

# DaCaio

RESTAURANT+BAR

## Insalate Salads

Rocket salad with pine nuts  
and parmesan  
€ 12,00

Mixed small salad  
€ 7,50

Cucumber salad with sour cream,  
mustard seeds and dill  
€ 12,00

## Le zuppe Soups

Fresh tomato soup  
with olive oil and basil  
€ 12,50

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

## DaCaio Speciale

Spaghetti "del boss" with fillet tips,  
mushrooms and chili-cream sauce  
€ 24,50

Tagliatelle "DaCaio" with truffle  
swirled in a parmesan loaf  
€ 28,50

Beef tartare (250g)  
prepared at the table  
€ 29,50

Prawns flambéed at the table with  
vodka on a bouquet of salad  
€ 26,00

"Crêpe's suzette" flambéed at  
the table with berries  
€ 19,50

## Contorni Side dishes

Rosemary potatoes  
€ 4,50

French fries  
€ 7,00

Mashed potatoes with  
black truffle  
€ 7,00

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 oxheart tomatoes,  
tomato water and herbs  
€ 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 scallop with carrots,  
sea buckthorn and fresh coriander  
€ 22,00

Vitello Tonnato  
€ 19,50

Yuzu-marinated salmon fillet with cucumber,  
buttermilk and mint  
€ 22,50

## I primi Pasta

Spaghetti al Vino Bianco  
with prawns, garlic and parsley  
€ 24,00

Gnocchi al Limone with parmesan and basil  
€ 19,50  
+ Caviar 10 g  
€ 36,00

Risotto ai Frutti di Mare with wild fennel  
€ 26,50

Bucatini Carbonara with egg yolk,  
parmesan and guanciale  
€ 19,50

Tortelloni with fresh goat's cheese, lemon,  
chanterelle mushrooms and pine nut butter  
€ 22,00

## I secondi Main courses

Short-fried tuna fillet with pistachios, braised  
cherry tomatoes, pickled aubergines and tomato beurre blanc  
€ 36,50

Turbot fillet with melted anchovy butter,  
Amalfi lemons, parsley and leeks  
€ 39,50

Pink-roasted rack of lamb with gnocchetti, beans,  
braised shallots, pesto and thyme jus  
€ 43,00

Beef tagliata with rocket and truffle mayonnaise  
€ 34,00

## Alla griglia From the grill

Sea bass  
€ 29,50

Veal cut  
€ 39,00

Entrecôte (beef) 300 g  
€ 42,00

Fillet of beef:

Ladies Cut 180 g € 34,00  
or per 100 g € 19,00

All grilled dishes are served with  
rosemary potatoes or salad.

## Il guazzetto Sauces

Truffle mayonnaise  
€ 4,80

Herb butter  
€ 3,00

Béarnaise sauce  
€ 4,50

Red wine sauce  
€ 5,00

## Dolci e formaggi Dessert and cheese

Bicchierini DaCaio  
(Chocolate mousse, crème brûlée,  
tiramisu and panna cotta)  
€ 14,00

Crème brûlée  
€ 10,00

Lemon tart with strawberries,  
meringue and sour cream ice cream  
€ 14,00

Apricot crumble  
with vanilla ice cream and rosemary  
€ 12,00

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  
€ 19,00  
large dish  
€ 23,00