

# 'DALODI

A CIRCUS FOR TASTES, A FEAST FOR YOUR EYES



# Starters...

Two things people crave most... bread and circus!

King Suppli . . . . . € 3,00

Kataifi Shrimp . . . . . € 12,00  
and glasswort

Fiorello . . . . . € 3,50  
fried zucchini flower with anchovies and fior di latte cheese

Selection of cured meats and cheeses € 18,00  
from the Lazio region, served with honey and mustards

Poached egg with truffles . . . € 13,00  
served with toasted bread

Classic eggplant . . . . . € 9,00  
parmigiana

Marango meatballs. . . . . € 9,00  
and thyme mayonnaise

'DALODI'



# First course...

Circus people belong to cylinders and trapezoids, boxes and circles of fire; they do not walk on straight lines and solid ground...

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**Fettuccine with truffle . . . . . € 18,00**

cream of parmigiano reggiano DOP 36 months

**Gnocco, potato dumpling . . . . . € 17,00**

shrimps and lime

**Turnip greens and ricotta ravioli . . . . . € 15,00**

served with eggplant sauce

**Spaghettone with three tomatoes and stracciatella €  
12,00**

**Spaghettone with butter and anchovies from Cetara €  
14,00**

**Juggler's first course . . . . . € 18,00**

Chef's daily selection



## Second course...and more

The circus is a world as fascinating as it is opaque: there is much talk about it while knowing little or nothing about it.

**Braised beef cheeks . . . . . € 21,00**

served with creamed potatoes

**Marango Beef Tagliata . . . . . € 21,00**

**Seared squid and black chickpea hummus . . € 20,00**

**Fish & chips . . . . . € 17,00**

**Sour or simple sautéed greens . . . . . € 6,00**

all'agro o ripassata

**Caponata of seasonal vegetables . . . . . € 6,00**

**Baked or fried potatoes. . . . . € 6,00**



# Pizza ...

A circus is a circus...

<b>Focaccia</b> . . . . .	€ 4,00
Italian flatbread	
<b>Marinara</b> . . . . .	€ 7,00
tomatoes, evo oil, garlic, oregano, basil, olives, anchovies and capers	
<b>Napoli</b> . . . . .	€ 9,00
tomatoes, fiordilatte cheese, anchovies, evo oil and basil	
<b>Margherita Dop</b> . . . . .	€ 10,00
San Marzano tomatoes, buffalo mozzarella DOP, evo oil and basil	
<b>Capricciosa</b> . . . . .	€ 12,00
tomatoes, fiordilatte cheese, hard-boiled egg, artichokes, taggiasche olives, prosciutto, basil, and champignon mushrooms	
<b>Patatosa</b> . . . . .	€ 9,00
Fiordilatte cheese, puff potatoes, basil and fresh rosemary	
<b>Diavola</b> . . . . .	€ 9,00
Tomatoes, fiordilatte cheese, spicy salami and Calabrian chili evo oil	
<b>Vegetariana</b> . . . . .	€ 9,00
fiordilatte cheese, parmesan cheese, seasonal vegetables and basil	
<b>Boscaiola</b> . . . . .	€ 10,00
Fiordilatte cheese, champignon mushrooms and sausage	
<b>Roma</b> . . . . .	€ 10,00
fiordilatte cheese, ham and basil	
<b>Calzone</b> . . . . .	€ 10,00
fiordilatte cheese, ham, basil, tomatoes and parmesan cheese	



# Barnum circus..

The circus is that thing that makes you feel a kid even when you get older

**Provolina** . . . . . € 12,00

Smoked provolone cheese, speck, Pachino tomatoes and wild rocket

**Pachino** . . . . . € 12,00

Smoked provolone cheese, Pachino tomato confit and basil

**Crudo & bufala** . . . . . € 14,00

buffalo mozzarella, Parma prosciutto, basil

**Cinque formaggi** . . . . . € 13,00

Fiordilatte cheese, pecorino, smoked provolone cheese, gorgonzola and parmesan cheese

