

FOOD MENU

Crudi RAW

Ostriche (per piece) (Dibba Bay Oysters) 30

Locally sourced Oysters with pickled cucumber & red pepper vinaigrette, lemon and tabasco (R, SF)

Carpaccio di Branzino 90

Sustainably sourced Seabass, mandarin, apple, chili, radish, avocado, blood orange dressing (R, SF)

Tartara di Tonno 95

Hand-cut tuna tartare, avocado mousse, fennel, radish, pickled shallot, ginger 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, semi-dried tomato (D, E, R, SF)

Tartara di Filetto di Manzo 120

Steak tartare, paprika aioli, capers relish, chives, parmesan, and chips (D, E, R, SF)

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

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, cherry tomato sauce, capers, olives and toasted bread (G, SF)

Polpo Arrosto 120

Grilled octopus, smoked potato purée, samphire, capers and mixed greens (D, E, G, SF)

Ostriche Croccanti (Dibba Bay Oysters) 140

Locally sourced fried oysters, focaccia breadcrumbs, pickled vegetable, dill, and serrano aioli (D, E, G, 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, frise, chia seed and citrus 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)

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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)

Romano 230

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

Suprema di Pollo 190

Chicken supreme, corn, hazelnut and balsamic (D, N)

Pollettoa alla Griglia 200

Baby chicken, yogurt & chilly marinated and artichoke salad (D)

Brasato di Manzo 250

Short ribs braised, smoked mashed potatoes, potato crisp, truffle and chives (D)

Cotoletta di Vitello alla Milanese 290

Panfried Veal rack on the bone, crispy shallot and potato fondant rondelle and aioli (D, E, G)

Filetto di Manzo 330

Beef fillet, green asparagus, green harissa, black garlic aioli and truffle sauce (D, N, SF)

Tagliata di Manzo Wagyu 7 + 395

Josper grilled wagyu striploin, potatoes and salsa verde (D, SF)

Costolette d'Agnello 250

Josper grilled rack of lamb, pumpkin, yogurt, chili, chives vinaigrette and lamb jus (D)

Pasta & 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)

Tagliolinie 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, espuma, oregano and basil (D, G)

Gnocchi Sorrentina 125

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

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 and marinated capsicum 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)

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VEGETERIAN MENU

Insalate SALAD

Insalata di Rapa Rossa 75

Locally sourced heirloom beetroot, mesclun salad, yogurt, orange, almond flakes, balsamic dressing (N)

Quinoa Salad 90

Local kale and romaine lettuce, apple, fennel, serrano chili, pumpkin seed and feta cheese (G)

PIZZA

Marinara 95

Tomato sauce, oregano, and garlic olive oil

Primavera 115

Tomato sauce, marinated capsicum, olives, zucchini and olive oil

Contorni SIDE DISHES

Broccolini 55

Steamed broccolini and red chili (V)

Fagiolini e Mandorle 55

Sautéed green beans and almond flakes (N, V)

Insalata Mista 55

Artichokes, tomato, cucumber, and oregano dressing

Dolci DESSERT

Gelati & Sorbetti Selection 50

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DESSERT MENU

Tiramisu 79

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

Torta Caprese 65

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

Carpaccio di Ananas 60

Pineapple carpaccio, lime and citrus yogurt (D, N)

Semifreddo al Cioccolato e Arancie 65

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

Torta di Mele e Gelate al Mascarpone 90

Apple tart and mascarpone ice cream (D, E, G)

Caramel Molten Chocolate Chip 70

Pecan nuts (N), Vanilla Ice Cream (D,E)

Yuzi Cheese Cake 70

Passion Fruit Sorbet

Gelati & Sorbetti 1 scoop 20 / Selection 50

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

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