

Crudi – Raw

Oyster (per piece) (SF) . 30

Pickled cucumber & red pepper vinaigrette, lemon and tabasco

Carpaccio di Branzino (SF) . 80

Seabass, mandarin, apple, chilly, radish, avocado, blood orange dressing

Tartara di Tonno (G.SF) . 85

Hand cut tuna tartare, avocado mousse, fennel, radish, pickled shallot, ginger dressing

Carpaccio Di Manzo (D.N.G.SF) . 100

Wagyu beef, hazelnut, pecorino cheese, cress, chives, true dressing

Vitello Tonnato (D.E.SF) . 105

Veal, tuna sauce, capers, pine nuts, parmesan, semi dried tomato

Insalate – Salad

Burrata (D) . 99

Burrata cheese, tomato veil, semi-dried tomato, basil

Insalata di Rapa Rossa (D.N) . 70

Heirloom Beetroot, mesclun salad, yogurt, orange, almonds flake, balsamic dressing

Quinoa Salad (D.E) . 90

Kale, Romaine lettuce, apple, fennel, serrano chilli, pumpkin seed and feta cheese

Insalata Duomo (SF) . 125

Canadian lobster, tiger prawns, kale, mizuna, frise, chia seed and citrus dressing

Antipasti Caldi – Hot Starter

Polpo Arrosto (D.E.G.SF) . 120

Grilled Octopus, smoked potato pure, samphire, capers, mix greens

Fritto Misto (D.E.G.SF) . 110

Fried baby squid, red prawns, samphire, and zucchini, lemon aioli and tomato jam

Parmigiana (D.G) 90

Eggplant, fresh tomato sauce, mozzarella di bufala and basil

Zuppa di castagne funghi e tartufo (D.G.N) . 80

Soup of Chesnutt & wild mushroom, true cream and chives

Guazzetto di Calamari (G.SF) . 110

Sauté baby squid, cherry tomato sauce, capers, olives and toasted bread

Ostriche Croccanti (D.E.G.SF) . 140

Fried oyster, focaccia breadcrumbs, pickled vegetable, dill and serrano Aioli

Pizza

Tartufo (D.G) . 115

Mushroom, true, fior di latte, and taleggio cheese

Margherita (D.G) . 90

Tomato sauce, fior di latte, oregano, basil and extra virgin olive oil

Burrata (D.G) 105

Tomato sauce, burrata, basil and extra virgin olive oil

Salame Piccante (D.G) . 105

Spianata Piccante salame, tomato sauce, fior di latte, taggiasca olives and marinated, capsicum

Duomo (D.G) 150

Topinambur pure, provolone and fior di latte cheese, duck speck, rocket and fresh true

D - Dairy, E - Egg, G - Gluten, N - Nuts, SF - Shellfish/Seafood, V - Vegan

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

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.

Pasta & Risotti

Risotto Porcini & Tartufo (D) . 145

Acquerello Rice, porcini mushroom, seasonal black truffle and aged parmesan

Risotto Zucca e Gamberi Rossi (D.N.SF) . 150

Acquerello rice, Sicilian red prawns, pumpkin, lime and almonds

Tagliatelle al Tartufo (D.E.G) . 150

Homemade Tagliatelle pasta, seasonal black Truffle and aged parmesan

Ravioli Ricotta e Carciofi (D.E.G) . 120

Homemade artichoke ravioli, hazelnut butter, pecorino cheese and rocket

Tortelli al Tartufo (D.E.G.N) . 165

Homemade mushroom & ricotta di bufala tortelli, parmesan & truffle cream and fresh seasonal truffle

Burrata Ravioli (D.E.G) . 110

Homemade burrata ravioli, zucchinis, semi dried tomato and basil

Spaghetti con Astice (D.G.SF) . Half 260 | Full 500

Spaghetti alla chitarra, Canadian lobster, fresh datterino tomato sauce, taggiasca and basil

Gnocchi Sorrentina (D.E.G) . 120

Homemade potato gnocchi, tomato sauce, mozzarella di bufala, parmesan and basil

Tagliolini e Caviale (D.E.G.SF) . 15g - 360 | 30g - 690

Homemade tagliolini fresh pasta, iranian oscietra caviar, butter, lemon and chives

Secondi - Main Course

Branzino (G.SF) . 175

Josper roasted Sea bass, topinambur, pickled mushroom and baby spinach

Salmone (D.SF) . 175

Roasted Salmon, grilled asparagus, smoked cauliflower puree, caper relish and salsa Verde

Gamberoni Arrosto (D.SF) . 200

Josper Roast tiger prawns, marinated capsicum and rocket salad

Rombo (D.SF) . 230

Roasted Turbot, onion puree, artichoke, leek and lemon butter sauce

Guancia di Manzo Brasata (D) . 260

Braised Black Angus beef cheek, truffle mash, chives and black truffle

Suprema di Pollo (D.N) . 190

Chicken supreme, corn, hazelnut and balsamic

Tagliata di Manzo Wagyu 7+ (D) . 395

Josper grilled Wagyu striploin, potato and salsa verde

Costolette d'Agnello (D) . 250

Josper grilled Rack of Lamb, pumpkin, yogurt, chilli, chives vinaigrette and lamb jus

Sharing

T Bone di Wagyu 7+ (D) . 990

Josper Grilled Wagyu T Bone, homemade chips tomato and peppers, salsa verde and Jus

1 Kg Branzino Intero (D.SF) . 500

Roasted Whole Seabass 1 kg butterfly, harissa and marinated capsicum & rocket salad

Side Dish

Broccolini (V) . 45

Roasted tender steam broccolini and red chilli

Patate Fritte . 40

Hand cut fries

Patate Fritte al Tartufo (D.E.G) . 55

Hand cut fries, parmesan and black truffle

Fagiolini e Mandorle (N.V) . 45

Sauté green beans and flake almonds

Insalata Mista (D) . 55

Artichoke, tomato, cucumber and parmesan, with oregano dressing

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