

K.O.M.A Restaurant

STARTERS & SALADS

poutine 19

pulled lamb shank. smoked gouda cheese. homecut fries. bourbon lamb 'gravy'

tempura 14

fresh seasonal veg. roasted carrot puree. soy miso yogurt

shrimp & calamari 22

grilled shrimp and calamari in a sardella agave marinate over top of Sicilian style roasted caponata

tuna crudo 19

sardella marinated sashimi cut tuna. fresh cucumber slaw. fresh basil. extra virgin olive oil

seared beef tenderloin 19

pan seared peppercorn beef tenderloin. smoked gouda cheese. caramelized onions. truffle oil guanciale chips. vin cotto

lamb 19

pan seared crostini. braised lamb shank. blue cheese cream. shaved black truffle

riceballs 14

pulled pork tenderloin San Marzano tomato sauce. arborio rice fritters. roasted prosciutto

eggplant 14

roasted carrot ginger puree. portabello. rapini. blue cheese cream

octopus 22

grilled octopus. jalapeno asiago polenta cake. nduja basil romesco. arugula

mussels 21

steamed with white wine. San marzano tomato. fresh basil. arugula

caesar salad 13

romaine. croutons. roasted guanciale chips. parmesan cheese. homemade dressing

spinach salad 13

champagne blueberry vinegar. candied almonds. goat cheese. dried cranberries

arugula salad 14

roasted carrot cognac tarragon dressing. shaved asiago. marinated house cured bacon. tempura asparagus. shaved fennel

house salad 13

mixed greens. cucumers. Roma tomatoes. fennel. olives. sweet peppers. shaved onion in a lemon basil white balsamic dressing with parmesan cheese

soup of the day M.P.

see server for daily selection

PASTA & SUCH

risotto 25

arborio riced prepared with roasted guanciale, and wild mushrooms in a porcini cream sauce topped with truffle oil, shaved burgundy truffle and shaved Romano cheese

home made ricotta gnocchi 24

home made dumplings in a 4 cheese cream sauce topped with roasted mushrooms

fettucine 23

homemade fettuccine. seared chicken. wild mushrooms. red onions
brandy blush sauce topped with goat cheese

fettuccine carbonara 22

fettuccine noodles. prosciutto. guanciale. Light cream. parmesan cheese. egg

seafood pasta 40

egg noodles, cozze, calamari, shrimp, lobster tail, salmon, octopus in a fresh white wine tomato basil

rigatoni 24

home made egg noodle rigatoni, guanciale, wild mushrooms, onions, sausage, rapini, sweet peppers, and shaved pecorino cheese

PROTEINS

milk fed veal 35

pan seared milk fed veal topped with prosciutto, melted bocconcini cheese in a white wine basil tomato with fettuccine all'amatriciana

stuffed chicken 34

panko encrusted chicken breast stuffed with goat and ricotta cheeses, pan roasted bacon, caramelized onions, and sun-dried tomato in a champagne cream sauce. smoked gouda cheese mash

beef tenderloin 43

cast iron seared deconstructed beef tenderloin, nduja cream, arugula, crispy onions with gorgonzola cream gnocchi

salmon 35

caramelized pan seared salmon topped with mango avocado relish and arugula salad, paired with homemade linguine with smoked salmon and caramelized fennel

lamb duo 44

beef stock and bourbon braised lamb shank. grilled chops. homemade gnocchi 4 cheese

pacific cod 34

panko encrusted Pacific cod with mussels, shrimp, gnocchi and topped with citrus salsa and dill basil creme fraiche

