



# Autumn / Winter Set Menu

## MAIN COURSE

AL DUOMO

7 Pavilion Buildings Brighton BN1 Tel No:

01273 326 741

Email: [info@alduomo.co.uk](mailto:info@alduomo.co.uk)

### Autumn / Winter Set Menu

The summer is behind us, the leaves are starting to fall – come in out of the cold for our deliciously warm set menu. Choose from two or three courses to suit all dietary needs!

**2 Course £10.95**

**3 Course £12.95**

**Sunday to Thursday – All Day**

**Friday to Saturday 12.00-18.00hrs**

Gluten Free pasta available

(if you have any dietary requirements please advise your server when ordering)

## STARTERS

### **V PANE ALL'AGLIO CON MOZZARELLA**

Garlic bread with mozzarella cheese

### **V BRUSCETTA**

Brown garlic bread with tomato and mozzarella

### **GF V FUNGHI PROVINCIALE**

Fresh mushrooms cooked in butter with garlic

### **ZUPPA DEL GIORNO**

Soup of the day (please ask your waiter for details)

### **GF V INSALATA CAPRESE**

Fresh mozzarella slices with tomato, fresh basil & extra virgin olive oil

### **GF ANTIPASTO MISTO**

Parma ham, salami mortadella slices with grilled aubergine and mozzarella

### **GF GAMBERETTI AL AGLIO**

4 Medium King Prawns, cooked with butter, white wine and garlic

### **VE INSALATA ALLA GRIGLIA**

Grilled aubergine, zucchini & peppers served on a bed of salad

## SIDES\*

Spinach (with or without garlic) - £1.95

Sweet Potato Fries - £4.50

French Beans (with garlic) - £1.95

Roasted Veg - £2.10 Skinny

Chips - £2.75

\*price not included

### **GF TONNO AL VINO BIANCO**

Tuna Steak cooked with garlic lemon, white wine and cherry tomatoes served with roast potatoes

### **GF 5oz COSCIA DI BUE**

Grilled rump steak 5oz with Chips or Roast Potatoes or Salad with Peppercorn sauce/Red wine reduction /Wholegrain mustard on the side

### **GF POLLO PICCATA AL LIMONE**

- Chicken medallions cooked in oil, with garlic capers lemon juice and zest with parsley roast potatoes

### **GF V WARMED PERCORINO SALAD**

Mixed leaf salad, with warmed percorino cheese, served with beetroot, walnuts and dressing

### **SPAGHETTI BOLOGNESE**

Pasta with minced beef, herbs tomato and red wine

### **VE SPAGHETTI AGLIO OLIO PEPERONCINO**

Spaghetti with garlic, olive oil and fresh chilli

### **PENNE AMATRICIANA**

Pasta quills with bacon, onion chilli & garlic in a tomato sauce

### **V RISOTTO PRIMAVERA**

Rice cooked with assorted vegetables. Olive oil and a hint of garlic & chilli

### **PIZZA VENEZIANA**

Tomato, mozzarella, caramelised red onion, capers, black olives & sultanas

### **V PIZZA MARGHERITA**

Tomato, mozzarella and oregano

### **PIZZA SALSICCIA**

Tomato mozzarella, Italian sausage, peppers

### **PIZZA DIANA**

Tomato, mozzarella, Italian mushrooms, sausage

### **V PIZZA HAWAIIAN**

Tomato, mozzarella, ham & pineapple

### **V PIZZA PIA**

Tomato, mozzarella, mushrooms and oregano

### **PIZZA QUATTRO STAGIONI**

Tomato, mozzarella, mushrooms, olives, artichokes & ham

## DESSERT

### **TIRAMISU**

Italian trifle with coffee and Italian liqueur served with cream and drizzled with chocolate sauce

### **BIGNE AL CIOCCOLATO**

Puff pastry filled with fresh whipped cream with cream and chocolate sauce

### **BANOFFIE PIE**

Home –made banoffie pie with a base of digestive biscuits, topped with banana toffee and cream drizzled with caramel sauce

### **MOUSSE AL CIOCCOLATO**

Vegan dark chocolate mousse, with coconut cream and peppermint extract

### **GELATI MISTI**

Vanilla, chocolate or strawberry ice –cream

10% Service charge will be added to the final bill.

V Suitable for Vegetarians. VE – Vegan, GF – Gluten Free

\* Saturday's subject to availability