

Friends!

We use the best quality ingredients imported from different regions in the Mediterranean such as extra virgin olive oil, cheeses and many speciality products selected by us including capers, olives, flours and spices.

We support local produce as much as possible, and use only the freshest ingredients.

Our herbs and salads come from Green Tokri, whose farms in Saswad are managed in an environmentally sustainable way and are delivered to us fresh daily.

All our fruits, vegetables and salads are washed meticulously in Mediclorex and rinsed in Silver Colloid.

All our breads, pizzas, cakes and cookies etc. are produced and baked lovingly in our custom made wood fire oven.

We hope you enjoy our selection which is a bit of an eclectic mix of Mediterranean, put together in our way!

Cooked with Love[®]

Dario Dezio

ANTIPASTI

(V) BRUSCHETTA CLASSICA	200/-
Crunchy crostini with chopped tomatoes, onion, celery, garlic & basil	
(V) PANE AGLIO & BURRO	140/-
Garlic bread	
(V) PANE AGLIO BURRO & FORMAGGIO	180/-
Garlic bread with butter and cheese	
(V) POLPETTE DI SPINACI	290/-
Spinach & fresh cheese balls served with a spinach cheese dip	
(V) FUNGHI DARIO'S	300/-
Whole roasted mushrooms with lemon, garlic, parsley & extra virgin olive oil	
(V) CREMA DI SPINACI	250/-
Spinach & fresh cheese dip with Parmesan, served with warm pita bread	
(V) SPIEDINI DI VERDURE	250/-
Mediterranean vegetable skewers with a spicy sun dried tomato dip	
(V) TANU SORRISO	250/-
Flaky pastry stuffed with Mediterranean vegetables & Parmesan, served with a honey mustard dip	
(V) CARPACCIO DI BIETOLA	350/-
Sliced beets with goat cheese, rucola & balsamic dressing	
(V) CAPRESE	350/-
Italian classic with fresh tomatoes, buffalo mozzarella, basil, oregano & extra virgin olive oil	
(V) ANTIPASTO SICILIANO	430/-
Sicilian platter with cheese, olives, sun dried tomato, roasted zucchini, pickled onion & chickpea pâté, served with a homemade bread basket	
BRUSCHETTA DI POLLO	220/-
Crunchy crostini with grilled chicken topped with tomato, celery & a Sicilian sweet and sour dressing	
POLLO DI FALCO	260/-
Pan fried chicken tossed in fresh herbs & served with a creamy caper sauce	

ANTIPASTI

VOLA VOLA

Creamy Chicken, thyme & mushroom filled flaky pastry cases

260/-

SPIEDINI DI POLLO

Chargrilled chicken skewers with seasonal vegetables, drizzled with honey mustard dressing

260/-

FOCACCIA LAMBRUCCHI

Sliced hand pulled lamb with bell peppers on sun dried tomato focaccia

280/-

ANTIPASTO PINA MUZZA

A classic selection of Parma ham, salami, Italian cheese, olives, sun dried tomato & pickled vegetables served with assorted crostini

690/-

CARPACCIO DI CARNE

Cured tenderloin thinly sliced with Parmesan shavings, rucola, extra virgin olive oil & lemon

380/-

PROSCIUTTO DEL BARONE

Finely sliced Italian Parma ham with extra virgin olive oil, lemon, Parmesan shavings & freshly ground black pepper

650/-

FRITTO MISTO

Calamari & prawns deep fried until golden, served with tartar sauce

530/-

BOCCONCINI DI PESCE

Kingfish fishcakes with tartar sauce

290/-

GAMBERI INCAZZATI

Pan seared prawns with white wine, garlic & chilli flakes, finished with a touch of tomato sauce & parsley

420/-

SOUP

- (V) MINISTRONE** **180/-**
A vegetable broth with chunks of fresh vegetables & Parmesan cheese
- (V) POMODORO** **180/-**
A thick tomato soup with onions & basil
- (V) FUNGHI** **220/-**
Cream of mushroom soup
- (V) BROCCOLI** **230/-**
Cream of broccoli soup with onions & roasted almonds
- (V) ASPARAGI** **250/-**
Cream of asparagus soup
- ZUPPA DI POLLO** **210/-**
Chicken broth with seasonal vegetables
- ZUPPA DI GAMBERI** **280/-**
A Sicilian prawn soup with cherry tomato, parsley, garlic & oregano

SalAD

- (V) VERDURE GRIGLIATE** **340/-**
Baby roast potatoes, roasted zucchini, bell peppers, roasted onion & carrots served with extra virgin olive oil & Mediterranean dressing
- (V) MISTA** **440/-**
Mixed fresh lettuce leaves, iceberg & rucola with tomatoes, olives, cheese and artichoke petals with mustard dressing
- (V) CESARE** **400/-**
Lettuce leaves, black olives, Parmesan cheese shavings, crunchy croutons with a creamy mustard mayonnaise dressing
(Add Rs 70/- for grilled chicken)
- (V) SPACCHIUSA** **400/-**
Fresh salad leaves with peas, steamed carrots, orange, mint, Feta cheese & pomegranate sprinkled with roasted almonds & a balsamic vinegar dressing

Salad

PEDALINO

Warm chicken tossed in fresh herbs on a bed of salad leaves with olives, tomatoes, green beans, sun dried tomatoes & basil with a balsamic dressing

410/-

FAVIGNANA

Salad leaves with cherry tomatoes, green beans, pickled onion, hard boiled egg, tuna, capers & oregano with an extra virgin olive oil & lemon dressing

