lime Juice, Demerara Syrup.

# Sharing

---

1.5L Caraf  
up to 4 people

## Sgroppino / 35

A light, frothy spritz of lemon sorbet blended with citron vodka and topped with chilled prosecco. It's crisp citrus with a soft, airy finish that lifts the palate like a summer cloud.

## Sangria / 42.5

A vibrant Mediterranean-style sangria blending red wine, Sarti, Malfy Lemon gin, peach syrup, and fresh lemon. Fruity, citrus-forward, and refreshingly smooth with a bright sunset finish.

## Festa Italiana / 45

A playful, crowd-pleasing Italian party serve. Aperol, prosecco, and vodka are blended with lemon sorbet, mango, and a touch of simple syrup for balance. Bright, citrusy, and lightly bitter with a tropical twist.

Available frozen or classic.

Upgrade Aperol to Tequila : £5 Extra

# Low Alcohol

---

## All 8.5

Ask your server for Vermouth and Amaro recommendations.

## Sarti in festa

A tropical twist on the Pornstar Martini, blending Sarti, pineapple, passion fruit syrup, and fresh lime. Lush, vibrant, and exotically tangy, it delivers a silky balance of sweet tropical fruit and sharp citrus, finishing bright, playful, and seductively smooth.

## Vermouth & Tonic

A clean, aperitivo-style long drink combining your favourite vermouth and tonic. Lightly bitter, subtly sweet, and beautifully aromatic, it's crisp and refreshing with herbal complexity and a dry, elegant finish.

## Amaro & Soda

A simple yet refined long drink featuring your favourite Amaro lifted with crisp soda water. Lightly sparkling, bittersweet, and deeply aromatic, it's an effortless aperitivo-style serve with a dry, herbal finish and a refreshing Mediterranean breeze.

# Mocktails

---

## All 7

## Ammentos

Peach Syrup, Lemonade, Mango Juice, Lyre's Non Alcoholic Italian Spritz.

## Lu Brillanti

Lyre's Non Alcoholic Dark Cane, Pineapple Juice, Hibiscus Syrup, Cream Soda, Apple Juice, Lime Juice.

## Lu Mulu

Rose Syrup, Ginger Beer, Mint, Apple, Lime.

## Lu Biondu

Crodino, Orange Juice, Hibiscus Syrup, Lemon Juice.

# Sardinian Gin

---

25ml serve

Add your favourite  
Fever Tree: +£3.25

Pigskin Pink / 5.75

Pigskin Dry / 5.75

Boigin Silvio Carta / 5.75

Boigin Saffron Silvio Carta / 6.75

Giniu / 7.5

# Gin

---

25ml serve

Add your favourite  
Fever Tree: +£3.25

DOMO Collab / 5

Malfy Originale / 5.25

Malfy Con Limone / 5.25

Malfy Gin Rosa / 5.25

Malfy Gin Arancia / 5.25

Bombay / 5.25

Hendrick's / 5.5

Engine Organic / 5.75

Gin Mare / 6.25

Monkey 47 / 7

# Vodka

---

25ml serve

Absolut / 4.5

Absolut Citron / 4.5

Absolut Vanilia / 4.5

Grey Goose / 6

# Whiskey

---

25ml serve

Jameson's / 4.75

Jack Daniel's / 5

Wild Turkey 101 Bourbon / 5.25

Wild Turkey Rye Bourbon / 5.5

Glenmorangie 10 / 6.5

Talisker 10 / 7

Nikka Fom The Barrel / 7.5

Silvio Carta / 14

# Agave

---

25ml serve

Espolòn Blanco Tequila / 5

Espolòn Reposado Tequila / 5.75

Patrón Silver / 6.5

Patrón Reposado / 7.5

Patrón Anejo / 9

Patrón Xo Café / 5.5

Artisanal Mezcal / 7



## Brandy & Grappa

---

25ml serve	Vecchia Romagna / 4.5
	Vecchia Romagna Tre Botti Riserva / 6
	Grappa Tremontis / 4.5
	Grappa Riserva Nardini / 5.5
	Remy Martin VSOP / 6

## Rum

---

25ml serve	Sailor Jerry's / 4.5
	Koko Kanu / 4.5
	Havana 3 Year / 5
	Havana 7 Year / 5
	Appleton Estate 8 Year / 5.25
	Diplomático Reserva Exclus / 6.5
	Ron Zacapa 23 / 7.5

## Vermouths

---

50ml serve

Silvio Carta Rosso / 6

Silvio Carta Bianco / 5.5

Carpano Antica Formula / 6

Cocchi Terino / 6

Cocchi Extra Dry / 6

Vernaccia / 12.5

## Liqueurs

---

50ml serve

Bailey's / 6

Limoncello / 6

Sambuca / 6

Frangelico / 6.5

Mirto / 6.5

Disaronno / 6

Lyre's Non-Alcoholic Amaretti / 6

Lyre's Non-Alcoholic Dark Cane / 6

Borghetti Coffee Liqueur / 6

# Amaro

---

Traditional bittersweet liqueurs made with a variety of botanicals, typically served cold after dinner as a digestif.



---

All 7.25  
50ml serve

## Montenegro

Orange peel, Cola, vanilla and eucalyptus.

## Cynar

Italian artichoke-based amaro with bittersweet herbal notes and a smooth, earthy finish.

## Ramazotti

Rhubarb, oregano, absinthe and turmeric.

## Averna

Caramel, anise, juniper and bitter orange.

## Amaro del capo

Orange, peppermint, liquorice and chamomile.

## Bomba carta

Strawberry tree honey, thyme, mugwort and liquorice.

## Draught Beer

---

Birra Murano 4.6% / 6.25

Domo Pale Ale 4.2% / 6.25

## Bottled Beer & Cider

---

Ichnusa 4.7% 330ml / 5

Ichnusa Non Filtrata 5.0% • 330ml / 5.5

Moretti Zero 0% • 330ml / 4.5

Peroni Gluten Free 5.1% • 330ml / 4.5

Angioletti Secco Cider 4.5% • 500ml / 6

Angioletti Rosé Cider 4% • 500ml / 6



# Soft Drinks

---

Diet Coke / 3.75

Coca Cola / 3.75

Fever Tree / 3.25

Indian Tonic

Light Tonic

Mediterranean Tonic

Elderflower Tonic

Ginger Beer

Lemonade

Soda Water

Pink Grapefruit Soda

Estathé Iced Tea / 4

Peach

Lemon

Freshly Squeezed

Orange Juice / 4.5

Sardinian Mineral Water

/ 4.5

Smeraldina Still

Smeraldina Sparkling

Pago Juice / 4

Apple

Pineapple

Pear

Peach

Cranberry

Strawberry

Mango

San Pellegrino / 3.75

Orange

Lemon

Pomegranate & Orange

