



The Dome

• M I L A N O •

BREAKFAST

Buogiorno Duomo 20

- Tea/ Coffee
- Fresh Orange Juice
- Bakery Basket *
- Fresh and Dried Fruit

Buogiorno Italia 28

- Tea/ Coffee or Moka Express
- Bakery Basket *
- Bread, Butter and Jam, Bread and Nutella
- Fresh and Dried Fruit
- Milk and Cereals

Goodmorning 32

- Tea/ Coffee or American Coffee
- Juice
- Pancake *
- Fresh and Dried Fruit
- White Yogurt, Chocolate Muesli
- Eggs of Choice

BREAKFAST A' LA CARTE

Omelette Ham and Cheese 12 3,7

Scrambled Eggs, Bacon and Cherry Tomatoes 12 3,7

Avocado Toast 15

Cereal Bread, Salmon or Bresaola, Smashed Avocado, Poached Egg - 1,3,7,11,8,5

Pancake Experience * 12

Nutella, chocolate, Maple Syrup, Strawberry, Raspberries, Banana - 1,3,7,5,8

Super Food Bowl 14

Yogurt, Berries, Peanuts, Granola, Strawberry, Raspberries - 1,5,7,8

The Croissant * 5

Pastry Cream, Nutella, Apricot, Pistachio - 1,3,7,8

Black Forest 14

Chocolate, Cream and Cherry Cake - 1,3,7

Cheesecake 14

Sauces: Red Fruits / Caramel / Nutella - 1,7,8

COFFEE BAR

Espresso 4

Coffee with Cream 5

One moka for Two People 8

Double Espresso 6

Decaffeinated 4

Barley Coffee 4/5 small/big

Ginseng Coffee 4/5 small/big

Vetrino 5 Coffee Milk Frothed with Cocoa

Vetrino The Dome 6 Coffee, Marshmallow Cream, Cream

American Coffee 6

Shaken Coffee 8

Baileys / Amaretto / Frangelico

Cappuccino / Latte Macchiato 6

Cappuccino The Dome 8 Cappuccino with Gold Leaf

Chai Milk 8

Cold or Warm Milk, Chai Tea,
Cinnamon

Pink Milk 8

Cold or Warm Milk, Strawberry
Extract

Spanish Latte 8

Cold or Warm Milk, Condensed Milk,
Coffee, Dulce de Leche

Selection of Teas and Infusions 8

Every day from 8.30 to 11.00

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.



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ALL DAY DINING

Burrata and Apulian Tarallo 20

Burrata, Apulian Tarallo, Cantabrian Anchovies, Cherry Tomato Confit - 1,4,7

Pan* y Tomate, White Grapes and Patanegra 26 - 1, 5, 8, 11

Zucchini Carpaccio and homemade Pan Brioche 20

Zucchini Carpaccio, Cherry Tomatoes, Pesto Sauce, Parmesan (Reggiano) Cheese and Pine Nuts. With our Pan Brioche - 1,3,5,7,8

Chicken Salad with Avocado 18

Avocado with Chicken, Bacon, Cherry Tomatoes and Caesar Sauce

Steamed Margherita 14

Steamed Dough*, Flagella Tomato, Apulian Burrata and Basilic - 1, 7

Marinara Special 14

Steamed Dough*, Garlic Tomato, Sheep's Ricotta Cheese, Fried Artichokes and Marjoram - 1,5,7

Nuvola la Mortadella 14

Flat Bread*, Cow's Milk Ricotta Cheese, Chopped Pistachios, Lemon Peel, Herbs - 1,7,8

The Tartufo 22

Crispy Flat Bread*, Apulian Mozzarella, Black Truffle - 1, 7, 8

Tuna Tartare 18

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

Salmon Tartare 18

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

Fassona Tartare 20

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

Veggie Tartare 16

Heart of Ox Tomato, Datterino Tomato, Cucumber, Mango, Peach, Cashew and Vegan Mayonnaise with Tomato - 5

Eggplant Parmigiana 16

Eggplant, Tomato, Basil, Mozzarella - 1, 5, 7, 8, 9

Cocollos Oyster on Ice (3 pz),

Shot of Granita Grapefruit 18 - 4

Mexican-style of Amberjack Ceviche 22 - 1,4,5

Tortilla, Amberjack*, Guacamole, Cherry Tomatoes, Maldon Salt and Lime

To combine with Extra Shot Tequila Patron 8

Mini Cheeseburger, Chips*, Sauces, Iceberg Salad 18 - 1,5,7

Club sandwich, Chips*, Salad 20 - 1,3,5,7

Greek Salad with Spinach and Seeds 16

Spinach, Cucumber, Feta Cheese, Onion, Tomatoes, Black Olives, Honey Vinagrette - 7

