

Al Duomo



Allergens, As published on www.food.gov.uk

- Celery
- Cereals, containing Gluten such as barley, oats, rye, wheat
- Crustacean, such as prawns, crab, lobster
- Egg
- Fish
- Lupin
- Milk
- Mollusc mussels, clams, oysters, squid, octopus, scallop, inkfish
- Mustard
- Nuts almond, brasil, cashew, chestnut, hazelnut, macadamia, pecan, pistachio, walnut
- Peanut
- Sesame
- Soya
- Sulphur Dioxide / Sulphites

Please always inform the server of allergens or intolerances

Note: As pine nuts are not a recognised allergen, they are not shown in this guide

View Online: www.alduomo.co.uk

Allergy Information

This guide lists the allergenic ingredients in each of our dishes & has been provided for information purposes only.

Not all of the dishes on our menu can be modified as some allergens may be contained in sauces or cooked where allergens are present & cannot be removed.

Please Note: We cannot guarantee the total absence of allergens from your dishes due to preparation or cooking processes.

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• Red Dot The dish contains the allergen & may be prepared or cooked where the allergen cannot be removed





Pinse Roman Style Flatbread	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Cestino di Pane Traditional bread selection		Wheat														VE	
Pinsa Agliata Olive oil, rosemary, garlic, sea salt		Wheat														VE	
Pinsa Pomodoro Olive oil, garlic, fresh basil, chopped cherry tomatoes, red onion		Wheat														VE	
Pinsa Caprina Goats cheese, caramelised onion, roasted peppers		Wheat					•								V		
Pinsa Pesto Served with homemade green basil pesto & roasted red pepper pesto		Wheat													V		
Pinsa Fiorucci Homemade pistachio pesto, cured mortadella ham, burrata cheese, crushed pistachios, balsamic glaze		Wheat					•			Pistachio							

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Antipasti Starters	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Olive Miste Mixed marinated olives														•		VE	GF
Caponata Traditional Sicilian salad: sauteed aubergine, onions, cherry tomatoes, capers, olives & celery, pine kernels, raisins & balsamic vinegar	•													•		VE	GF)
Burrata Pugliese Burrata cheese from Puglia, fresh cherry tomatoes, basil, rocket & olive oil							•								\bigcirc		GF)
Crochette Baccala Croquet potatoes made with baccala (traditional salted cod fillet)				•	•												(GF)
Polpette Pizzaiola Seasoned spicy 'nduja pork meatballs in a pizzaiola sauce (tomato, black olives, capers, garlic)		Wheat		•													
Arancini Piccanti Breaded, fried Sicilian rice balls filled with spicy 'nduja salsiccia & mozzarella		• Wheat					•										

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Antipasti Starters	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Melanzane Parmigiana Aubergine layered with tomato sauce & fresh basil, oven baked with parmesan & mozzarella							•								\bigcirc		GF)
Cozze Marinara Fresh, local mussels cooked with white wine, garlic, fresh chilli & parsley								•						•			GF
Ravioli di Scamorza Handmade fried ravioli filled with smoked mozzarella, served with a spicy honey arrabbiata dipping sauce		Wheat		•			•								\bigcirc		
Calamari Fritti Battered, fried crispy squid rings, served with homemade tartare sauce		Wheat						•									
Moscardini Piccanti Slow-cooked baby octopus in a red wine, tomato & chilli sauce								•						•			GF)

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Antipasti Starters	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Bresaola Valtellina, Cured air-dried beef from Valtellina with rocket, parmesan shavings & olive oil							•										GF)
Gamberoni Parigina Grilled local king prawns in white wine, butter, garlic & parsley sauce			•				•							•			GF
Tagliere di Salumi Selection of finest cured Italian meats & cheeses, served with seasonal fruits, mixed marinated olives & traditional breads (Serves 2+)		Wheat					•							•			

