



TARTARE AND CRUDITÈ

Tuna Tartare 22

Tuna*, Soy, Oil and Chives - 1, 4, 6

Salmon Tartare 22

Salmon*, Avocado, Oil, Salt and Lemon - 4

Amberjack Tartare 24

Amberjack*, Friggitello Pepper, Red Onion, Parsley - 4

Fassona Tartare 22

Fassona, Sauces: Garlic Mayonnaise, Mustard and Mediterranean Sauce - 1, 3, 4, 5, 7, 10

Amberjack Ceviche Mexican-style 26

Tortilla, Amberjack*, Guacamole, Cherry Tomatoes, Maldon Salt and Lime - 1, 4, 5

To combine with Extra Shot Tequila Patron 8

Cocollos Oyster on Ice (3 pz), Grapefruit Granita Shot 20 - 4, 14

Plateau of Shrimp* (3pcs) and Scampi* (2pcs) 35 - 2

Plateau Royal 50

Mazara del Vallo Red Prawn* (3pcs), Scampi * (3pcs), Oyster (3pcs) - 2,14

Salmon Sashimi 25

Salmon*, Mango, Caramelized Onion, Sour Cream, Capers and Crunchy Jerusalem Artichokes - 4,7

Beef Tataki 30

Beef, Chili Pepper and Ponzu Sauce- 6, 7, 11

Sea Bass Carpaccio 25

Sea Bass*, Oil, Salt, Lemon and Pepper - 4

Caviar 90

Heritage Prunier Spoon Caviar (20gr), Butter Croutons - 1, 4, 7

STARTERS

Cuttelfish on Oil 22

Cuttelfish*, Oil, Italian Chopped and Bread- 1, 6, 14

Stuffed Aubergines 18

Aubergines, Tomato, Basil, Caper, Mozzarella and Olives - 7

Fried Little Squids* Curry, Lime and Pink Pepper 22

-1, 4

Anchovies and Butter 22

Pecorino Pan Brioche, Anchovies of Cantabrian and Truffle Butter -1, 3, 4, 7

Bread with Tomato and Patanegra 26 - 1

Lobster Salad 40

Lobster*, Mixed pickled Vegetables, Mixed Herbs and Mustard Mayonnaise - 2, 3, 5, 10

MAIN COURSES

Glazed Salmon 26

Glazed Salmon*, Soy, Honey and Caramelized Figs - 4, 6, 11

Japanese Wagyu Sandwich (100gr) 70

Cereal Bread, Wagyu, BBQ Sauce, Thinly Slide Potatos and Salad - 1, 3, 5, 6, 7, 8, 11

The Chicken 20

Double cooked Chicken Thigh with Cob, Salt and Pepper - 7

Sea Bass Filet 30

Sea Bass Filet*, Fluffy Potatos, Roasted Cherry Tomatoes, Olives Sauce - 4, 7

Seared Scallops 32

Seared Scallops*, Lemongrass, American Potato Cream and Drop of Oyster Leaf - 1, 7, 14

Beef Tenderloin 36

Beef, Parmesan Sauce and Parmentier - 7

OPERATIONAL COMMUNICATION PURSUANT TO REG.UE 1169/2011 THE DOME S.R.L. - VIA GIUSEPPE MAZZINI 2, 20123 - MILANO, ANGOLO PIAZZA DUOMO

List of allergenic ingredients used in this place and present Annex to of the EU REG. n.1169/2011

1.Cereals containing gluten (wheat, rye, barley, oats, emmer, kamut) 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soy 7.Milk and dairy products (lactose included) 8.Fruit in shell (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites (if in concentrations above 10 mg / kg or 10 mg / liter) 13.Lupins 14.Molluscs

*Based on local market availability some products are frozen and deep-frozen at the origin. Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/ 2004 regulation.



PASTA AND PIZZA

Squared-Shaped Spaghetti with Cacio Cheese, Pepper and Shrimp* Tartare 24 - 1, 2, 7

Genovese Ziti 20

Ziti Pasta, Beef, Pork, Onion, Celery and Carrots - 1, 9

Mezze Maniche with Scampi 28

Mezze Maniche Pasta with Scampi* and Datterini Tomatoes - 1, 2

Fusillone from Gragnano with Tomato 20

Fusilloni Pasta from Gragnano, Tomato Sauce and Pecorino Crunchy Bread - 1, 7, 9

Margherita Soffice 16

Steamed Pizza Dough*, Flagella Tomato, Apulian Burrata Cheese and Basil - 1, 7

Italia 16

Crunchy Pizza Dough*, Baked Datterini, Pesto, Stracciata Cheese and Basil - 1, 7, 8

Baccalà 20

Steamed Pizza Dough*, Purée of Dried Cod*, Spinach and Crunchy Pepper - 1, 4

La Porchetta 18

Cereals Flat Bread*, Pork, Smoked Silano Cheese, Lemon Zest, Parsley Mayonnaise, Iceberg Salad, Oil and Maldon Salt - 3, 5

