



DOMINO PARK

SALUMI & THINGS

MARINATED OLIVES	8
BREAD & BUTTER	9
add Spanish anchovies 5	
STRACCIATELLA	16
'NDUJA	13
COPPA	14
DUCK PROSCIUTTO	16
CHEESE PLATE	17
Von Trapp Cow, VT	
Jake's Gouda, Raw Cow, WI	
Bougee Blue, Cow, Sheep, Goat, CO	
AMERICAN PROSCIUTTO	19
Volpi, MO	
Broadbent, KY	
Elevation, CO	



MARKET

LITTLE GEM SALAD	16
charred lemon, fiore sardo	
with capers and dill	
CHICORY SALAD	17
lemon, pecorino, anchovy,	
and breadcrumb	

KITCHEN

BREAKFAST SANDWICH	14
fried egg, pork sausage, white cheddar,	
pepperoncini aioli on a brioche bun	
with fingerling potatoes	
GRILLED PORK	26
SHOULDER STEAK	
jimmy nardellos, romano beans,	
pickled ramps, nasturtium	



PIZZA

ROSSO	16
tomato, garlic, oregano,	
extra virgin olive oil	
MARGHERITA	20
tomato, mozzarella, basil,	
extra virgin olive oil	
FAMOUS ORIGINAL	21
tomato, mozzarella, parmigiano,	
caciocavallo oregano, chili	
CHEESUS CHRIST	21
taleggio, cream, parmigiano,	
black pepper	
WHITE AND GREENS	21
mozzarella, market greens, parmigiano, lemon	
CRISPY GLOVER	22
tomato, taleggio, guanciale,	
garlic, chili, red onion, breadcrumb	
BEE STING	22
tomato, mozzarella, soppressata,	
basil, chili, honey	
SPECKENWOLF	23
mozzarella, speck, cremini mushroom, onion,	
oregano, black pepper	



PIZZA TOPPINGS

\$1	\$2	\$5
basil	calabrian chili	anchovies
honey	mushrooms	pepperoni
jalapenos	mozzarella	pork sausage
parmigiano	olives	soppressata
pepperoncini	ranch - on side	speck
red onions		

DESSERT

GELATI 5 EA
bay leaf gelato
peach jasmine sorbet
STICKY BUN 5
salted caramel bun



STICKY BUN SANDO 10

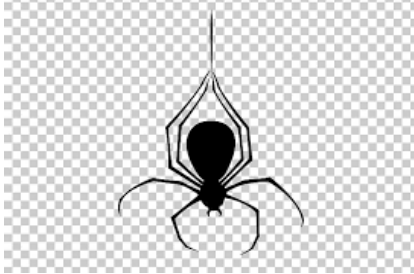


6 GRAND ST, BROOKLYN, NY

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



DOMINO PARK



COCKTAILS

- BLOODY MARY 15
vodka, tomato, horseradish, lemon, black pepper, house pickled green bean
- ST. AGRESTIS SPRITZER 15
hand crafted local spritz
- EL SANTO’S PARADISE
mezcal, guava, apricot, lemon
- THE RUG 15
cold brew, vodka, almond milk, amaro
- GOLD ROLLIE 15
gin, coconut, citrus cordial, mango, orange, sparkling wine
- A\$AP JULIO 15
tequila, habanero, cherry liqueur, pineapple, vanilla SPICY

FROZEN 15

- CROCS WITH SOCS
tequila, mango, pineapple, triple sec
- PIÑA COLADA
yeah, you know it



NON-ALCOHOLIC

- Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Ginger Beer 3
- Topo Chico 4
- Saratoga Sparkling Water 5

WINE

- SPARKLING
Donati Camillo, ‘Malvasia Frizzante’ Emilia-Romagna, Italy 2019.....14/56
- WHITE
Mas Mellet, 'Le B'' White Blend, Costières de Nîmes, France 2020.....13/52
Populis, Sauvignon Blanc, Mendocino County, California 2020.....15/60
Cirelli, Pecorino, Abruzzo, Italy 2019.....14/56
Andrea Bragagni, 'Rigogolo' Albana, Emilia-Romagna, Italy 2016.....14/98
- ORANGE
Meinklang, ‘Mulatschak’ Traminer, Pinot Gris, Welschriedling, Burgenland, Austria 2020.....14/56
- ROSÉ
Benjamin Taillandier, 'Six Roses' Cinsault/Syrah/Carignan, Languedoc, France 2020.....15/52
- RED
Fabien Jouvès, ‘Haute Côt(e) de Fruit’ Côt, Cahors, France 2020.....13/52
Kewin Descombes, 'Cuvée Kéké' Gamay, Beaujolais, France 2019.....15/60
Julie & Toby Bainbridge, ‘Rouge aux Lèvres’ Grolleau, Loire Valley, France 2020.....14/56
Andrea Bragagni, ‘Casa del Frate’ Sangiovese, Emilia-Romagna, Italy 2015.....16/64

BEER

- DRAFT
Interboro X Roberta’s ‘Mahalo at ya Boi’ Lager 5.2% 16oz 9
KCBC ‘Nightmare on Troutman St.’ IPA 6.66% 16oz 11
Edmund’s Oast Black Raspberry Sour 6.5% 16oz 11
- CAN
Budweiser 5% 12oz 5
Pacifico 4.4% 12oz 7
Fat Orange Cat ‘Aquacat’ Citrus Hard Seltzer 4.8% 12oz 8
Citizen ‘Citra Star’ Dry Hopped Cider 6.0% 12oz 9
KCBC ‘Zoktoberfest’ Märzen 5.4% 16oz 14
Half Acre ‘High & Dry’ IPA 6.8% 16oz 12
3 Floyds ‘Zombie Dust’ Pale Ale 6.5% 12oz 8
Against the Grain ‘Citra Ass Down’ Double IPA 8.2% 16oz 14
June Shine ‘Grapefruit Paloma’ Hard Kombucha 6% 12oz 8
Interboro X Roberta’s ‘Mahalo at ya Boi’ Lager 5.2% 16oz 10
Talea ‘Punch’ Pineapple Papaya Mango Sour Ale 6% 16oz 14



CAFE

- Cafe Vita Organic Cold Brew 5



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