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Paste Handmade Fresh & Filled Pasta	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Spaghetti Napoli Spaghetti in tomato & basil sauce		Wheat														VE	
Penette Arrabbiata Penne with spicy tomato, garlic & fresh chilli sauce		Wheat														VE	
Spaghetti Aglio, Olio & Peperoncino Spaghetti, red chillies, crushed garlic & parsley		Wheat														VE	
Lasagna Vegana al Forno Oven-baked vegan lasagna: gluten & egg-free spinach lasagna sheets, layered with grilled vegetables, peas, tomato sauce, vegan béchamel & vegan cheeses																VE	(GF)
Spaghetti Carbonara Spaghetti with pancetta, parmesan, black pepper & fresh egg		● Wheat		•			•										
Girasoli di Zucca Ravioli filled with seasoned butternut squash & mustard fruits in a toasted pecan cream sauce		• Wheat		•					•	Pecans						VE	
Gnocchi Sorrentino Fresh potato gnocchi in tomato & basil sauce with burrata cheese				•			•								V		(GF)

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Paste Handmade Fresh & Filled Pasta	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Orecchiette al Ragu Orecchiette in a slow-cooked beef ragu sauce		Wheat												•			
Culurgiones Sardinian speciality pasta filled with peccorino cheese, potato, fresh mint & orange zest, served in a tomato & basil sauce		Wheat		•			•								\bigcirc		
Linguine alle Vongole Linguine with fresh, local baby clams, cooked with white wine, crushed garlic, fresh chlli & parsley		Wheat			•			•						•			
Paccheri Frutti di Mare Paccheri with mixed local seafood, cherry tomatoes, fresh chilli & white wine, sprinkled with samphire		Wheat	•		•			•						•			
Tortelloni Granchio Tortelloni filled with fresh crab & prawns, in chopped cherry tomato & mascarpone sauce		Wheat	•	•			•							•			

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Risotti Risotto	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Risotto Primavera Seasoned vegetables, saffron														•		VE	(GF)
Risotto Porcini Porcini mushrooms, parmesan							•							•	\bigcirc		GF)
Risotto Nero Local inkfish slow-cooked in tomato sauce, fresh chillies, parsley								•						•			GF)
Risotto Pescatora Fresh, local mixed seafood & shellfish			•		•			•						•			GF)
Risotto Capesante Pan-seared scallops, grilled asparagus, parmesan, saffron							•	•						•			GF)

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Pizze Stonebaked Sourdough Pizza	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Margherita Tomato, mozzarella, basil		Wheat					•								V Please re	VE)	
Napoletana Tomato, mozzarella, capers, anchovies, black olives, oregano		• Wheat			•		•										
Fiorentina Tomato, mozzarella, fresh spinach, whole egg		• Wheat		•			•								V		
Emiliana Tomato, mozzarella, grilled aubergine, parmesan, basil		Wheat					•								V) Please re	VE squest the	
Capricciosa Tomato, mozzarella, artichoke, roasted peppers, mushrooms, onions, black olives		• Wheat					•								V Please re	VE)	
Genovese Tomato, mozzarella, grilled courgettes, goats cheese, homemade green pesto, caramelised onion		• Wheat					•								\bigcirc		
Prosciutto & Funghi Tomato, mozzarella, cooked prosciutto ham, mushrooms		• Wheat					•							•			

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Pizze Stonebaked Sourdough Pizza	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Polpette Tomato, mozzarella, spicy 'nduja pork meatballs, capers, garlic, black olives		• Wheat		•			•								□		
Romana Tomato, mozzarella, chicken, roasted peppers, onion, black olives		Wheat					•										
Diavola Tomato, mozzarella, pepperoni, spicy 'nduja sausage, jalapeños		Wheat					•										
Tonnata Tomato, mozzarella, tuna, capers, onion, samphire		• Wheat			•		•										
Scoglio Tomato, mozzarella, grilled local king prawns, mixed local seafood, samphire		Wheat	•				•	•									

