

DaCaio

RESTAURANT + BAR

Insalate Salads

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

Mixed small salad ^{i, g}
€ 6,00

Cucumber salad with creme fraîche
and lemon ^{g, j}
€ 6,00

Le zuppe Soup

Black salsify cream soup with curry
and fried scallops ^{n, d, g, l, i}
€ 13,00

Fish soup "DaCaio"
with roasted ciabatta
€ 14,00

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}
€ 24,00

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

"Crêpes suzette" flambéed at the table
with berries
€ 16,00

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

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, calamaretti, scampi,
Prosciutto and burrata ^{j, l, g, b, n}
€ 24,00

Calamaretti "aglio olio" with parsley and lemon ^{d, g, n}
€ 17,50

Vitello Tonnato ^{g, j, d}
€ 17,50

I primi Pasta

Penne with walnut rocket pesto and shaved crottin ^{c, e, g, l}
€ 16,00

Spaghetti with shrimps in lobster lemongrass sauce ^{a, i, g, n, l}
€ 21,00

Pappardelle with venison ragout, dark chocolate
and crispy bacon
€ 19,50

Saffron risotto with burrata and pine nuts ^{g, l, e}
€ 17,50

Ravioli of veal ossobuco with lemon sage butter,
black pepper and onion cream
€ 21,00

I secondi Main courses

Cod fillet with Jerusalem artichoke risotto,
Hazelnut beurre blanc and spinach ^{d, e, g, l}
€ 32,00

Tuna tataki with sesame vegetables,
Soy sauce and mango ^{d, e, f, k, l}
€ 37,00

Pink roasted duck breast with brussels sprouts,
beetroot apple chutney and Macaire potatoes ^{a, c, l}
€ 36,00

Tagliata with rocket salad and truffle mayonnaise ^{c, l, j}
€ 31,00

Alla griglia From the grill

Gilthead ^d
€ 28,00

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

Chocolate and olive oil cake with
marzipan ice cream and blueberries
€ 11,00

Tiramisù ^{c, g, h, l}
€ 8,50

Gelato
Strawberry, vanilla, chocolate ^g
per scoop
€ 3,50

Lemon sorbet
per scoop
€ 3,50

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

1 preservatives, 2 antioxidant, 3 sweetener, 4 artificial colours, 5 blackened
a Cereals containing gluten, b crustaceans, c eggs, d fish, e peanuts, f soy, g milk & lactose,
h edible nuts, i celery, j mustard, k sesame seeds, l sulfur dioxide & sulfites, m lupins, n mollusks