



DINNER

APERTURA

Arancini Ai Porcini E Tartufo ¹⁸
Carnaroli Rice – Black Truffle – Porcini Mushroom
–Mozzarella

Carciofi Al Forno ¹⁶
Oven Roasted Baby Artichokes – Frisée
Celery Root

Insalata Di Finocchio ¹³
Fennel – Oranges – Local Greens – Persimmon –
Olives – Grana – Violetta Dressing

TRADIZIONE

Polpette Alla Griglia ¹⁹
Beef & Veal Grilled Meatball – Citrus Leaves –
Ammoglio

Focaccia ⁹
Sourdough Focaccia – Dora's Caponata

SFIZI

Zucca In Agrodolce ¹⁶
Roasted Farmer's Market Squash – Chestnut –
Pomegranate – Almonds

Polipo Alla Griglia ²³
Grilled Mediterranean Octopus – Cannellini –
Pesto Trapanese

Zuppa Di Granchio ²²
Celery & Fennel Root Soup – Dungeness Crab +
Citronella Oil

PASTA

Substitute House Made Gluten Free Pasta Of The
Day ^{3,9}

Bucatini ²¹
Rye Flour – Pomodoro Sauce – Basil – Tomato
Tartare

Ravioli ²⁵
Ricotta & Spinach – Foraged Mushroom – Salted
Butter – Sage

Cavatelli ²⁷
Basil infused, Mussels Nduja – Cherry Tomatoes,
Burnt Lemon

Gnocchi ²⁹
Truffled Pork Sausage Sugo – Pecorino – Basil
+Add Fresh Norcia Black Truffle

PIZZA

Margherita ¹⁹
Tomato – Mozzarella – Basil – Evoo

Crudo Di Parma ²⁶
Tomato – Mozzarella – Prosciutto Crudo –
Arugula – Evoo

Tartufata ²⁸
Foraged Mushrooms –Truffle Passata –
Mozzarella

SECONDI

Pollo Alla Griglia ³⁶
Half Mary's Farm Chicken – Fennel Pollen –
Chicory – Blistered Grapes

Branzino Croccante ⁴²
16oz Crispy Skin – Sunchoke – Fine Herbs

Cous Cous Di Pesce ³⁴
Mazara's Style Seafood Broth – Prawn – Calamari
– Mussels – Clams

[GF Gluten Free] {V Vegan} Please inform your server of any allergies or
dietary restrictions. Menu subject to seasonal availability. Consuming raw or undercooked
meats, seafood, eggs, or shellfish may increase your risk of foodborne illness, especially if you
have certain medical conditions

Si può sempre aggiungere ma non si può togliere

DRINKS

COCKTAIL OF THE MONTH

Boss Queen 18
Lemon, Spiced Prickly Pear, Gin, Bubbles.



COCKTAILS

Dora Fashion	16
Sugar, Bitters, Bergamot, Bourbon	
Uliveto	16
Olive-Oil infused Gin Martini	
Bleu Cheese, or Anchovy Stuffed olives	
Sicily Sour	15
Lemon, Sugar, Amaro, Bourbon, Egg white	
Bolla Rosa	17
Lemon, Grapefruit, Bitter Bianco, Rosato Aperitivo, Bubbles	
Negroni Nera	16
Sherry, Amaro, Gin	
Leaving Italy	16
Lime, Honey, Date, Tequila	
Dora Espresso Martini	18
Roasted Pistachio, Espresso Liqueur, Espresso, Vodka	



BOTTLES AND DRAFTS

Abnormal Boss Pour ⁹	
West Coast IPA,	
San Diego CA 12 oz 7%	
120 Days to Helles Lager	8
Carlsbad Brewery	
Famosa Raceway IPA	8
Carlsbad Brewery	

SPARKLING & ORANGE

Prosecco DOC, Zuccolo, Extra Dry, Friuli, NV	18
Glera	
Lambrusco DOC, Cleto Chiarli, 'Vecchia Modena',	
Extra Dry, Emilia Romagna, NV ¹⁴	
Pignoletto	
Albana, Tre Monti 'Orange', Emilia-Romagna, 2024	12
Albana	



WHITES

Bianco, Morgante, Agrigento, Sicily, 2022	11
Nero d'Avola	
Pinot Bianco DOC, Villa Varda, Friuli, 2024	14
Pinot Bianco	
Sauvignon Blanc, Casali Maniago, Friuli, 2023	
15	
Sauvignon Blanc	
Sandhi, Central Coast, 2023	18
Chardonnay	



REDS

Etna Rosso DOC, Murgò, Mt. Etna, Sicily, 2022	12
Nerello Mascalese	
Negroamaro, Masserie Dugento, Puglia, 2021	14
Negroamaro	
Super Tuscan Maremma DOC, Querciabella,	
'Mongrana', Tuscany, 2023	
18	
Sangiovese, Cabernet Sauvignon, Merlot	
Langhe DOC, Diego Conterno, Piedmont, ????	
18	
Nebbiolo	
Lioco, Mendocino, 2023	17
Pinot Noir	