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Pizze Bianche White Pizza Without Tomato Base	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Quattro Formaggi Mozzarella, gorgonzola, goats cheese, parmesan, rocket		• Wheat					•								\bigcirc		
Trevisana Buffalo mozzarella, gorgonzola, pancetta, radicchio		• Wheat					•										
Parmese Buffalo mozzarella, parma ham, rocket, cherry tomatoes, parmesan, olive oil		• Wheat					•										
Porchetta Mozzarella, sliced roasted Italian pork, rocket, balsamic glaze		Wheat					•							•		-	

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Pesce Fresh Locally Sourced & Caught Seafood	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Pesce Milanese Pan-fried plaice fillet in a seasoned breadcrumb batter, served with house chips		• Wheat		•	•		•										
Salmone Grenoblese Salmon fillet pan- seared with butter, lemon, capers & parsley, served with sautée potatoes					•		•							•			(GF)
Spigola Arrosto Seabass fillet roasted in white wine & garlic, served with grilled radicchio with sautée potatoes					•		•							•			GF)
Sogliola con Asparagi Lemon sole fillet topped with asparagus & parmesan gratin, served with sautée potatoes					•		•										GF)
Fritto Misto Mixed fried seafood platter with fresh, local seasonal fish & shellfish, served with house tartar sauce		• Wheat	•	•	•			•	•								
House Tartare Sauce				•					•								
House Chips		Wheat														VE	
Sautée Potatoes							•								V		

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Carne Meats	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Pollo Milanese Breaded pan-fried chicken breast, served with house chips		• Wheat		•			•										
Pollo Brandy Pan-seared chicken fillet with a brandy, cream & porcini mushroom sauce, served with sautée potatoes							•							•			GF)
Bistecca alla Griglia Grilled 11oz. ribeye steak, served with sautée potatoes or chips		(Chips)					(Sautée potatoes										GF)
Peppercorn sauce		• Wheat					•							•	V		
Truffle butter							•								V		
Sautée Potatoes							•								\bigcirc		
House Chips		• Wheat														VE	

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Contorni Side Dishes	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Patate Frite		Wheat														VE	
Insalata Mista Mixed salad																VE	GF
Broccoletti con Mandorle Steamed broccoli topped with butter-toasted almonds							•			Almonds						VE	(GF)
Verdure Grigliate Grilled aubergine, courgettes, broccoli, peppers, radicchio																VE	GF)
Vegetali Fritti Fried courgette, cauliflower, artichoke hearts		Wheat													V		
House Dressing		• Wheat							•					•	V		

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Chefs Specials Soup of the Day & Fresh Locally Sourced Seafood	Celery	Cereal (containing Gluten)	Crustaceal	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Zuppa Del Giorno				Ple	ease a	ask th	e serv	ver fo	r info	rmati	on						
Baccalà Vicentina Mixed pan-fried salted cod fillet with tomato, onion, fresh chilli & white wine. Served with polenta (cornmeal)					•									•			GF)
Pescatrice Cartoccio Monkfish, baby clams, mussels & potatoes en papillote (baked in a parcel) with sun-blushed tomato, white wine, garlic & parsley			•		•			•						•			(GF)
Zuppa di Pesce Fresh, local mixed seafood & shellfish casserole with cherry tomatoes, white wine, garlic & parsley. Served with croutons		Wheat	•		•			•						•			
Spaghetti Lobster Local lobster with spaghetti with a sun-blushed tomato & fresh chilli sauce, topped with samphire (Serves 2)		• Wheat	•											•			
Croutons		W heat													\bigcirc		

Please note that Chef's Specials are subject to change, please ask the server for advise

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We cannot guarantee the total absence of traces of allergens





Dolce Traditional Desserts Made In-House	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Affogato Vanilla gelato scoop topped with espresso coffee							•								\bigcirc		
Sicilian Lemon Cheesecake Smooth lemon cheesecake with a lemon glaze top & crunchy biscuit base		Wheat		•			•								\bigcirc		
Panna Cotta Cooked-cream panna cotta topped with raspberry coulis & fresh raspberries																VE	
Tiramisù Coffee-soaked Savoiardi sponge biscuits layered with a sweet, whipped mascarpone cream, dusted with cocoa powder		Wheat		•			•							•	\Diamond		

