



Three-course menu 45€

Burrata or Gazpacho / Insalata or Carbonara / Duo of Ice Creams or Tiramisu

Antipasti plate to share 23€

Italian charcuterie selected by the Chef, homemaide candied vegetables and heart of lettuce

Reims ham, raddichio, almond and stracciatella 15€

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Burrata 120gr, nectarine coulis with white balsamic and French old-fashioned tomatoes 14€

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Beef carpaccio, Caesar sauce, parmesan tuiles and mixed greens 15€

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Gazpacho di melone with cayenne pepper and basil, homemade focaccia and Parma ham 14€

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Insalata di salmone affumicato (smoked salmon, avocado, watermelon, mozzarella) with cottage cheese and lemon sauce 14€

Carnaroli risotto with pan-fried chanterelles, market peas and shallot compote with balsamic vinegar 24€

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The real Carbonara, egg yolk, parmesan, pecorino and crispy guanciale 23€

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Yellowfin tuna steak, red rice, candied pepper and tomato cream 27€

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"Il Duomo" burger with French meat 180gr, red onions, tomato, lettuce 26€

Served with new potatoes

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Insalata di salmone affumicato (smoked salmon, avocado, watermelon, mozzarella) with cottage cheese and lemon sauce 23€

Classic tiramisu, cocoa amer 12€

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Tortina di fragole, lemon pastry cream, strawberry compote with mint and basil 14€

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Yogurt ice cream, fresh mango and crispy mango tuile 12€

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Duo of ice creams (flavor of your choice), vanilla mascarpone whipped cream and crumble 12€

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Selection of Italian cheeses, Apulian lemon marmalade, fennel and salad 14€

Tous nos plats sont faits maison, à l'exception des glaces et sorbets.

Les prix sont nets, TVA 10% inclus, service compris.

Certains de nos produits peuvent contenir des traces de fruits à coque, d'arachides ou de gluten. Veuillez-vous renseigner auprès d'un serveur. Les poids indiqués correspondent aux produits crus avant cuisson.