Lobster Roll 40

Bread, Lobster*, Salad, Cherry Tomatoes, Lemon Mayonnaise - 1, 2, 3, 4, 7, 8, 10

The Dome Poke 20

Basmati Rice, Red Cabbage, Tartare (at your choice, Salmon* or Tuna*), Seeds, Crispy Onion, Ponzu Sauce - 1, 4, 6, 8, 11

Heritage Prunier Spoon Caviar (20gr), Butter Croutons 80 - 1,4,7

Bowl of Fresh and Dried Fruit 12

Pineapple, Strawberry, Mango, Red Fruit, Kiwi, Dragon Fruit, Mixed Nuts - 5, 8,

Avocado Toast 15

Cereal Bread, Salmon or Bresaola, Smashed Avocado, Poché Egg - 1, 3, 4, 5, 7, 8, 11

Pancake Experience 12

Pancake*, Nutella, Chocolate, Maple Syrup, Red Fruits and Banana - 1, 3, 5, 7, 8, 11

Lemon Cake 12

Lemon Cake, Sorrento Lemon Cream, White Chocolate Sauce - 1, 3, 7

Black Forest 12 - 1,3,7

Chocolate, Cream and Cherry Cake. Sauces: Chocolate / Cherry - 1, 3, 7

Cheesecake 12 - 1,7,8

Sauces: Red Fruits / Caramel / Nutella

Wow Cake 15 - 1,7,8

Milk Cake with Milk Cream, White Chocolate, Almonds, Meringue and Red Fruits

Classic Tiramisù 12 - 1,3,7

Savoyard, Coffee and Mascarpone

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COFFEE BAR

- Espresso 4
- Coffee with Cream 5
- One moka for Two People 8
- Double Espresso 6
- Decaffeinated 4
- Barley Coffee 4/5
small/big
- Ginseng Coffee 4/5
small/big
- Vetrino 5
Coffee Milk Frothed with Cocoa
- Vetrino The Dome 6
Coffee, Marshmallow Cream, Cream
- American Coffee 6
- Shaken Coffee 8
Baileys/ Amaretto/ Frangelico
- Cappuccino / Latte Macchiato 6
- Cappuccino The Dome 8
Cappuccino with Gold Leaf
- Chai Milk 8
Cold or Warm Milk, Chai Tea, Cinnamon
- Pink Milk 8
Cold or Warm Milk, Strawberry Extract
- Spanish Latte 8
Cold or Warm Milk, Condensed Milk, Coffee, Dulce de Leche
- Selection of Teas and Infusions 8

SOFT DRINKS

- Water Panna / S. Pellegrino 50 cl 4
- Water Panna / S. Pellegrino 75 cl 6
- Detox Fruity Water 6
Lime, Blueberrie and Rosemary
- Energy Boost Fruity Water 6
Orange Juice, Red Fruits, Ginger and Anise
- Pink The Dome Lemonade 14
Lemonade, Strawberry Cotton Candy, Gold Leaves
- Fruit Juice "Unico Ingrediente" Podere Francesco 6
Peach, Pear, Green Apple, Apricot and Fuji Apple
- Orange Juice 8
- Homemade Extract 9
Pineapple, Ginger and Peach
- Coke / Coke Zero 6
- Feever Tree Tonic Water Mediterranea/ Indian 8
- Feever Tree Ginger Beer 8
- Cedrata Tassoni 6
- Chinotto Lurisia 6

COCKTAILS E DRINKS

- 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
Beluga Vodka and Philadelphia, Yogurt and Sour Cherry Syrup
- The Dome #2
Peruvian Brandy, Tea Liqueur, Earl Grey Tea Infusion, White Peach and Vanilla Foam
- The Dome #3
Mezcal, Amaro Montenegro and Salted Shrub with Raspberries
- The Dome #4
Rum Brugal 1888, Rum Plantation Pineapple, Vanilla and Mango Syrup, Coconut Milk and Lime
- The Dome #5
Bourbon Wiskey, Bitter Mix Homemade and Red Fruits Vermouth
- The Dome #6
Malfy Gin, Honey Mix with Sichuan Pepper and Lemongrass
- The Dome #7
Infusion of Casamigos Tequila with Butterfly Pea Flower, Lime, Sugar, Grape Mogu Mogu, Apricot, Egg White and Pink Grapefruit Seltz
- SIGNATURE ALCOHOL FREE 16
- The Dome #8
Pineapple Juice, Guava Syrup, Tabasco and Ginger Beer
- The Dome #9
Mint, Milk and Avocado, Ruby Chocolate and Cinnamon

WINE BY THE GLASS

SPARKLING

- Casa Vittorino 12
- Bellavista Brut 16
- Bellavista Rosè 18
- Ruinart Brut 25
- Ruinart Rosè 30

