



Come & Boogie Down to 70's & 80's Disco,
Soul, Funk, Rhythm & Blues

Choice of Starters, Mains & Desserts

Disco from 10.30 till 1am

V Suitable for Vegetarians

VE Suitable for Vegans

GF Suitable for Gluten Free Diets

**GF If you have a gluten allergy please mention
this to your server, we do have gluten free pasta,
this is cooked in separate water.
Our sauces do not contain any gluten.**

* A 10% service charge will be added to the final bill

**Al Duomo
Bar, Restaurant, Cafe**

7 Pavilion Buildings
BRIGHTON BN1 1HL

Tel: 01273 326741

www.alduomo.co.uk

MENU

GF COPPA DI GAMBERETTI

Prawn cocktail served with pink mayonnaise

GF V FUNGHI ALLA PROVINCIALE

Hot garlic Mushrooms in butter

MINISTRONE SOUP

Home made vegetable soup with pasta

GF BRESAOLA AL ARANCIO

Valtellina cured beef fillet with ricotta and orange segments & olive oil

GF V INSALATA AURORA

Fresh mozzarella & tomato salad with basil, dressing

GF V MELANZANE AL FORNO

Aubergines baked with garlic tomato mozzarella & Parmigiano

CALAMARI FRITTI

Fried Calamari with Tartare sauce

GF VE INSALATA ALLA GRIGLIA

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

GF MERLUZZO AL DRAGONCELLO

Cod cooked in butter white wine & tarragon with a hint of tomato & cream

GF POLLO ALLA PASTORELLA

Chicken breast cooked in white wine with mushrooms & cream

GF COSCIA DI BUE MARINATA

6 oz Rump Steak and marinated served how you like it

Fish and meat dishes are served with potatoes and vegetables of the day

PIZZA DIANA

Tomato, mozzarella, Italian sausage, mushrooms & oregano

V PIZZA GIARDINO

Tomato mozzarella mushrooms peppers artichokes

V TAGLIATELLE AL PESTO

Special noodles with home made basil, parsley and garlic sauce with crushed pine nuts

SPAGHETTI CARBONARA

Spaghetti with bacon egg yolk parmesan cheese & cream (without cream by request)

GF RISOTTO ALLA MARINARA

Rice baked with mussels and seasonal assorted seafood spices & tomato (15min cooking time)

V TORTELLONI EST

Pasta parcels filled with ricotta & spinach with a mushroom and cream sauce

VE FUSILLI ALLA PEPPERONATA

Pasta twists with peppers courgettes aubergine with tomato onion garlic and chilly

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 topped with chocolate sauce

BANOFFIE PIE

Home-made banoffie pie digestive biscuits topped with banana toffee and cream and drizzled with caramel sauce

GF VE SORBETTI ITALIANI

Italian sorbet mango, orange and blackcurrant