

## Antipasti

Salade de mâche, pétales de Grana Padano et noix  
*Lamb's lettuce salad, petals of Grana Padano cheese and walnuts*

7.5€

Carpaccio de Saint-Jacques, pistaches de Bronte, condiment mangue et balsamique blanc  
*Scallops carpaccio, pistachio nuts from Bronte, mango condiment and white balsamic vinegar*

10.5€

Velouté de topinambours et panais, huile de spianata picante, crostini  
*Cream soup of Jerusalem artichoke and parsnip, oil of spicy spianata salami, crostini*

8€

Tatin de potimarron, mousse de pecorino e pepe nero  
*Upside-down tart of onion squash, Pecorino cheese emulsion and black pepper*

9€

### Assiette aperitivo à partager:

Prosciutti : Bresaola, Spianata, San Daniele, Fileto  
*Assortment of italian cold meats to share 6.5€*

Formaggi : Mozzarella, Pecorino, Taleggio  
*Assortment of italian cheeses to share 6.5€*

## Piatti principali

Risotto 'Acquerello', noix de st jacques snackées, mostarda di cedro  
*'Acquerello' risotto, pan-seared scallops and mostarda di cedro (italian sweet-and-sour condiment)*

24€

Tagliata de boeuf « black angus » émulsion de gorgonzola, écrasé de pomme de terre au sel fumé  
*Slices of "black angus" beef, gorgonzola cheese emulsion, mashed potatoes with smoked salt*

24€

Paleron de veau braisé comme un osso bucco, arancini de butternut  
*Chuck of veal braised like an Osso bucco, carnaroli rice and butternut squash ball fried in breadcrumbs*

18€

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

19,5€

Paccheri di gragnano, crème légère de champignons et tartufata, copeaux de truffes  
*Paccheri di gragnano (big hollow pastas from Naples), truffles and mushrooms light cream, flakes of truffle*

19,5€

Filet de bar cuit au four, frégola sarda à la gremolata et petits légumes, jus de coquillages  
*Fillet of sea bass cooked in the oven, fregola pastas garnished with vegetables, chopped parsley garlic and zest, seafood jus*

21€

Carpaccio de boeuf "200gr" pesto de tomates séchées, olive taggiasche, rucola e parmigiano, frites  
*Beef carpaccio (7.05 oz), arugula and dried tomatoes pesto, olives from Taggia, Parmesan cheese shavings, french fries*

17€

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

18€

## Dolci

Financier au cacao grand cru, crémeux praliné aux noisettes du Piémont, sorbet mangue  
*Grand cru chocolate financier, cream of hazelnuts from Piémont, mango sorbet 10€*

Tiramisù classico, cacao amer

*Tiramisu "Classico", bitter cocoa 10€*

Panna Cotta au dulce de leche, poires confites à l'amaretto

*Panna Cotta with dulce de leche, candied pear with amaretto 8,5€*

Le Citron italien au cœur de basilic frais, crumble pistache

*The italian lemon with a freshed basil centre, pistachio nuts crumble 11€*

Trilogie de glaces ou sorbets

*Ice creams or sorbets trilogy 7€*

Café ou Thé gourmand : mini creme brûlée, mini panna cotta aux poires, mini financier chocolat, boule de glace  
*Coffee or tea with a selection of small desserts: crème brûlée, pear panna cotta, dark chocolate cake, ice cream 8.5/9€*

## Formaggi

Selection de fromages italiens, 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.*