La Tartufo 22

Crunchy Pizza Dough*, Apulian Mozzarella Cheese, Black Truffle – 1, 7

SIDE DISHES

Truffle French Fries* 10 - 1, 5

Buttered Spinach 8 - 7

Mixed Herbs with Sesame Sauce 8 - 10,11

Soy Brusselles Sprouts* 8 - 6

Classic Pinzimonio 8

DESSERTS

Wow Cake 14

Milk Cake with Pouring of Milk Cream, White Chocolate and Red Fruits – 1,7,8

Classic Tiramisù 10 – 1,3,7

Profiterole 10

Bignè with Pastry Cream, White Chocolate, Black Chocolate – 1, 3, 7

Chocolate Mini Soft Cake with Ice Cream 10 - 1,3,7

The Dome Taco 12

Corn Cookies, White Chocolate Bavarian Cream and Strawberry Ganache – 1, 3, 7

Fluffy Cake 14

Amaretto Cookies, Creamy Passion Fruit and Mango, Caramel and Ice Cream - 1,3,7

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WINE BY THE GLASS

SPARKLING

Casa Vittorino 12
Bellavista Brut 16
Bellavista Rosè 20
Ruinari Brut 25
Ruinari Rosè 30

WHITE

Penelope Pecorino 12
Feudi di Romans Chardonnay 14
St Michele Appiano Gewurztraminer 14
Arnesis 12

RED

Penelope Montepulciano 12
Antinori Valpolicella 14
Podere Luigi Einaudi Dolcetto 14
Feudi di Romans Merlot 12

ROSÈ

Penelope Cerasuolo 10
Syrah 12
Whispering Angel Cotes de Provence 14

SWEET

Moscato D'Asti 12
Sauternes 16

DRINK LIST

The Dome Spritz 16
with Gold Leaf
Spritz 15
Aperol / Select Aperitivo / Campari / Lillet, Prosecco, Seltz
Italicus Spritz 16
The Great Classics 18

SIGNATURE COCKTAILS 18

The Dome #1
Mezcal, Montenegro and Salted Shrub with Raspberries
The Dome #2
Bourbon Whiskey, Bitter Mix Homemade and Red Fruits Vermouth
The Dome #3
Malfy Gin, Honey Mix with Sichuan Pepper and Lemongrass
The Dome #4
Infusion of Casamigos Tequila with Butterfly Pea Flower, Lime, Sugar, Grape Mogy Mogy, Apricot, Egg White and Pink Grapefruit Seltz

SIGNATURE ALCOHOL FREE 16

The Dome #5
Pineapple Juice, Guava Syrup, Tabasco and Ginger Beer
The Dome #6
Mint, Milk and Avocado, Ruby Chocolate and Cinnamon

GRAPPE

Capovilla Chardonnay 2009 12
Capovilla. Pinot nero 2009 12
903 bianca 8
903 barricata 8

RUM

Brugal 1888 16
Santa Teresa 1796 16
Zacapa 23 18
Zacapa XO 24
Clairin le rocher 18
Plantation Pineapple 20

WHISKY

Woodford Reserva 18
Glenfiddich 15 anni 20
Glenfiddich 18 anni 24
Monkey Shoulder 16
Nikka from the barrel /Days 18
Caol Lila / Oban 14 / Lagavulin 20
Laphroaig 10 20
Talisker Skye 20
Macallan 12 20

TEQUILA

Patron blanco 12
Patron anejo/ reposado 16
Casamigos blanco 12
Don julio blanco 12

Don julio reposado 16

AMARI

Amara 8
Solerno 8
Hierbas 8
Jefferson 8

COGNAC

Francois voyer VSOP grande champagne 20
Francois voyer XO GRAN CRU 24
Remy martell 20

ARMAGNAC

Castarede' VSOP 20



WINE

SPARKLING

Malcalberto Blanc de Blancs 50
Bellavista Brut Alma Grand Cuvée Brut Franciacorta DOCG 65
Bellavista Rosè Rosè Franciacorta DOCG 100
Camossi Dosaggio zero Franciacorta DOCG 50
Camossi Saten Saten Franciacorta DOCG 60
Revì Dosagugio zezo Trento DOC 55
Ca del Bosco Cuvèe Prestige Franciacorta DOCG 75
Ca del Bosco Magnum Cuvèe Prestige 1,5 lt Franciacorta DOCG 160
Ca del Bosco Anna Maria Clemente Cuvèe Annamaria Clemente Riserva Franciacorta DOCG 200
Giulio Ferrari Trento DOC 220

