



Act 1

20.00hrs ~ 20.30hrs

Act 2

21.00hrs ~ 21.30hrs

Act 3

22.00hrs ~ 22.30hrs

X X X X

The restaurant has now converted to no smoking. If you do want to smoke there are ash trays and tables at the front of the restaurant on the Terrace.

We thank you for your understanding and assistance

- GF** Gluten Free
- V** Vegetarian Option
- VE** Vegan Dish

GF If you have a gluten allergy please mention this to your server, we do have gluten free pasta. Most of our sauces do not contain any gluten.

Al Duomo

Restaurant, Bar & Café

6 & 7, Pavilion Buildings
 BRIGHTON BN1 1EE
 Tel: 01273 326 741
 www.alduomo.co.uk

To discuss your requirements or secure your table for our next show please call our reservation No: 01273 326 741

Spaghetti Opera 3 Course £26.95

GF PROSCIUTTO CON MELONE

Thinly sliced Parma ham served with melon slices

or

V MELANZANA ALLA PARMIGIANA

Aubergines coated in flour with garlic backed with garlic tomatoe and mozzarella and parmigiano cheese.

or

GF BRESAOLA ALL'ARANCIO

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

or

ZUPETTA DI PESCE

Fish soup with mussels and prawns, cooked with garlic, white wine, served with grilled bread.

or

SALMONE DI SCOZIA AFFUMICATO

Smoked Scotch Salmon served with brown bread & parsley butter

or

GF V INSALATA TRICOLORE

Fresh mozzarella, avocado & tomato salad with basil,

or

GF VE INSALATA ALLA GRIGLIA

Grilled aubergine, zucchini, peppers served on a bed of salads

VE PENNE ALLA MELANZANA

Pasta quills with aubergines onions and cherry tomatoes with garlic and olive oil.

Or

LINGUINE ALLA AMALFITANA

Special noodles with mixed seafood and calamari, mussels baby prawns and clams and cherry tomatoes

or

GF TONNO AL VINO BIANCO

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

or

GF POLLO ALLA PASTORELLA

Chicken breast cooked in cream, mushrooms and white wine sauce served with roast potatoes and vegetables

Or

GF COSCIA ALLA PEPE ROSE

Grilled 8 oz Rump steak served with pink peppercorn sauce and cream with roast potatoes and seasonal vegetables.

TIRAMISU DELLA CASA

Homemade Italian style trifle with mascarpone cheese, cream and sponge fingers soaked in coffee and liqueur drizzled with cream and chocolate sauce

BIGNE AL CIOCCOLATO

Home made puff pastry filled with fresh whipped cream with cream and chocolate sauce

CREME BRULEE

Homemade crème brulee with burned sugar

TORTA BANANA

Home-made banoffie pie, digestive biscuits base, topped with banana, toffee and cream with toffee sauce

GF VE SORBETTO MISTO

Mango Orange & black currant sorbet

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