



Welcome in a dynamic, international, colourful and sparkling space where elegance is discreet.

Vista Duomo is a place to savour slowly, contemporary but with an old-fashioned style, in our kitchen an intimate aftertaste of passion for food, a return to the origins between excellence and simplicity.

The wonder in a plate. Revisitations of distant memories, flavours that belong to you and that you will rediscover here for the first time.

With skill and ingenuity our Chefs turn simplicity to a masterpiece, taking it through the raw products, Mediterranean red tuna, scampi, prawns from Mazara del Vallo in Sicily, local oysters, meat from animals reared outdoors all year round. They are excellences that are processed as little as possible to preserve their authentic flavour.

Let yourself be pampered by the heady aromas of a rich breakfast, taste our cocktails, discover our wine selection, and enjoy a true cookery journey made of love, top quality, raw products, research and dishes from our history. Each of our creations is a return of our origins, a plunge into tomorrow.

Cooking for you
is always an emotion

starters from my land

SELECTION OF COLD CUTS AND CHEESE
WITH OUR HOMEMADE JAM
€ 20 P.P

VEAL MARROW WITH TARTARE, TRUFFLE AND QUAIL EGG
Tuscan beef from Val di Chiana on veal marrow cooked and smoked over embers,
delicate and melting in a hot-cold contrast that makes this dish irresistible.
The composition is completed by the noble flavour of the truffle and the creaminess
of the quail egg that unites all the ingredients in an explosion of flavour. (3,5,10,12)

€ 32

VEAL CHOP IN SAVOURY SHORTBREAD BISCUIT ON GORGONZOLA CHEESE CREAM
Appetiser consisting of a knife-edged fillet of veal
inside two homemade savoury shortbread biscuits on a bed of strong Gorgonzola cream,
a dish created with taste and imagination thanks to the shape and freshness of our ingredients. (1,3,4,6,7)
€ 25

ORGANIC PAPPALATO AL POMODORO
Poached, fried, and melting egg yolk on fragrant, thick tomato soup and stale Tuscan bread
accompanied by basil-flavoured parmesan mousse and crispy chopped onions.
A reinterpretation of a great classic. (1,3,5)
€ 18

VEGETARIAN GARDEN MEETS VEG CHEESE
Cream of 24-month Grana Padano cheese flavoured with basil
with fresh broad beans and peas and their sprouts. (5,6,13)
€ 18

BREAD AND OIL OF OUR OWN PRODUCTION
€ 6 p.p.

starters from my sea

AMBERJACK IN CRUST

Tartare of Mediterranean amberjack,
wrapped in white bread crust and broccoli leaves
served with its cream. (1,4,5,6,16)

€ 24

THE SPHERE

Cold whipped cod with hint of aniseed,
on a nest of curly escarole and yellow cherry tomatoes
in a double texture. (4,5,7)

€ 26

FLOWERS ENCLOSE THE SEA

Courgette flowers stuffed with Cantabrian Sea
anchovies and a stringy heart of Sicilian Tuma cheese,
fried with crispy panko breadcrumbs. (1,4,5,12)

€ 20

SCALLOP IN THE SUN

Seared scallops placed on a bed of squid ink mayonnaise
accompanied by a cream of ginger-flavoured turnip tops
and caramelised red onion petals. (5,14)

€ 28

THE RED PRAWN

Raw Sicilian prawn, marinated in orange juice,
served with flakes of salted ricotta cheese from Norcia,
matured for 4 months. (2,5,16)

€ 30

EXCLUSIVE "GRAN CRUDO DI MARE"

1 oyster, 1 scampo, 1 red prawn, 1 mini tuna tartare,
1 salmon tartare, 1 amberjack carpaccio.
(Possible variations according to market availability) (2,4,5,14,16)

€ 60

our first courses

SPAGHETTI WITH FISHBONES

Big spaghetti from Gragnano with sea urchin pulp,
saffron and crispy quinoa. (1,2,5,6,14,15)

€ 28

TASTES OF THE SEA

Seafood calamarata pasta with yellow
cherry tomatoes confit. (1,2,3,4,5,9,14,15)

€ 26

EVOLUTION BETWEEN LAND AND SEA

Freshly made spaghetti tonnarello
with anchovy dripping from Cantabrian Sea and dried tomatoes,
served on a bed of rye bread sauce with its lime-flavoured crumble. (1,2,5,7,8,16)