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Dolce Traditional Desserts Made In-House	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Crostata di Frutta Short-crust pastry tart filled with crème pâtissière topped with fresh fruits		Wheat		•			•								\bigcirc		
Duomo di Cioccolato Chocolate dome filled with pistachio crème served with pistachio gelato scoop & white chocolate sauce				•			•			• Pistachio					\bigcirc		

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Gelato Homemade Artisan Gelato, Sorbet & Coppe	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Coppa Gelato Homemade gelato			Р	Please re	fer to po	ages 23	, 24, 2	5 for ge	lato & s	orbet int	formatio	on					
Coppa Fragole Crushed meringue, fresh strawberries, vanilla gelato scoops, whipped cream, strawberries & strawberry dessert sauce				•			•								\Diamond		
Coppa Banana Split banana with vanilla, strawberry & chocolate gelato scoops, whipped cream, amarena cherries & chocolate sauce							•								\Diamond		
Coppa Nera Nera Crushed Oreos, chocolate, Biscoff & Oreo gelato, whipped cream, salted caramel crunch, chocolate & caramel sauce							•										
Coppa Cabana Tropical fresh fruits, mango, forest fruits & passionfruit sorbet scoops, whipped cream, kiwi sauce & amarena cherries							•										

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Gelato Homemade Artisan Gelato, Sorbet & Coppe	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Coppa Caffe Savoiardi biscotti soaked in coffee, vanilla, coffee & tiramisu gelato scoops, chocolate dessert sauce		W heat					•										
Frozen Vodka Coppa Tropical fresh fruits layered, tropical sorbet scoops topped with vodka shot																	

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Menu Bambini Children's Menu for under 12's	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Pollo Milanese Crispy breaded chicken breast served with a mini portion of house chips		Wheat		•													
Spaghetti Napoli Spaghetti pasta in a tomato & basil sauce		Wheat													\Diamond		
Risotto Primavera Risotto with seasonal vegetables														•	\bigcirc	VE	(GF)
Margherita Pizza Tomato, mozzarella, basil		• Wheat					•								V Please re	VE quest the	
Pepperoni Pizza Tomato, mozzarella, spicy pepperoni		Wheat					•							•			
Prosciutto & Funghi Pizza Tomato, mozzarella, cooked Italian ham, mushrooms		Wheat					•							•			

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Menu Bambini Children's Menu for under 12's	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Coppa Gelato Homemade artisan gelato scoop, sprinkles, toppings & dessert sauce		Wheat	P	lease re	fer to po	ages 23	, 24, 23	5 for gei	lato & s	orbet in	formatic	on					
Coppa Fragole Vanilla gelato scoop, crushed meringue, fresh strawberries, strawberry sauce				•			•										

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We cannot guarantee the total absence of traces of allergens $% \left\{ \left\{ 1,2,\ldots,4\right\} \right\} =0$



Gelato Flavours	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
Chocolate																VE	
Coconut																VE	
Coffee							•										
Forest Fruits																VE	
Hazelnut							•										
Lemon																VE	
Mint Chocolate																VE	
Oreo																VE	
Pistaccio							•										
Rum & Raisin							•										
Raspberry																VE	
Strawberry																VE	
Tutti-fruiti																VE	
Vanilla							•										



Gelato Flavours	Celery	Cereal (containing Gluten)	Crustacean	Egg	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sesame	Soya	Sulphur	Vegetarian	Vegan	Gluten Free
White Chocolate							•										
Caramel							•										
Biscoff																VE	
Passionfruit																VE	
Fig							•										
Walnut							•										
Pink Grapefruit																VE	
Tiramisu							•										
Truffle							•										
Yoghurt							•										