

MENU

Tasting

Hake in Guazzetto

with Potatoes



Liar Raviolo

with Crustacean and Mollusc Ragout



Fried Cod Heart

with Caramelized Tropea Onion



Chocolate Cigars

with Caramelised Pears and Coconut



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

55

Starters

Hake in Guazzetto

with Potatoes



15

Grouper ceviche

Spring onion, green pepper, lime and coriander



20

Sea assortment

at the Steam



18

Raw

DADIEGO
RISTORANTE

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

35

Aubergine Parmigiana






12

ALLERGEN IS NOT POISON (but someone has to pay attention)
If you have any food allergies or intolerances, please let our staff know.
Who will be able to help you avoid products that contain products to which you are allergic or intolerant.
Please be aware, however, that the food and drinks offered in this restaurant are produced in workshops and
served on premises where products containing the following allergens are used and served:
GLUTEN - CRUSTACEANS - EGGS - FISH - PEANUTS - SOYA - MILK - NUTS - CELERY - MUSTARD
SESAME SEEDS - SULPHUR DIOXIDE AND SULPHUR LUPINES- MOLLUSCS
and that cross-contamination cannot be excluded, especially in the presence of free service and buffets.





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

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

First

Spaghettoni di Gragnano Red prawns and Stracciatella 	18
Liar Raviolo with Crustacean and Mollusc Ragout 	17
Fish Paella 	22
Scialatielli Amalfitani <small>DADIEGO</small> with Crustaceans and Seafood (Ancient Amalfi recipe) 	25
Half a Pacchero with cherry tomatoes, fried aubergines and pine nuts 	13

Seconds










Fish Grill <small>DADIEGO</small> with Crustaceans and Vegetables	30
Sliced Red Tuna with Caponata di Verdure 	28
Amberjack escalope with Cicorietta Ripassata 	25
Fried Cod Heart with Caramelized Tropea Onion 	20
Milanese veal chop with Spinachini 	18
Covered	3

DADIEGO

The dishes that have marked the history of our restaurant

The price of off-menu items varies according to the catch of the day.

OUR CRUDE






Sicilian Red Prawns	6€
 Sicilian Red Prawns	
Scampi	6€
 Scampi	
Oyster Special Gillardeau France	5€
 Oyster Special Gillardeau France	
Tartare with Crudaiola Vegetables	15
 Tartare with Crudaiola Vegetables	
Catch of the Day	
Carpaccio	15
 Carpaccio	
Catch of the Day	
Raised Raw Fish	70
    Raised Raw Fish	
Fish from Liguria and Sicily, Crustaceans, Oyster Gillardeau and Citrus and Vegetable Sauces	

DADIEGO

DADIEGO

The dishes that have marked the history of our

SWEET DELICACIES

Tiramisù	9
	
Chocolate Cigars	9
with Caramelised Pears and Coconut	
	
Pistachio Namelaka	9
Savoury Crumble and Passion Fruit	
	
Peach Bavarian Cream	9
with Yuzu and Mint Meringue	
	
Citrus Ice Cream	7
	
Simply Fruit	8
with accompanying sauces	
Ice cream and its compositions	10
