

DaCaio

RESTAURANT + BAR

Insalate Salads

Rocket salad with pine nuts
and parmesan ^{e, i, g, h}
€ 12,00

Mixed small salad ^{i, g}
€ 7,50

Cucumber salad with
crème fraîche and lemon ^{g, j}
€ 7,50

Le zuppe Soups

Aubergine and tomato soup
with roasted pine nuts,
olive oil and yoghurt
€ 12,00

Fish soup "DaCaio"
with roasted ciabatta
€ 15,00

DaCaio Speciale

Spaghetti "del boss" with fillet tips
and chili-cream sauce ^{a, g, i, l}
€ 19,50

Tagliatelle "DaCaio" with truffle
swirled in a parmesan loaf ^{a, c, g}
€ 26,00

Beef Tartar (250g)
prepared at the table
€ 29,00

Prawns flambéed at the table with
vodka on a bouquet of salad
€ 25,00

"Crêpes suzette" flambéed at
the table with berries
€ 18,00

Contorni Side dishes

Rosemary potatoes
€ 3,50

French fries
€ 5,50

Mashed potatoes with
black truffle ^g
€ 6,00

Wild broccoli
€ 5,80

Spinach swirled in butter
with parmesan ^g
€ 5,50

Antipasti Starters

Tomato bruschetta on roasted Italian bread ^g
€ 9,00

Creamy burrata with marinated tomatoes and basil ^l
€ 16,00

Beef carpaccio "Cipriani-Style" with rocket salad
and truffle sauce ^{g, j, c}
€ 19,00

Antipasti "DaCaio"
Carpaccio, vitello tonnato, pulpo, scampi,
Prosciutto and burrata ^{j, l, g, b, n}
€ 25,50

Grilled pulpo with chimichurri, peperonata
and roasted focaccia
€ 18,50

Vitello Tonnato ^{g, j, d}
€ 18,50

Crouquetas de Jamon with green asparagus salad,
mustard seeds and blackberries
€ 19,50

I primi Pasta

Gnocchi with fresh peas, mint and pistachios
€ 17,00

Spaghetti with shrimps in lobster
lemongrass sauce ^{a, i, g, n, l}
€ 23,00

Orecchiette with fresh vine tomatoes, basil and
and stracciatella
€ 19,50

Rosemary risotto with roasted mushrooms of the season
and shaved Parmesan
€ 21,00

Catherine Andrée's goat's cheese cannelloni
with fava beans, lemon and savory
€ 19,50

I secondi Main courses

Tuna tataki with sesame seeds, avocado cream,
pickled ginger, radish and ponzu sauce
€ 36,00

Fillet of sea bass with barley-cucumber risotto,
dill flowers, lemon dill beurre blanc
€ 36,50

Pink roasted rack of lamb with warm artichoke salad,
peppers and basil gnocchi
€ 38,00

Tagliata with rocket salad and truffle mayonnaise ^{c, l, j}
€ 33,00

Alla griglia From the grill

Gilthead ^d
€ 29,50

Veal cutlet
€ 36,00

Entrecôte (beef) 300 g
€ 38,00

Fillet of beef:

Ladies Cut 180 g € 32,00
or per 100 g € 18,00

All grilled dishes are served with
rosemary potatoes or salad.

Il guazzetto Sauces

Truffle mayonnaise
€ 4,80

Herb butter ^{g, j}
€ 2,00

Béarnaise sauce ^{c, g, l, j}
€ 3,50

Red wine sauce ^{g, i, l}
€ 5,00

Dolci e formaggi Dessert and cheese

Bicchierini DaCaio
(Chocolate mousse, crème brûlée,
tiramisu and panna cotta)
€ 12,00

Crème brûlée ^{c, g}
€ 9,00

Lemon tart with raspberry sorbet
€ 12,00

Strawberry parfait with rhubarb
meringue and tarragon
€ 12,00

Tiramisu ^{c, g, h, l}
€ 9,00

Gelato
Strawberry, vanilla, chocolate ^g
per scoop
€ 5,00

Lemon sorbet
per scoop
€ 5,00

Variation of cheese with
fig mustard ^{a, g, j, h}
small dish
€ 18,00
large dish
€ 22,50