

Antipasti

Salade de roquette, cromesquis de mozzarella, condiment pomme et noix
Arugula salad with mozzarella croquettes, apple and walnut condiment

7.5€

Œuf parfait aux champignons, mousseline de panais et tartufata
Perfect soft boiled egg with seasonal mushrooms, parsnips and tartufata mousseline sauce

9.5€

Velouté de courges, éclats de châtaignes et lard de Colonnata
Butternut cream soup, chestnut shards with Tuscany white bacon on toasted bread

8€

Ravioles de langoustines, poivrons confits et basilic, bouillon à la moutarde de Crémone
Langoustine ravioli, candied sweet pepper and basil, bouillon with Cremona Mustard (candied fruit macerated in essential oil of mustard)

10.5€

Assiette aperitivo à partager:

Prosciutti : Bresaola, Spianata, San Daniele, Felino
Assortment of italian cold meats to share

6.5€

Formaggi : Provolone piccante, Pecorino, Tallegio
Assortment of italian cheeses to share

6.5€

Piatti principali

Risotto 'Carnaroli', noix de saint jacques snackées, sel et poivre, beurre de crustacé
"Carnaroli" risotto, roasted scallops, salt and pepper, seafood butter

24€

Tagliata de boeuf « black angus », émulsion d'aïoli, pommes rattées
Slices of "black angus" beef, garlic emulsion, grenaille potatoes

24€

Risotto 'Carnaroli' aux potimarrons, champignons et Stracciatella aux herbes
"Carnaroli" risotto with pumpkin, mushrooms, "Stracciatella" mozzarella and herbs

17€

Il Duomo burger "180gr" au Provola affumicata, frites
"Il Duomo" Burger (6.34 oz) with smoked Provola cheese, french fries

19,5€

Rigatoni al amatriciana, guanciale, sauce pomodoro, pecorino
Al amatriciana "rigatoni" pasta, pork cheek and tomato sauce, Pecorino cheese

18€

Filet de bar cuit au four, légumes racines, beurre rouge au barolo
Roasted sea bass filet, seasonal root vegetables, butter-based Barolo red wine sauce

22€

Carpaccio de bœuf "200gr" au pesto de roquette aux amandes torréfiées, rucola e parmigiano, frites
Beef carpaccio (7.05 oz), arugula and roasted almonds pesto, Parmesan shavings, french fries

16€

L'Assiette Antipasti : bresaola, spianata, san daniele, felino, légumes confits, involtini de mozzarella, cœur de sucrine et grana padano, crostinis
Antipasti: Bresaola, Spianata, San Daniele, Felino, candied vegetables, mozzarella rolls, sucrine lettuce and Parmesan cheese, croutons

18€

Dolci

Il Duomo au chocolat noir 64%, croustillant Gianduja
64%-cocoa-mousse chocolate dome, Gianduja crispy biscuit

11€

Tiramisù classico, cacao amer
Tiramisu "Classico", bitter cocoa

10€

Panna Cotta vanille, pommes confites au caramel beurre salé
Vanilla panna cotta, candied apples with salted caramel

8€

Pain de Gêne, crémeux mascarpone au citron, glace au sésame noir
Geona almond cake, lemon-flavoured mascarpone whipped cream, black sesame ice cream

9.5€

Trilogie de glaces ou sorbets
Ice creams or sorbets trilogy

7€

Café ou Thé gourmand : mini creme brulée, mini panna cotta aux pommes, mini Duomo chocolat, boule de glace
Coffee or tea with a selection of small desserts: crème brûlée, apple panna cotta, dark chocolate mousse, ice cream

8.5 / 9€

Formaggi

Selection de fromages italien, roquette
Assortment of Italian cheeses with arugula

7.5€

*** Tous nos plats sont fait-maison, sauf les glaces & les sorbets.

*** *All our meals are homemade, except for ice cream and sorbet.*

Les prix sont nets incluant la TVA à 10 %, service compris.

Net prices inclusive of VAT at 10 % and service charge.

Certains de nos produits peuvent contenir des traces de noix, d'arachides ou de gluten. Merci de vous renseigner auprès d'un serveur.

Some of our products may contain traces of gluten or groundnuts. Please ask a waiter for more information.

Les poids indiqués sont bruts avant cuisson.

Food weigh is measured before it is cooked.