

# DaCaio

RESTAURANT + BAR

## Insalate Salads

Rocket salad with pine nuts  
and parmesan  
€ 12,00

Mixed small salad  
€ 7,50

Cucumber salad with crème fraîche,  
mustard seed and oxalis  
€ 7,50

## Le zuppe Soups

Parmesan soup with grappa  
and black pepper  
€ 12,00

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

## DaCaio Speciale

Spaghetti "del boss" with fillet tips  
and chili-cream sauce  
€ 22,50

Tagliatelle "DaCaio" with truffle  
swirled in a parmesan loaf  
€ 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

"Crêpe's suzette" flambéed at  
the table with berries  
€ 18,00

## Contorni Side dishes

Rosemary potatoes  
€ 3,50

French fries  
€ 7,00

Mashed potatoes with  
black truffle  
€ 6,00

Wild broccoli  
€ 5,80

Spinach swirled in butter  
with parmesan  
€ 5,50

## Antipasti Starters

Tomato bruschetta on roasted Italian bread  
€ 9,00

Creamy burrata with marinated tomatoes and basil  
€ 16,00

Beef carpaccio "Cipriani-Style" with rocket salad  
and truffle sauce  
€ 19,50

Antipasti "DaCaio"  
Carpaccio, vitello tonnato, pulpo, scampi,  
Prosciutto and burrata  
€ 25,50

Grilled pulpo with mojo verde,  
romaine lettuce and white polenta  
€ 18,50

Vitello Tonnato  
€ 18,50

Loup de Mer pickled with lemon in  
aji amarillo sauce and celery mayonnaise  
€ 19,50

## I primi Pasta

Spaghetti al limone with black pepper,  
basil and parmesan cheese  
€ 17,50

Cavatelli with salsiccia, fennel seeds and tomato  
€ 19,50

Pistachio risotto with green asparagus,  
mint and goat cheese  
€ 19,50

Conchiglioni with prawn ragout, lobster bisque,  
peas and watercress  
€ 24,00

Spinach ravioli tossed in brown butter  
with smoked scarmorza  
€ 21,00

## I secondi Main courses

Tuna tataki with sesame seeds, avocado cream,  
pickled ginger, radish and ponzu sauce  
€ 34,00

Cod fillet with broad beans in  
lovage-lemon sauce  
€ 36,00

Pink roasted lamb carée with artichoke,  
radicchio cream and pine nuts  
€ 34,00

Beef tagliata with rocket and truffle mayonnaise  
€ 31,00

## Alla griglia From the grill

Sea bream  
€ 29,50

Veal cut  
€ 36,00

Entrecôte (beef) 300 g  
€ 39,50

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  
€ 2,00

Béarnaise sauce  
€ 3,50

Red wine sauce  
€ 5,00

## Dolci e formaggi Dessert and cheese

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

Crème brûlée  
€ 9,00

Marinated strawberries with  
mascarpone cream, strawberry  
granité and Szechuan pepper  
meringue  
€ 12,50

Rhubarb tart with white chocolate  
ganache and basil yoghurt ice cream  
€ 14,00

Tiramisu  
€ 10,00

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

Lemon sorbet  
per scoop  
€ 5,00

Variation of cheese with  
fig mustard  
small dish  
€ 18,00  
large dish  
€ 22,50