

FOOD MENU

Crudi RAW

Ostriche (per piece) (Dibba Bay Oysters) 30
Locally sourced oysters with red pepper and cucumber vinaigrette, lemon, and tabasco (R, SF)

Carpaccio di Branzino 90
Sustainably sourced Seabass, mandarin, apple, avocado, radish, blood orange dressing (R, SF)

Tartara di Tonno 95
Hand-cut tuna tartare, avocado mousse, radish, pickled shallot, ginger soy dressing (G, R, SF)

Carpaccio di Manzo 100
Wagyu beef, hazelnut, pecorino cheese, cress, chives, truffle dressing (D, N, G, R, SF)

Vitello Tonnato 110
Veal, tuna sauce, capers, pine nuts, parmesan, cherry tomatoes (D, E, R, SF)

Tartara di Filetto di Manzo 120
Steak tartare, paprika aioli, mustard sauce, capers, chives, parmesan, and chips (D, E, R, SF)

Caviar Oscietra 5g add on 110 (R, SF)

Insalate SALAD

Insalata di Rapa Rossa 75
Locally sourced heirloom beetroot and mesclun salad, yogurt, orange, almond flakes, balsamic dressing (D, N, G)

Insalata Di Quinoa 90
Local kale and romaine lettuce, apple, fennel, serrano chili, pumpkin seed and feta cheese (D, E, G)

Burrata e Pomodori Antichi 100
Locally sourced heirloom tomato, basil, oregano, croutons, black olive powder (D, G)

Insalata Duomo 125
Canadian lobster, tiger prawns, kale, mizuna, frisee, chia seed and honey mustard dressing (SF)

PIZZA

Tartufo 115
Mushrooms, truffle, fior di latte, and taleggio cheese (D, G)

Margherita 95
Tomato sauce, fior di latte, oregano, basil, and extra virgin olive oil (D, G)

Burrata 110
Tomato sauce, burrata, basil, and extra virgin olive oil (D, G)

Salame Piccante 110
Spianata piccante salame, tomato sauce, fior di latte, taggiasca olives, and marinated capsicum (D, G)

Duomo 150
Topinambur purée, provolone and fior di latte cheese, duck speck, rocket and fresh truffle (D, G)

Antipasti Caldi HOT STARTER

Zuppa al Funghi 75
Mushroom soup, croutons, and chives (D, G)

Parmigiana 95
Locally sourced eggplant, fresh tomato sauce, mozzarella di bufala and basil (D, G)

Fritto Misto 110
Fried baby squid, red prawns, samphire, and zucchini, lemon aioli and tomato jam (D, E, G, SF)

Guazzetto di Calamari 110
Sautéed baby squid, datterino tomato sauce, capers, olives and toasted baguette (G, SF)

Polpo Arrosto 120
Grilled octopus, smoked mashed potato, samphire, caper relish, parsley, and harissa sauce (D, E, G, SF)

Ostriche Croccanti (Dibba Bay Oysters) 140
Locally sourced fried oysters, breadcrumbs, pickled vegetables, and dill aioli (D, E, G, SF)

DUOMO

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Pasta e Risotti

Risotto Porcini e Tartufo 150
Acquerello rice, porcini mushrooms, seasonal black truffle and aged parmesan (D)

Risotto Zucca e Gamberi Rossi 160
Risotto pumpkin, marinated Sicilian red prawns and almond flakes (D, N, SF)

Risotto alla Barbabietola e Taleggio 120
Locally sourced beetroot risotto, gorgonzola, taleggio cream, chives, and nasturtium (D)

Burrata Ravioli 115
Homemade burrata ravioli, zucchini, semi dried tomatoes, and basil (D, E, G)

Tortelli al Tartufo 165
Homemade mushroom & ricotta di bufala tortelli, parmesan, truffle cream, and fresh seasonal truffle (D, E, G, N)

Tagliolini al Caviale 15g 360 | 30g 690
Homemade tagliolini fresh pasta, Iranian oscietra caviar, butter, lemon, and chives (D, E, G, SE)

