



July.2018

ANTIPASTO

Table with 2 columns: Item Name and Price. Includes sections for '前菜' (Appetizers) and 'DACCI HAPPY SET' (Daily 2 drinks + 2 appetizers for 1000).

CHARCUTERIE / CHEESE

Table with 2 columns: Item Name and Price. Includes '4種類のハム盛り合わせ' and 'チーズ盛り合わせ'.

Table with 2 columns: Item Name and Price. Includes items like 'サンダニエーレ産生ハムとグリッシーニ' and '小海老のアヒージョ'.

SALAD

Table with 2 columns: Item Name and Price. Includes 'カリッと焼いたベーコンと国産ロメインレタスのシーザーサラダ'.

MAIN

Table with 2 columns: Item Name and Price. Includes 'イベリコ豚肩ロースのグリル' and '国産若鶏のジューシーローストチキン'.

PASTA

Table with 2 columns: Item Name and Price. Includes 'こだわりのパスタ Spaghetti スパゲティ' and 'ちりめんじゃこと'.

Table with 2 columns: Item Name and Price. Includes 'Casareccio カサレッツェ' and '三元豚バラ肉のラグーと'.

PASTA

Table with 2 columns: Item Name and Price. Includes 'こだわりのパスタ Spaghetti スパゲティ' and '小海老のジェノバ風バジリコソース'.

DOLCE

Table with 2 columns: Item Name and Price. Includes '手作りデザート ティラミス' and 'ゴールデンパイナップルのカタラーナ'.

■ We kindly ask you for an additional ¥300 / person as a table charge after 5:00 p.m. 17時以降、コベルト(席料)をお一人様300円頂戴しております。■ All prices listed are tax excluded. 8% tax will be added to the total. 表示価格はすべて税抜き価格です。別途 消費税として8%頂戴致します。■ No MSG for our natural "UMAMI" dishes. うまみ調味料の主成分であるグルタミン酸ナトリウムは一切使用していません ■ Cooked in Cold Pressed ZERO Trans Fat Oil made by NON GMO Ingredients. 当店の調理油は、国内基準でトランス脂肪酸を一切含まない、非遺伝子組み換えの原料を昔ながらの低温圧搾油法で絞られた一番搾りの油のみを使用しております。



July.2018

ANTIPASTO

		Appetizer			
DACCI HAPPY SET		Prociutto with grissini	580	Spanish-style garlic shrimp Ajillo	500
Every day Anytime 2 DRINKS + 2 APPETIZERS Beer Wine(Red White) 1000 Whisky and soda Sangria Rosso Sparkling wine +300		Today's Carpaccio In Oita prefecture	1200	Cattle ribulose Ajillo	750
		Homemade Sausage	580	Whelk Ajillo	750
				Bread	200 /2P
Assorted Appetizer	5kinds 1200 3kinds 750	Burrata Cheese,Figs and Prosciutto Caprese	1200	Champinon Grilled mushrooms	550
<u>Antipasto misto</u>					
Dacci's Meat and potatoes	Single Size 350 Double Size 650	Fried Cone and Squid	620	Fried Green Pepper	480
Cream Cheese Dip	450	Homemade Smoked Salmon with Lemon Sause	580	Steamed in Wine Natural mussels	L/ 1200 S / 700
Coriander and Arugula Salad	480	Tripa al pomodoro	580	Seafood Saute with Dried mullet roe	880
Sicilian green olive	300	French fries	480	Octopus Galician style With potato	550
Marinated Octopus and Celery	500	French fries truffle flavor	530		
CHARCUTERIE / CHEESE				DACCI's fried chicken with Garlic mayonnaise	480
Ham, Salami and Cheese					
4 kinds of ham platter L/1900 Raw ham from San Daniele, Spicy salami S/1000 Homemade boiled ham, Salami from Mantova					
3 kinds of Cheese platter L/2000 Gorgonzola, Parmigiano reggiano S/1200 ZAO Mozzarella					



SALAD

Salad	
Ceasers Salad (Romaine lettuce with Bacon)	950
Cobb Salad (Chicken,Salmon,Egg,Nats, Broccoli,Tomato,Cucumber)	1250
~ Topping~ Soft-boiled egg+100 Mozzarella+300 Coriander+200 Smorked Salmon+300	

MEAT

Main dish	
Lberian pig of the grill with Fried potato	1650
Juicy roasted chicken half cut We can meke 45minute	1750
US Beef rib roast Steak with Rucola and Parmigiano reggiano	1850

PASTA

DACCI's Special Pasta	
Spaghetti [1.9mm] Napoli PASTAI GRAGNANESI	
Dried young sardines and Cone with Peperoncini	1150
Raw ham, mozzarella and basil with tomato sauce	1250
 Spaghetтини [1.6mm] Toscana Martelli	
Cream spaghetti of sea urchin	1600
 Casareccio [Shoot Pasta] Napoli	

Stewed pork back ribs and mushroom with cream sauce	1200
Stewed sardine and fennel Sicilian style	1200
Gorgonzola with cream sause Casareccio or Gnocchi	1300

PASTA

DACCI's Special Pasta	
Spaghetti [1.9mm] Napoli PASTAI GRAGNANESI	
Chef Recommended ! ! "Amatriciana" 1180 Pancetta and onion with chili tomato sauce	
Madame Recommended ! ! Pancetta and mushrooms porcini cream risotto or Pasta 1200 Topping Sendai Zaoh mozzarella cheese 300	

Pancetta with egg cream sauce truffle flavor Carbonara	1150
Shrimp with Pesto "Genovese"	950
Spaghetti alla Pescatore	1750
Asari clams with white wine sauce or Tomato sause(+50)	1300
100% beef meat sauce Bologna style With soft-boiled eggs(+100)	1100
Smoked Salmon and Broccoli with cream sause	1250

DOLCE

Homemade dessert	
Tiramisu	480
Pine Crema Catalana	550
Vanilla Ice Cream	450
Season of Ice	520
Vanilla and Season Ice MIX	520

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