

MENU

Tasting

Roasted Octopus

with stewed escarole and anchovies from Cetara



Small tubes

with Veraci Clams, Chickpeas and Guanciaie soup



Sea bream

with Courgette Fan and its Cream



Caramelized Williams Pear

Creamy Mascarpone, Cat's Tongue



About the Tasting Menu,
uniform service for all diners is appreciated

60

Appetiser

Roasted Octopus

with stewed escarole and anchovies from Cetara



16

Mackerel and Pumpkin

with Potato Cips



15

Fagottino di Spigottino di Spigola

with seasonal vegetables and rocket drops



18

Raw DADIEGO RESTAURANTE

Fish from Liguria and Sicily, Crustaceans, Oyster Gillardeau and Citrus and Vegetable Sauces



35

Stuffed pepper

Breadcrumbs, Capers, Olives and Fennel Tarallo



12






ALLERGEN IS NOT POISON (but someone has to pay attention)
If you suffer from food allergies or intolerances, please let our staff know.
Who will be able to put you in a position to avoid genres that contain products to which you are allergic or

Be aware, however, that the food and drinks offered in this venue are produced in workshops and served on premises where products containing the following allergens are used and served:
GLUTEN - SHELLFISH - EGGS - FISH - PEANUTS - SOYA - MILK - NUTS - CELERY - MUSTARD
SESAME SEEDS - SULPHUR DIOXIDE AND SULPHUROXIDES - MOLLUSCS
and that cross-contamination cannot be excluded, especially in the presence of free service and buffets.






* Raw fish is blast chilled (according to EC Regulation 853-2004)

Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya	Dairy products
Nuts	Celery	Mustard	Sesame seeds	Anad. Soft. and Sulphites	Molluscs	Lupines

First

Small tubes with Veraci Clams, Chickpeas and Guanciale soup 	18
Risotto Vialone Nano San Massimo estate seafood risotto 	20
Tagliolino milk and semolina with Sea Urchin, Basil Pesto and Paprika Caviar 	22
Scialatielli Amalfitani <small>DADIEGO</small> with Crustaceans and Seafood (Ancient Amalfi recipe) 	25
Ravioli Sheep's Cheese, Potatoes and Mint 	15

Seconds

Fish Grill <small>DADIEGO</small> with Crustaceans and Vegetables 	30
Sea bream with Courgette Fan and its Cream 	25
Chowder <small>DADIEGO</small> 	28
Fried Calamari, Prawns and Mullet 	23
Fassona cube with Aromatic Herbs and Trifoliated Mushrooms 	22
Covered	3








OUR CRUDIES

Sicilian Red Prawns	6€
Scampi	6€
Oyster Special Gillardeau No. 3 France	6€
Tartare with Vegetable Crudaiola	18
Carpaccio	18
Raised Raw Fish	70

Catch of the Day

Fish from Liguria and Sicily, Crustaceans, Oyster Gillardeau and Citrus and Vegetable Sauces

Sweet Delicacies

Tart Lemon Cream and Burnt Meringue 	9
Caramelized Williams Pear Creamy Mascarpone, Cat's Tongue 	9
Mont Blanc Chestnut Puree, Meringue and Chantilly Cream 	10
Dark Chocolate Parfait Red Fruit and Hazelnut Heart 	12
Citrus Fruit Ice Cream  	7
Simply Fruit with accompanying sauces	8
Ice cream and its compositions 	10