

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 foam soup with
grappa and croutons
€ 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
€ 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 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

Romaine lettuce heart
with goat's cheese and green asparagus
€ 19,50

Vitello Tonnato
€ 18,50

Pulpo pescaccio with pea mayonnaise,
lime, baked squid and coriander oil
€ 21,00

I primi Pasta

Penne all'arrabbiata with creamy burrata
€ 17,50

Spaghetti with prawns in lobster
and lemongrass sauce
€ 23,00

Cavatelli with salsiccia,
fennel seeds and tomato
€ 21,00

Risotto with asparagus
and 48-hour cooked short rib
€ 24,50

Nettle gnocchi in brown butter,
pine nuts and goat's cream cheese
€ 19,50

Agnolotti with smoked ricotta,
young peas and morels
€ 22,50

I secondi Main courses

Seared tuna fillet with pistachios, confit tomato tartare,
aubergine and tomato-anise beurre blanc
€ 37,00

Fillet of char with young kohlrabi,
pickled radishes and lemon lovage sauce
€ 34,00

Medium-rare rack of lamb with potato gratin, caramelised Roscoff
onions, romaine lettuce hearts and wild garlic salsa verde
€ 38,00

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

Rhubarb with nut granola,
roasted Italian meringues and sorbet
€ 12,50

Cheesecake with pink grapefruit
and Campari sorbet
€ 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