**Fiorella** . . . . . € 13,00

Zucchini blossoms, fiordilatte cheese and anchovies from Cetara

**Barnum** . . . . . € 17,00

shrimps, rocket and truffle

**Ariccia** . . . . . € 14,00

fiordilatte cheese, porchetta DOP and stracciatella



# Grand finale...

I couldn't live without a circus! It is a great zibaldone in which you grow old without realizing it

Chocolate cupcake . . . . . € 7,00

with maraschino cherry heart

Tiramisù & cantucci . . . . . € 7,00

Puff pastry Chantilly cream and Cluziel chocolate €

7 , 0 0

Red berry cheesecake . . . . . € 7,00

Pizzottelle . . . . . € 6,00

served with Nutella and berry jam



Water € 1,50



Bread € 2,50

# enoteca

## Bollicine



Gran Cuvée vino spumante extra dry . . . . .	€ 18,00	€ 6,00
Franciacorta Brut Centinari . . . . .	€ 42,00	--
Moscato d'Asti DOCG 2024 . . . . .	€ 20,00	--

## Bianchi

Muller Thurgau Fazio - Sicilia 2022 . . . . .	€ 20,00	€ 6,00
Chardonnay Borgo dei Vassalli - Friuli Isonzo DOC 2023 . . . . .	€ 20,00	€ 6,00
Ribolla gialla Borgo dei Vassalli - Venezia Giulia IGT 2023 . . . . .	€ 22,00	--
Traminer Borgo dei Vassalli - Trevenezie IGT 2022 . . . . .	€ 22,00	--
Chardonnay Tormaresca 2024 . . . . .	€ 23,00	--
Ribolla gialla Venezia Giulia IGT Sasster . . . . .	€ 20,00	--
Gewürztraminer St. Michael Epson 2023 . . . . .	€ 32,00	--



# enoteca




## Rossi e Rosati



Cerasuolo D'Abruzzo Geminus Monteselva 2023 . . . . .	€ 18,00	€ 6,00
Primitivo del Salento Ettamiano Duepalme 2021 . . . . .	€ 25,00	€ 7,00
Nero D'Avola DOC Gàbal - Sicilia 2022 . . . . .	€ 20,00	€ 7,00
Sirah DOC Fazio - Erice 2021 . . . . .	€ 35,00	--
Gragnano Penisola Sorrentina 2021 . . . . .	€ 20,00	--
Nebbiolo D'Alba DOC Gianolio 2021 . . . . .	€ 32,00	--

# birre



	 0,3 cl.	 0,5 cl.	 1,5 lt.
Nastro Azzuro Lager . . . . .	€ 5,00	€ 7,00	€ 20,00
Grolsch Weizen . . . . .	€ 5,00	€ 7,00	€ 20,00
Peroni Rossa Rossa . . . . .	€ 5,00	€ 7,00	€ 20,00
Fuller's IPA . . . . .	€ 6,00	€ 8,50	€ 24,00



## After...

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Coffee . . . . .	€ 1,50
Decaf coffee . . . . .	€ 1,50
Laced coffee . . . . .	€ 3,00
Jägermeister . . . . .	€ 4,00
Amaro del capo . . . . .	€ 4,00
Braulio . . . . .	€ 4,00
Jefferson . . . . .	€ 5,00
White Grappa . . . . .	€ 4,00
Barrel Grappa . . . . .	€ 4,00
Vecchia Romagna . . . . .	€ 4,00
Bayles . . . . .	€ 4,00
Limoncello . . . . .	€ 4,00

# Allergens



Gluten

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives.



Crustaceans and derivatives

Both marine and freshwater ones: shrimps, prawns, lobsters, crabs, hermit crabs and the like



Eggs and egg products

All products made with eggs, even in a small part. Among the most common: omelette, mayonnaise, emulsifiers, egg pasta, cookies and cakes, including savoury cakes, ice cream and creams, etc.



