

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

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
€ 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

Calamaretti in white wine with lemon
mayonnaise, garlic and parsley
€ 18,50

Vitello Tonnato
€ 18,50

Salmon crudo with yuzu, cucumber
and buttermilk
€ 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

"Frutti di mare" risotto
€ 24,00

Gnocchi in brown sage butter with chanterelles,
goat cheese and parma ham
€ 21,00

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

I secondi Main courses

Tuna tataki with shiitake mushrooms, wasabi
soy mayonnaise and gomaee
€ 36,00

Sea bass fillet with herb potato cream,
aubergine and pine nuts
€ 34,00

Rosemary-roasted free-range poularde breast
with chanterelles and piemontese
hazelnut kohlrabi purée
€ 36,00

Beef tagliata with rocket and truffle mayonnaise
€ 33,00

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

Sicilian cannoli with ricotta,
cherries and sorbet
€ 12,50

Poached peach
with prosecco sabayon
and pistachio ice cream
€ 14,50

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

Please ask our staff for information regarding allergens and additives.