CHAMPAGNE

Ruinart "R" de Ruinart AOC Champagne 120
Ruinart Blanc de Blancs AOC Champagne 150
Ruinart Blanc de Blancs 1,5 lt AOC Champagne 350
Ruinart Rosè AOC Champagne 150
Ruinart Rosè 1,5 lt AOC Champagne 350
Perrier Jouet Grand Brut AOC Champagne 120
Perrier Jouet Blason Rosè AOC Champagne 180
Perrier Jouet Belle Epoque AOC Champagne 320
Dom Pérignon Dom Pérignon AOC Champagne 350
Dom Pérignon Dom Pérignon P2 2002 AOC Champagne 600
Krug Gran Cuvèe Brut AOC Champagne 400
Louis Roederer Cristal AOC Champagne 450

WHITE

Felluga Ribolla Gialla Friuli Colli Orientali DOC 50
Felluga Sauvignon Friuli Colli Orientali DOC 50

Feudi di Romans Chardonnay Friuli Isonzo DOC 45
Feudi di Romans Friulano Friuli Isonzo DOC 45
Jermann Vintage Tunina Venezia Giulia IGT 90
Jermann Vinnæ Ribolla Gialla Venezia Giulia IGT 50
Jermann Pinot Grigio (tappo sughero/vite stelvin) Venezia Giulia IGT 50
San Michele Appiano Chardonnay Merol Sudtirolo- Alto Adige DOC 45
St Michele Appiano Gewurztraminer Alto Adige DOC 45
St Michele Appiano Sauvignon Sanct Valentin Alto Adige DOC 70
Gilfenstein Sauvignon Alto Adige DOC 60
Gilfenstein Gewurztraminer Alto Adige DOC 60
Castello della Sala Cervaro della Sala Umbria IGT 120
La Monacesca Mirum Verdicchio di Matelica DOCG 60
Emidio Pepe Pecorino Colli Aprutini IGT 130
Cantine Nicosia Vulkà Etna Bianco Etna DOC 50
Feudi di San Gregorio Cutizzi Greco di Tufo Greco di Tufo DOCG 50
Feudi di San Gregorio Pietracalda Fiano di Avellino Fiano di Avellino DOCG 50
Feudi di San Gregorio Serrocielo Falanghina del Sannio Falanghina del Sannio DOCG 45
Lunae Vermentino Etichetta Nera Colli di Luni DOC 60
Albert Pic Chablis "Saint Pierre" Chablis AOP 70
Nals Margreid Pitzon Riesling Sudtirolo - Alto Adige DOC 50

RED

Gilfenstein Lagrein Alto Adige DOC 60
Gilfenstein Pinot Nero Alto Adige DOC 60
Castello di Ama Chianti Classico Chianti Classico DOCG 60
Podere Luigi Einaudi Dolcetto Dogliani Dolcetto Dogliani DOCG 40
Allegrini Corte Giara Amarone della Valpolicella Amarone della Valpolicella DOCG 80
Allegrini Corte Giara Ripasso Valpolicella DOC 50
Bertani Amarone Classico Amarone della Valpolicella DOCG 220
Antinori Tenuta Pian delle Vigne Brunello di Montalcino Brunello di Montalcino DOCG 100

Antinori Tenuta Pian delle Vigne Rosso di Montalcino Rosso di Montalcino DOC 60
Antinori Il Bruciato Bolgheri 60
Antinori Tenuta Guado al Tasso Guado al Tasso 180
Palladino Nebbiolo D'Alba Nebbiolo D'Alba DOC 50
Coppi Pellirosso Negroamaro Salento IGT 40
Coppi Senatore Primitivo Gioia del Colle DOC 60
Domenico Clerico Barbera D'Alba Trevigne Barbera D'Alba DOC 40
Domenico Clerico Barolo Barolo DOCG 90
Masciarelli- Marina Cvetic Montepulciano D'Abruzzo Riserva 60
Antinori Tenuta Prunotto Nebbiolo Occhetti Langhe DOC 50
Antinori Tignanello Toscana IGT 150
Antinori Solaia Toscana IGT 450
Cotarella Montiano Lazio IGP 100
Donnafugata Mille e una Notte Terre Siciliane IGT 110
Tenuta San Guido Guidalberto Toscana IGT 90
Tenuta San Guido Sassicaia Sassicaia DOC 300
Argiolas Turriga Isola dei Nuraghi IGT 150

ROSE

Masciarelli Villa Gemma Cerasuolo Cerasuolo D'Abruzzo DOC 45
Quattrocieli Coralium Syrah rosato Terre Siciliane IGT 45
San Michele Appiano Pinot Noir Rosè Sudtirolo - Alto Adige DOC 50
Domains Ott Chateau Romassan Bandol Rosè Coeur De Grain 75
Whispering Angel Whispering Angel Cote de Provence 45
Whispering Angel Whispering Angel 1,5 lt 100
Rock Angel Rock Angel 80

SWEET

Coppo Moscato D'Asti Moscato D'asti DOCG 35
Donnafugata Ben Rye Passito di Pantelleria DOC 110
Sauternes Chateau Filhot AOC Sauternes 70