€ 25

SCENT OF SICILY

Linguine from Gragnano with green pistachio sauce,
served with quenelle of raw red prawn tartare
and burrata cheese mousse. (1,2,5,7,8,16)

€ 30

SIMPLY ... CARBONARA

Mezze maniche carbonara of toasted pork cheek and its base
with our organic egg yolk cream and pecorino Romano cheese. (1,3,5)

€ 23

WELCOME TO MILAN

Risotto Milanese cooked according to tradition with meat stock and saffron pistils,
whipped with butter and Parmesan cheese matured for 36 months,
served with liquorice powder and saffron reduction. (1,5,7,9)

€ 24

main courses – fish

MACKEREL PIZZAIOLA

Mediterranean mackerel slices on potatoes cream and a bed of cherry tomatoes tossed with Ligurian olives and capers, flavoured with extra-virgin olive oil, parsley, and terra di olive. (4,5,12)

€ 28

OCTOPUS, WATER AND ESCAROLE

Seared octopus on quenelle of octopus water mousse and lime-scented escarole. (4,5,9)

€ 32

SEA RAINBOW

Seared tuna steak in a bread and sesame crust, on yoghurt sauce with soft fruit reduction and oriental mixed salad leaves and sprouts. (1,4,7,11,16)

€ 30

AMBERJACK IN THE WOODS

Slice of seared amberjack accompanied by chickpeas humus and crisp of turnip tops sauté with a spicy hint. (4,5,11)

€ 29

main courses – meat

FILLET

Herb-scented double cooked beef fillet of Bavarian young cow breed, wrapped in bacon slice, served with its cooking juice, and sautéed crispy spring onions.

€ 34

SPICY TAGLIATA

Grilled French sirloin beef steak, served with spiced lard from Colonnata, balsamic vinegar glaze and fried sage leaves.

€ 36

MILANESE CUTLET 2.0

Approx. 450 g bone-in veal cutlet with double breadcrumbs, cooked in butter as per Milanese tradition, accompanied by baked sweet potato chips and black garlic mayonnaise. (1,3,5,7)

€ 40

vegetarian suggestion

LA PARMIGIANA IN A DIFFERENT FORM

Courgette parmigiana bar with cherry tomato sauce and smoked provolone cheese, served with a basil sauce. (1,5,7,9)

€ 26

our selection of grilled meats

DARK RED TAMACO BEEF (Exclusive Vista Duomo)

The Dark Red Tamaco beef includes cows over 6 years old that have always lived on pasture.

Chop: **€12,00/hg**

T-bone: **€14,00/hg**

RUBIA GALLEGA

One of the world's most prized meats, it differs from other types of cattle because they are between 5 and 10 years old and are reared free-range in Galicia. The name "RUBIA" is due to the colour of their coat, that means "blond" in Spanish.

Chop: **€14/hg**

T-bone: **€16/hg**

YELLOW TOP IRELAND COW

Ireland is renowned for its high quality beef production and Irish cattle. They are highly appreciated in the global market. Medium-sized breed, known for its docile temperament, robustness and ability to thrive. It has a red coat with white markings on the face and body, raised on pasture with a diet based on fresh grass, which together with the age of the cow they give the yellow color of the external covering fat. The meat of these animals is highly prized for its flavor and its tenderness which is obtained with a maturation of 40 days.

Chop: **€12/hg**

T-bone: **€14/hg**

SIMMENTHAL TOMAHAWK BAVARIAN YOUNG COW

It is a cut from the front part of the beef loin.

Its peculiarity is the long bone that makes it resemble the ancient Native American axe.

Average weight 1.4/1.5 Kg. **€ 110**

SIMMENTHAL PICANHA BAVARIAN YOUNG COW

It is a typical cut of Brazilian cuisine and corresponds to the tip of the rump, typically triangular. Its main characteristic is the layer of fat more than 1 cm thick.

