

DUOMO

CRUDI RAW

OSTRICHE (per piece) (Dibba Bay Oysters) (R, MO) 40
Locally sourced oysters, shallot mignonette, lemon, tabasco

CARPACCIO DI BRANZINO (R, F) 90
Seabass, mandarin purée, radish, blood orange dressing

CARPACCIO DI FASSONA (D, N, G, R, F) 100
Fassona beef, Pecorino Toscano cheese, toasted hazelnuts, black truffle dressing

BATTUTO DI TONNO PINNA GIALLA (G, R, D, F) 110
Yellowfin tuna tartare, Taggiasca olives, capers, sun-dried tomatoes, buffalo mozzarella sauce

BATTUTO DI FASSONA (D, N, G, R) 115
Fassona beef tartare, smoked paprika aioli, shallots, Parmigiano Reggiano, chives, hand-cut potato chips

CAVIALE OSCIETRA 15 gr (R, G, D, F) 275
Oscietra caviar, blinis, sour cream

INSALATE SALADS

INSALATA DUOMO (CR) 125
Canadian lobster, tiger prawns, mixed green leaves, marinated shallots, citrus dressing

FINOCCHI (D, V) 75
Fennel, Taggiasca olives, orange segment, Parmigiano Reggiano, bergamot dressing

QUINOA (D, E, G, V) 80
Red and white quinoa, mixed green leaves, pumpkin seeds, feta cheese, croutons, Parmigiano Reggiano dressing

RAPA ROSSA (D, N, G, V) 75
Locally sourced heirloom beetroot, mixed green leaves, yogurt, oranges, almonds, balsamic dressing

ANTIPASTI STARTERS

VELLUTATA DI FUNGHI (D, G, C, V) 85
Porcini mushroom soup, Pecorino Toscano fondue, marjoram, croutons

FRITTO MISTO (D, G, E, MO, CR) 110
Fried Patagonian calamari, prawns, zucchini chips, charred lemon aioli, tomato jam

BURRATA (D, N, V) 100
Apulian burrata, basil pesto, roasted candy tomatoes, olive crumble, basil oil

POLPO ALLA BRACE (D, E, MO) 130
Charcoal grilled octopus, potato cream, marinated onion, caper relish, parsley, fresh mint

PARMIGIANA (D, G, C, V) 85
Eggplant, tomato sauce, buffalo mozzarella, Parmigiano Reggiano, basil

PIZZA

PIZZA DUOMO (D, G) 120
Beef bresaola, smoked buffalo mozzarella, candy tomatoes, rocket leaves, Parmigiano Reggiano, dry oregano

TARTUFO (D, G, V) 125
Mozzarella fior di latte, black truffle vellutata, fontina cheese, chives, fresh black truffle

MARGHERITA (D, G, V) 95
Tomato sauce, mozzarella fior di latte, basil leaves

BURRATA (D, G, V) 115
Tomato sauce, mozzarella fior di latte, semi-dried tomatoes, Apulian burrata, basil leaves

QUATTRO FORMAGGI (D, G, V) 115
Mozzarella fior di latte, provolone, asiago, Parmigiano Reggiano, fresh thyme, black pepper, hazelnuts, white truffle honey

SALAME PICCANTE (D, G) 110
Spicy beef salami, tomato sauce, mozzarella fior di latte, marinated capsicum, fresh parsley

DUOMO offers a truly remarkable culinary experience. Blending palatial luxury and timeless Italian sophistication, our restaurant transports guests into a multi-sensory realm of grandeur, elegance, and delight.

Diners can gaze upon the striking views of the iconic Burj Khalifa while immersing themselves in an interior inspired by the iconic Piazza Del Duomo in Milan. Our meticulously curated menu features authentic Italian cuisine, crafted with the finest, freshest ingredients and executed with impeccable precision.

