ME NU FO

TO SHARE

CHARCUTERIE SELECTION



18€

Salame felino, culatta di Busseto, capocollo d'Arezzo, smoked black angus 12	
CHEESE SELECTION \sim Pecorino di Amatrice, Toma di Gressoney, Losa di capra Beppino Occelli Served with honey and jam 7, 12	16€
FRENCH FRIES*	6€
CHEESE BITES Cheese bites* and spicy mayonnaise 1, 3, 6, 7, may contain 2, 4, 5, 8, 9, 10, 11, 14	7€
ТАКОУАКІ	7€

Fried octopus meatballs, served with soy mayonnaise and chives, katsuobushi 1, 4, 6, 14

STARTERS

POACHED EGG ← Parmesan cheese fondue, sautéed spinach, truffle and balsamic vinegar crumble 1, 3, 7, 12, may contain 8, 11	11€
BEEF TARTARE 120gr fassona beef tartare, mustard dill and honey dressing, beetroot chips 10	13€
SALMON TATAKI Seared salmon, tequila Patron teriyaki sauce, jalapeno and wasabi crumble 1, 4, 6, 11, 12 may contain 10	14€
EGGPLANT → Eggplant cooked at low temperature and grilled, with burnt tomato, tofu foam bergamot flavoured, mint oil and sesame seeds 7,8	11€

FIRST COURSE

RISOTTO Carnaroli rice, saffron, veal jus and sour butter 7, 9, 12	16€
FUSILLONE Fusillone with smoked butter, Cantabrian anchovies and black lemon 1, 4, 7	16€
SPAGHETTONE \sim Spaghettone, cherry tomato sauce and basil	14€
GRICIA Mezza manica with pecorino, pork cheek and black pepper 1, 7	15€

SIDES

MAIN

Black Angus Ribeye, buttered carrots, potato
mash and veal jus "Martini Rosso" flavoured
7, 9, 12

OCTOPUS

Grilled octopus, roasted pepper cream, monk's beard, stracciatella and taggiasca olive powder 7,14

CARDONCELLI MUSHROOMS

18€

16€

18€

14€

7€

7€

26€

26€

Pan fried cardoncelli mushrooms, smoked ricotta cheese, onion molasses "Martini Bitter Riserva" flavoured and thyme bread crumble 1, 7, 12, may contain 3, 8, 11

SANDWICHES

CROQUE MONSIEUR
Stuffed toast with roasted ham, fo
cheese, béchamel sauce and chive

ontina es 1, 7, may contain 3, 6, 8, 10, 11

BACON CHEESEBURGER

Prussian heifer burger*, bacon, cheddar, beefsteak tomato, spring onion mayonnaise and marinated cucumbers 1, 3, 7, 12, may contain 6, 8

AVOTOAST 🗢

Toasted bread, avocado, confit cherry tomato, grilled zucchini and taggiasca olives powder 1, may contain 3, 8, 11

All the sandwhiches are served with french fries* May contain 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14

DESSERT

TIRAMISÙ 2.0 ~

Mascarpone vanilla cream, hazelnut sponges cream with "Martini Ambrato", coffee crumble and coffee gel 1, 3, 6, 7, 8, 12, may contain 5, 10

LEMON TART

Lemon tart with white chocolate namelaka, raspberry gel and red fruit crumble 1, 6, 7

SPINACH 🗢	6€
POTATOES MASH 🗢	6€
GRILLED ZUCCHINI 🗢	6€
MIX SALAD 🗢	6€



SALADS

DAZI CAESAR

Iceberg, pan fried prawns*, Parmesan cheese, crunchy bacon, poached egg, croutons and caesar dressing 1, 2, 3, 4, 7, 12, may contain 8 ,10, 11

GREEN ~

Iceberg, avocado, carrots, tofu, cherry tomatoes, almonds, Dazi dressing 1, 6, 8

CHEESECAKE ~

Sweet cream vanilla cheese, passion fruit gel, mango chutney and chocolate soil 1, 3, 6, 7

LIME AND MINT SORBET 🗢

7€

16€

14€

6€

LIST OF ALLEGERNS

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and products thereof 2. Crustaceans and crustacean products 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and peanut products 6. Soybeans and soybean products 7. Milk and milk products (including lactose) 8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia or Queensland nuts and their products

9. Celery and celery products 10. Mustard and mustard products 11. Sesame seeds and sesame products 12. Sulfur dioxide and sulfites (in concentrations above 10 mg/Kg. or 10 mg/l in terms of SO2) 13. Lupins and lupin products 14. Mollusks and products made from mollusks

~ Vegeterian Vegan

*Frozen product **Deep Frozen

COVER CHARGE 3€

DAZI TA MILANO