Minimum weight 500 gr

€8/hg

side dishes

BAKED SWEET POTATOES WITH SICILIAN RED ONIONS
AND YELLOW CHERRY TOMATOES

€ 8

VEGETABLES "CAPONATA"

€ 8

FENNEL SALAD WITH ORANGES AND LIGURIAN OLIVES

€ 8

"SCALORINA" SPROUTS SALAD, MANGO, AND WALNUTS

€ 8

LA NOSTRA SELEZIONE DI PURÈ HOMEMADE

PLAIN

€ 8

PISTACHIO

€ 10

HABANERO

€ 8

CARAMELIZED ONIONS

€ 8

TRUFFLE

€ 12

and finally..

SPICY TEMPTATION

Creamy quenelles of 75% dark chocolate with a hint of chilli pepper, accompanied by a bitter cocoa crumble on a bed of fresh raspberry coulis and its fruits. (1,3,7)

€ 14

OUR CHEF'S TIRAMISU

Éclair with a heart of delicious mascarpone cheese cream and creamy coffee covered with icing and cocoa powder. (1,3,7)

€ 13

TANGERINE INSPIRATION

Semifreddo of delicious late Sicilian tangerine cream with rich and crunchy chocolate biscuit base. (1,3,7)

€ 12

MILLEFEUILLE AND ONE MORE

Fragrant and caramelized puff pastry with homemade custard, currants, and soft fruits, accompanied by cream ice cream. (1,3,7)

€ 14

CANNOLO 2.0

Our chef's Sicilian cannolo revisiting with ricotta cheese cream, crispy wafer, chocolate crumble and candied fruit. (1,3,7,8)

€ 12

allergen

description

1	Gluten	Cereals, wheat, rye, barley, oats, emmer, Kamut, including hybrids and their by-products.
2	Crustaceans, shellfish and their by-products	Both sea water and fresh water: prawns, scampi, lobsters, crabs, hermit crabs and similar.
3	Eggs and their by-products	All products composed of eggs, even in a minimal part. Among the most common are mayonnaise, omelettes, emulsifiers, egg pasta, sweet and savoury cakes, biscuits, ice cream, creams, etc.
4	Fish and its by-products	This includes all those food products that are composed of fish, even if in small quantities.
5	Peanut And groundnut-based products	Packaged snacks, butter, creams and condiments in which it is present even in small quantities.
6	Soya bean and its by-products	Soya milk, tofu (bean curd), spaghetti, etc.
7	Milk and dairy products (lactose)	Yoghurt, biscuits and cakes, ice cream and all kind of milk-based creams, and any product in which milk is used.
8	Nuts, fruits in shell and their by-products	All products that include almonds, hazelnuts, walnuts, cashews, pecan nuts, ginkgo nuts, pine nuts, Brazil and Queensland (or macadamia) nuts, pistachios.
9	Celery and its by-products	Present in pieces and in soup preparations, vegetable soups, sauces and vegetable concentrates.
10	Mustard and mustard-base products	It can be found in sauces and condiments, especially in the Italian "Mostarda".
11	Sesame seeds and sesame seed-based products	Besides the whole seeds used for bread, traces can be found in some types of flour.
12	Sulphur dioxide and sulphites in concentrations exceeding 10mg/kg or 10mg/l expressed as so2	Used as preservatives, they can be found in canned fish products, foods pickled in vinegar, in oil and brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.
13	Lupine and its by-products	Present in many vegan foods in form of roast, sausage, flour and similar that have this protein legume as a base.
14	Molluscs and their by-products	Queen scallop, razor clam, great scallop, cockle, date shell, smooth clam, pelican's foot snail, sea snail, mussel, murex, oyster, patella, warty venus, tellina, clam, etc.
15	Frozen and deep-frozen	These are prepared from raw frozen or deep-frozen products.
16	Shock frozen	Fish intended to be eaten raw or almost raw have undergone a pre-seasonal reclamation treatment in accordance with the EC Regulation No. 853/2004, Annex III, Section VIII, Chapter III, Paragraph D, Point 3.

Our fishery products (finned fish and cephalopod molluscs) to be consumed raw or almost raw are mainly subjected to a remediation treatment to eliminate the risk of bacterial transmission, according to the indications provided by EC Regulation No. 853/2004 a treatment sufficient to guarantee the safety of these products is to shock the raw fish to a temperature of at least -20°C and then keep it at this temperature for at least 24 hours.

We invite our customers to inform the staff on duty of any allergies, dietary restrictions and ingredient preferences, so that they can better cope with the tasting experience proposed by our chefs. Documentation is available on request.



Thank you for your visit