

# Lunch

Monday - Friday: 12pm - 5:00pm

Starter and main / 24  
Main and dessert / 22.5  
Starter, main and dessert / 29.5

## Antipasti

---

### Bruschetta tomatika

Sweet heritage tomatoes, fragrant garlic oil, and fresh basil. A fresh timeless classic (VG) (GF)\*

### Sa verdura arrustida ribelle

A vibrant medley of grilled aubergines, courgettes, asparagus, and peppers, seasoned with garlic, a kick of chilli, and drizzled with fresh parsley oil. Aromatic and full of flavour (GF)(VG)

### Calamarittus frittus & contentus

Crispy, golden baby squid, lightly fried to perfection, served with a rich and tangy homemade tartare sauce. Sardinia in every salty bite.

### Truff'arancinu

Crispy arancini stuffed with earthy mushrooms, rich truffle, and creamy buffalo mozzarella. Served with truffle mayo. Crispy on the outside, melting on the inside (V)

### Cozze e vongole a su ballu de san marzano

Fresh mussels and Menai strait cockles simmered in a fragrant stew of San Marzano tomatoes, garlic, and basil. Served with toasted ciabatta bread to soak up every drop (GF\*)

### Avocapresa sardigna

Creamy burrata, juicy heirloom tomatoes, and perfectly ripe avocado. Lunch at the beach vibes (V) (GF)

## Secondi

---

### Polpette Sardegna

Tender pork and beef meatballs simmered in a rich San Marzano tomato sauce, crowned with a delicate swirl of creamy burrata stracciatella. Served with crusty ciabatta.

### Orada 'Mbriaga

Oven-baked seabream smothered in Vernaccia white wine, capers, touch of tomato sauce olives, and sweet shallots, crowned with roasted cherry tomatoes (GF)

### Spaghetti chitarra carbonara

Homemade Spaghetti chitarra tossed in a silky carbonara sauce, with crispy guanciale that crackles at every bite. Creamy, smoky, and utterly irresistible – a Roman classic with a twist of elegance. (GF)\*

### Gnocco pastissu

Soft potato gnocchi with tomato sauce, pecorino and creamy melted mozzarella, baked al forno and topped with a crispy cubed aubergine. Comfort food with a Sardinian twist (V)(GF)\*

### Su re de su pollo

Tender supreme chicken slow cooked in a delicate white base with carrots, garlic, herbs, and Leccino olives. Light, rustic, and full of gentle Mediterranean flavour. (GF)

### Sa veggie de mamma elsie

BBQ'd cauliflower steak, Smokey baked aubergines, grilled courgettes, and crunchy veggie tempura served with homemade humous. 100% plant-based deliciousness (GF)(VG)

### Burrata de istadi

Creamy burrata served with grilled peaches and fresh figs, crisp cucumber and radicchio, topped with pomegranate seeds and toasted pine nuts, finished with a raspberry balsamic reduction. A vibrant balance of sweetness, freshness and gentle acidity. (GF)(V)(N)(N)\*

### Pizza margherita

San marzano Tomato, basil, fiordilatte mozzarella (V) (VG\*)

### Diavola

San Marzano tomato, fiordilatte mozzarella, Salame picante, nduja & peppers

### Capricciosa

San Marzano tomato, fiordilatte mozzarella, Artichokes, olives, capers, mushrooms (V)(VG\*)

## Dolci

---

### Tiramisu' della mamma

Raffa's mum special recipe of layered pavesini biscuits, espresso, mascarpone, chocolate chip roasted pinenuts (N)(V)

### Mango tango cheesecake

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)

### Bosco in festa

Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and red currant glaze, served with vegan strawberry ice cream (VG)

### Torta nonna Rita

Our homemade 'Torta della Nonna' - a classic shortcrust pastry filled with silky lemon custard and toasted pinenuts topped with torched meringue, finished icing sugar, served with a scoop of rich pistachio gelato. A comforting Italian classic with a little twist. (V)(N)

# Su panuzeddu

Available Mon - Friday: 12pm - 3pm

## Folded pizza dough sandwich / 12.5

Choose from the below filling

### Parmigiana

Layered tender aubergine, enveloped in rich tomato sauce, fiordilatte and parmesan cheese. (V)

### Porchetta

Slow-roasted porchetta with crispy crackling, served alongside golden potatoes, a velvety pecorino cream, and a rich, savory gravy.

### Prosciutto e burrata

A rustic Italian sandwich layered with silky burrata stracciatella, ripe tomatoes, slices of prosciutto crudo and pesto. (N)

### Vegano

A wholesome sandwich piled high with creamy hummus, tender grilled courgettes, golden fried aubergines, rocket and fresh juicy tomatoes. (VG)



# 20" Pizzas

Available Mon - Friday: 12pm - 3pm

Our signature 20-inch pizza made with a 32-hour slow-proofed dough. All margherita base.

Choose your way:

Slice / £6

Quarter / £11.5

Half / £22

Whole / £40

### Margherita

San Marzano tomato sauce, basil, oregano evo oil, fior di latte mozzarella (V)(VG\*)

### Capricciosa

Artichokes, olives, capers, mushrooms (V)(VG\*)

### Lucifero

Spicy salame, gorgonzola, caramelised onions

### Fin

Sliced hot dogs, skin on fries, garlic chilli and parsley oil

### Sarda

Sardinian sausage, sauted onions, leccino olives

### Mamuthones

Crispy guanciale, roast potatoes 'garlic chilli and parsley oil

## Choose your dip / 2

Gorgonzola sauce

N'duja mayo

Truffle mayo

Hot honey

Available to eat in or takeaway. For large takeaway orders please call in advance.

0113 4872 192 | Leeds@domorestaurant.co.uk