Fish and fish derivatives

Including derivatives. i.e., all those food products that contain fish, even in small percentages



Peanuts and derivatives

Packaged snacks, creams and condiments, even in small doses



Soy and derivatives

Milk, tofu, noodles, etc.



Milk and dairy products

Yogurt, cookies and cakes, ice cream and various creams. Any product in which milk is used.



Nuts and nuts derivatives:

All products that contain: almonds, hazelnuts, walnuts, cashews, pecans, Brazil and Queensland nuts, pistachios.



Celery and its derivatives

Present in pieces but also used in soup preparations, sauces and vegetable concentrates.



Mustard and its derivatives

It can be found in sauces and condiments especially in mustard



Sesame seeds and derivatives

In addition to the whole seeds used for bread, you can find traces in some types of flours



Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>

Used as preservatives, we can find them in: canned seafood, pickled foods, Italian-Style pickled and oil-packed foods (Sottoli and sottaceti), brined foods, jams, vinegar, dried mushrooms, soft drinks and fruit juices.



Lupin beans and derivatives

Now present in many vegan foods, in the form of roasts, sausages, flours, and the like that have this protein-rich legume as their base.



Molluscs and derivatives

Canestrello (scallop shellfish), cannolicchio (shellfish), capasanta (scallop), cuore di mare (shellfish), dates mussels shell, fasolaro (shellfish), garagolo (shellfish), lumachino (shellfish), mussel, murice (shellfish), oyster, limpet, sea truffle, tellina (shellfish), clams, etc.



Frozen or deep-frozen

Products prepared from raw materials frozen or deep-frozen at origin.



Blast chilling

The fish intended to be eaten raw or practically raw has undergone a blast chilling process to prevent bacterial growth in accordance with the requirement of Regulation C- 853/2004. Annex II, Section VIII, Chapter 3(D)(3).

# info

## OPENING HOURS


Tuesday-Sunday 7.30 p.m.- 11.30 p.m.  
..... soon open also on Sunday for brunch

## CONTACTS

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WWW.DALODI.COM - INFO@DALODI.COM



 Biologically microfiltered water Legislative Decree No. 181 of June 23, 2003  
EU Regulation 1169/2011 mandatory for restaurants from 13/12/2014 on the presence of potentially dangerous allergens in the menu. The food preparation of the restaurant 'DALODI' complies with the European GMP (Good Manufacturing Practice) regulation and with the systematic approach based on the HACCP (Hazard Analysis and Critical Control point) system with the aim of identifying critical control points with regard to the presence of allergens in food likely to cause even serious adverse reactions in customers. We therefore report the presence of the following nutrients in our menu which are potentially dangerous for people predisposed to or at risk of intolerances or allergies: **cereals containing gluten, gluten, crustaceans and shellfish including oysters, eggs (also in the form of custard and mayonnaise), fish with plugs and shellfish, cephalopods, peanuts (including in the form of peanut oil or various seed oils), cashews, soybeans (also in the form of soy sauce), milk and coconut milk, lactose, fresh dairy products, aged dairy products (parmesan cheese-grana padano- pecorino romano), blue cheeses, nuts (almonds, walnuts, hazelnuts, pistachios) also contained in flours, pasta, etc. ...., celery, celeriac, fresh broad beans, mustard, fresh and dried ginger, sesame seeds, poppy seeds, flax seeds, sulphur dioxide and sulphates (also contained in wine).** The staff is informed about the presence of the above-mentioned allergens in the dishes and can therefore advise the customer on the presence or absence of the above nutrients/products in our preparations.

SO PLEASE MAKE US AWARE OF ANY ALLERGIES OR INTOLERANCES EVEN OTHER THAN THE ABOVE IN ORDER TO AVOID ORDERING POTENTIALLY DANGEROUS DISHES.

At certain times of the year, fish products on our menu may be frozen or deep-frozen due to their availability.

All fish products to be consumed raw have undergone a blast chilling process to obtain a healthy product as per EC Regulation 853/2004.

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