Tagliatelle al Tartufo 150
Homemade tagliatelle pasta, seasonal black truffle and aged parmesan (D, E, G)

Spaghetti con Astice Half 260 | Full 500
Spaghetti alla chitarra, Canadian lobster, fresh datterino tomato sauce, taggiasca and basil (D, G, SF)

Casereccie Pomodoro e Burrata 145
Casereccie pasta, tomato sauce, burrata cream, oregano, and basil (D, G)

Gnocchi Sorrentina 125
Homemade potato gnocchi, tomato sauce, mozzarella di bufala, parmesan and basil (D, E, G)

Secondi MAIN COURSE

Branzino 175
Sustainably sourced Seabass, topinambur, pickled mushrooms and baby spinach (G, SF)

Salmone 175
Roasted salmon, grilled asparagus, smoked cauliflower purée, caper relish and salsa verde (D, SF)

Gamberoni Arrosto 200
Josper roast tiger prawns, marinated capsicum and rocket salad (D, SF)

Rombo 230
Roasted turbot, onion purée, artichoke, leek and lemon butter sauce (D, SF)

Suprema di Pollo 190
Chicken supreme, corn, chicken jus (D, N)

Polletto alla Griglia 200
Baby chicken, harissa yoghurt marination, and arugula artichoke salad (D)

Brasato di Manzo 250
Braised short ribs, smoked mashed potatoes, fried leeks, fresh truffle, chives and beef jus (D)

Cotoletta di Vitello alla Milanese 290
Panfried veal rack on the bone, crispy artichokes, fried onions, and garlic aioli (D, E, G)

Filetto di Manzo 330
Beef fillet, green asparagus, green harissa, black garlic aioli, and bordelaise sauce (D, N, SF)

Tagliata di Manzo Wagyu 7 + 395
Josper grilled wagyu striploin, potato pave, and salsa verde (D, SF)

Costolette d'Agnello 250
Josper grilled rack of lamb, pumpkin, yogurt, chives vinaigrette, and lamb jus (D)

Condivisione SHARING

T Bone di Wagyu 7 + 990
Josper grilled wagyu T-bone, homemade chips, tomato and peppers, salsa verde and jus (D, SF)

Branzino Intero 1kg 500
Sustainably sourced roasted Seabass 1 kg butterfly, harissa marination, and rocket salad (D, SF)

Contorni SIDE DISHES

Broccolini 55
Steamed broccolini and red chili (V)

Carote al Forno 55
Josper roasted heirloom carrots, yogurt, cumin and green harissa (D)

Patate Fritte O Fritte al Tartufo 55/45
Hand-cut fries or Fries with parmesan and black truffle (D, E, G, SF)

Fagiolini e Mandorle 55
Sautéed green beans and almond flakes (N, V)

Cavolfiore Grantinato 55
Locally sourced cauliflower, cream, fontina and parmesan cheese (D)

Insalata Mista 55
Artichokes, tomato, cucumber, parmesan and oregano dressing (D)

DUOMO

DESSERT MENU

Tiramisu 79

Creamy mascarpone cheese, Savoiardi biscuit and cacao (D, E, N)

Torta Caprese 65

Almond and chocolate based cake, orange chantilly cream, and candied orange peel (D, E, N)

San Sebastiano 70

Cheesecake served with mango passion sorbet (D, E, G)

Pavlova ai Frutti di Bosco 65

Baked meringue, white chocolate chantilly, berry coulis, and fresh berries (D, E, G)

Torta di Mele e Gelato al Mascarpone 90

Vanilla ice cream, pecan nuts (E, D, G, N)

Scaglie di Cioccolato Fuso 70

Chocolate and orange mousse, salted caramel and crumble (D, E, G, N)

Espresso Espuma 60

Salted caramel custard, vanilla ice cream, espresso foam (D, E)

Pistacchio Dolce 75

Dark chocolate tart, filled with raspberry, pistachio cream with yuzu raspberry sorbet (D, E, G, N)

Gelati & Sorbetti 1 scoop 20 / Selection 50

Selection of ice cream (D, E) and sorbet (V)

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