WHITE

- Penelope Pecorino 10
- Feudi di Romans Chardonnay 12
- St Michele Appiano Gewurztraminer 12
- Gilfestain Sauvignon 14

RED

- Penelope Montepulciano 12
- Feudi di Romans Merlot 12
- Gilfestain Pinot Nero 14
- Guado al Tasso Il Bruciato 16

ROSÈ

- Penelope Cerasuolo 10
- Terre Siciliane SYRAH 12
- By OTT 12



SPARKLING

Marcalberto Sansannè Brut Metodo Classico 40

Bellavista Alma Grand Cuvée Brut Franciacorta DOCG 65

Bellavista Rosè Franciacorta DOCG 95

Camossi Dosaggio Zero Franciacorta DOCG 50

Ca' Del Bosco Cuvée Prestige Franciacorta DOCG 70

Ca' Del Bosco Cuvée Prestige 1,5 lt Franciacorta DOCG 150

Ca' Del Bosco Cuvée Annamaria Clementi Riserva

Franciacorta DOCG 190

CHAMPAGNE

Ruinart "R" de Ruinart AOC Champagne 120

Ruinart Blanc de Blancs AOC Champagne 150

Ruinart Blanc de Blancs 1,5 lt AOC Champagne 300

Ruinart Rosè AOC Champagne 140

Perrier-Jouet Grand Brut AOC Champagne 100

Perrier-Jouet Belle Epoque AOC Champagne 300

Perrier-Jouet Blason Rosè AOC Champagne 160

Dom Pérignon Dom Pérignon AOC Champagne 350

Dom Pérignon Dom Pérignon P2 2002 AOC Champagne 600

WHITE

Felluga Ribolla Gialla Friuli Colli Orientali DOC 40

Felluga Sauvignon Friuli Colli Orientali DOC 40

Feudi di Romans Chardonnay Friuli Isonzo DOC 35

Feudi di Romans Friulano Friuli Isonzo DOC 35

Jermann Vintage Tunina Venezia Giulia IGT 90

Jermann Pinot Grigio (tappo sughero/vite Stelvin) Venezia

Giulia IGT 40

Feudi di Romans-Borgo dei Vassalli Ribolla Gialla Venezia

Giulia IGT 30

St. Michele Appiano Chardonnay Alto Adige DOC 35

St. Michele Appiano Sauvignon Alto Adige DOC 55

St. Michele Appiano Gewurztraminer Alto Adige DOC 35

Gilfestain Gewurztraminer Alto Adige DOC 40

Gilfestain Sauvignon Alto Adige DOC 45

Cervaro della Sala Cervaro della Sala Umbria IGT 100

La Monacesca Mirum Verdicchio di Matelica Riserva DOCG 50

Masciarelli Villa Gemma Bianco Colline Teatine IGT 30

Emidio Pepe Pecorino Colli Aprutini IGT 120

Cantine Nicosia Vulkà Etna Bianco Etna DOC 40

Domaine Laroche Chablis Laroche Les Chanoines Chablis

AOP 60

Albert Pic Chablis Saint Pierrehablis AOP 65

RED

Gilfestain Lagrein 50

Gilfestain Pinot Nero 45

Villa Calcinaia Piegaià Chianti Classico Chianti Classico

DOCG 35

Podere Luigi Einaudi Dolcetto Dogliani Dolcetto Dogliani

DOCG 30

Allegrini Corte Giara Amarone della Valpolicella Amarone della Valpolicella docg 70

Allegrini Corte Giara Ripasso Valpolicella DOC 45

Bertani Amarone Classico Amarone della Valpolicella DOCG 220

Guado al Tasso Il Bruciato Bolgheri DOC 50

Palladino Nebbiolo D'Alba Nebbiolo D'Alba DO 40

Coppi Pellirosso Negroamaro Salento IGT 35

Coppi Senatore Primitivo Gioia del Colle DOC 50

Feudi di Romans - Borgo dei Vassalli Merlot Friuli Isonzo DOC 35

Masciarelli - Marina Cvetic Montepulciano D'Abruzzo Riserva 50

ROSÈ

Masciarelli Villa Gemma Cerasuolo D'Abruzzo Cerasuolo

D'Abruzzo DO 40

Quattrocieli Colarium Syrah Rosato Terre Siciliane IGT 30

Château de Roquefort Côtes de Provence Rosè "Corail" AOC

Côtes de Provence 75

Domaines OTT Rosè de Provence By OTT AOC Côtes de

Provence 50

SWEET WINE

Coppo Moscato d'Asti Moncalvina Moscato d'Asti DOCG 35

Donnafugata Ben Ryè Passito di Pantelleria DOC 100

Chateau Filhot Sauternes 2016 mezza AOC Sauternes 60



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