(D) - Dairy/Milk, (E) - Egg, (G) - Gluten, (N) - Tree Nuts, (P) - Peanuts, (SY) - Soybean, (SS) - Sesame Seeds, (C) - Celery, (M) - Mustard, (SP) - Sulphites, (CR) - Crustaceans (Shellfish), (MO) - Mollusks (Shellfish), (F) - Fish, (L) - Lupin, (R) - Raw, (V) - Vegetarian

If you have any concerns regarding food allergies, please alert the server before ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in AED and are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT

DUOMO

PASTA E RISOTTI

RISOTTO AI FUNGHI E TARTUFO NERO (D, G, C, V) 150
Carnaroli rice, seasonal mushrooms, Parmigiano Reggiano fondue, black truffle

RISOTTO ZUCCA E GAMBERI ROSSI (D, CR, C, N) 160
Carnaroli rice, pumpkin, marinated Mazara red prawns, almond flakes

RAVIOLI BURRATA (D, E, G, C, V) 115
Homemade ravioli, Apulian burrata, basil cream, semi-dried tomatoes

TORTELLI AL TARTUFO NERO (D, E, G, N, C, V) 165
Homemade tortelli, black truffle, buffalo ricotta, Parmigiano Reggiano, chives

TAGLIOLINI AL TARTUFO NERO (D, E, G, C, V) 150
Homemade tagliolini, black truffle sauce, fresh chives

TAGLIATELLE ALLA BOLOGNESE (D, E, G, C) 140
Homemade tagliatelle, bolognese beef ragout, fresh rosemary

LINGUINE AL ASTICE (G, CR, C) 260
Linguine pasta, lobster, tomato sauce, fresh parsley, capers, Taggiasca olives, basil

MEZZE MANICHE AL RAGU DI TONNO (D, F, C) 145
Mezze maniche pasta, yellowfin tuna ragout, lemon zest, bottarga, fresh basil

CASERECCE AL POMODORO E BURRATA (D, E, G, C, V) 145
Caserecce pasta, tomato sauce, Apulian burrata cream, Sicilian dry oregano, semi dried tomatoes, basil oil

GNOCCHI ALLA SORRENTINA (D, E, G, C, V) 110
Homemade potato gnocchi, tomato sauce, buffalo mozzarella, Parmigiano Reggiano, fresh basil

SECONDI DA SHARING CONDIVIDERE

FIorentina ALLA BRACE (D, C) 820
Charcoal grilled T-bone steak, salsa verde

ORATA IN CROSTA DI SALE (D, E, G, F) 230
Sea bream, salt crust, Mediterranean sauce

COSTOLETTE DI AGNELLO (D, C) 280
Charcoal grilled lamb chops, herb lamb jus

GAMBERONI ALLA BRACE (D, CR) 250
Charcoal grilled prawns, orange mint prawn sauce

CONTORNI SIDES

PATATE FRITTE O FRITTE CON TARTUFO (D, G, F, E) 45 / 55
Hand cut fries, truffle, parmigiano reggiano

BROCCOLINI AGLIO E OLIO E PEPERONCINO (V) 45
Sautéed broccolini, garlic, chili, fresh parsley

ASPARAGI ALLA BRACE (V) 45
Charcoal grilled green asparagus, red onions

FAGIOLINI E MANDORLE (V,N) 45
Sautéed green beans, almond flakes

SECONDI MAIN COURSE

BRANZINO (G, F, C) 175
Sea bass, Jerusalem artichokes purée, baby spinach, pickled mushrooms

SALMONE (D, F, C) 175
Roasted Salmon, charcoal grilled asparagus, cauliflowers, capers

FILETTO DI MANZO AL PEPE VERDE (D, C) 330
Charcoal grilled beef fillet, mushroom purée, potato fondant, broccolini, green peppercorn sauce

TAGLIATA DI MANZO (D, C) 380
Charcoal grilled beef striploin, potato pavé, sour cream, rosemary beef jus, fresh chives

BRASATO DI MANZO AL TARTUFO NERO (D, C) 250
Beef short ribs, mashed potatoes, fresh black truffle, frizzled leeks

COSTOLETTA DI VITELLO ALLA MILANESE (D, E, G) 305
Veal rack on the bone, candy tomatoes, rocket leaves, Parmigiano Reggiano

POLLETTO ALLA GRIGLIA (D, C) 200
Grilled baby chicken, thyme jus, mixed greens salad

Whether seeking a refined evening of indulgence or a celebration of Italian culinary excellence, DUOMO promises to deliver an unforgettable dining experience. We invite you to discover the epitome of Italian fine dining in the heart of Dubai.