430/-

CANNAVO'

Warm seafood salad with pan seared prawns, octopus, cuttlefish, New Zealand Mussels, squid & fresh fish with olives, capers & herbs on a bed of lettuce with cherry tomatoes & zucchini & a lemon dressing

470/-

Pasta

(V) PENNE ARRABBIATA

With spicy tomato sauce, red chilli & onion

380/-

(V) SPAGHETTI AGLIO OLIO PEPERONCINO

Traditional south Italian combination of garlic, red chilli & extra virgin olive oil & Parmesan cheese

380/-

(V) FUSILLI PESTO & PATATE

With a blend of basil, nuts, extra virgin olive oil, garlic & Parmesan cheese, and potatoes

380/-

(V) RAVIOLI KAMARINA

Home-made ravioli stuffed with spinach and cheese, served with tomatoes, smashed peas & chickpeas, rosemary & cream

410/-

(V) TORTELLINI CON NOCI

Homemade pasta stuffed with cheese & mushrooms with a walnut & thyme cream sauce

410/-

(V) GNOCCHI DO MASSA GNAZIU

Potato gnocchi with rucola, spicy tomato sauce & cream sauce

400/-

(V) PENNE D'AVOLA

With tomato sauce, cream, broccoli, green capsicum & zucchini

410/-

(V) LASAGNE BUZZURRI

Layers of homemade pasta baked with tomatoes, mushrooms, green peas, red, yellow & green bell peppers, green beans, besciamelle sauce & Parmesan

430/-

PASTA

(V) CANNELLONI	430/-
Tubes of homemade pasta with spinach, mushrooms, tomato sauce, basil, besciamelle & Parmesan cheese	
FUSILLI FUNCIUSI	400/-
With chicken in a white wine cream sauce with garlic, mushrooms & rosemary	
PENNE PUNTA SECCA	420/-
With diced boneless chicken, red & yellow bell peppers, broccoli & a creamy tomato thyme sauce	
SPAGHETTI CARBONARA	420/-
Classic Italian pasta combination with egg, bacon, cream, black pepper & Parmesan cheese.	
PENNE AMATRICIANA	440/-
With Parma ham, cherry tomato, basil, tomato sauce & red chilli with a touch of cream	
FETTUCCINE VIGATA	440/-
With garlic, extra virgin olive oil, red chilli, cherry tomato & prawns	
SPAGHETTI MARZAMEMI	520/-
Spaghetti with prawns, octopus, squid, New Zealand mussels & cuttlefish with garlic, parsley, & white wine & a touch of tomato	

RISOTTO

(V) FUNGHI PORCINI	450/-
Creamy rice with porcini mushrooms, champignon mushrooms, garlic, cream & Parmesan cheese (Also available with truffle oil : Extra 120/-)	
(V) CIURISSI	400/-
Risotto with tomato sauce, basil, fresh cream & red, yellow & green bell peppers	
(V) ASPARAGI	420/-
Creamy rice with asparagus, onion, cream, parsley & Parmesan cheese	
GALLUZZU	420/-
Creamy rice with roast chicken, thyme, peas, onions, mushrooms, white wine & cream	

RISOTTO

PUPARU

450/-

Risotto with slow cooked lamb, onion, carrots & leeks with red wine & herbs, finished with a touch of cream & Parmesan

PESCATORE

520/-

Seafood risotto with squid, octopus, prawns, New Zealand green mussels & cuttlefish cooked in white wine with garlic, parsley, cherry tomato & a touch of tomato sauce

MAIN COURSE

(V) MELANZANE PARMIGIANA

390/-

Oven baked aubergines with basil, tomatoes & Parmesan cheese served with bread basket

(V) COUSCOUS TRAPANESE

390/-

Couscous with grilled Mediterranean vegetables, chickpeas & raisins with tomato herb sauce

(V) INVOLTINI DI ZUCCHINE

390/-

Grilled zucchini stuffed with roasted Mediterranean vegetables, mozzarella, Parmesan cheese & tomato sauce

POLLO VALDOSTANA

410/-

Chicken fried in breadcrumbs with grilled mozzarella & tomato herb sauce, served with grilled potatoes

POLLO ALLA DIAVOLA

400/-

Braised chicken breast marinated with spicy garlic & paprika served with Sicilian peperonata

POLLO AI FUNGHI

400/-

Pan seared chicken with a mushroom sauce and creamy mushroom risotto

POLLO AL LIMONE

400/-

Chicken fillets with a lemon sauce, diced potatoes, onions, capers & olives

POLLO ARROSTO

400/-

Roast chicken leg piece with roasted potatoes, onion, bell peppers & herbs with rajma bean puree

AGNELLO IARRUSU

510/-

Grilled lamb chops with mushroom sauce served with grilled tomato & baby roast potatoes

MAIN COURSE

SPEZZATINO SOLARINO	450/-
Braised lamb casserole with red wine, carrot, potatoes, leeks & herbs	
COSTOLETTE DI MAIALE	490/-
Pork ribs with a barbecue sauce, jacket potato with sour cream & glazed carrot	
MAIALE VIDANAZZU	490/-
Pan seared boneless pork with a smoky flavoured bacon & rosemary Sicilian sauce served with buttered vegetables & grilled potato	
LA TAGLIATA	490/-
Grilled tenderloin strips on a bed of rucola topped with Parmesan cheese shavings, extra virgin olive oil & a balsamic reduction, served with cherry tomatoes	
FILETTO FIDILIO	490/-
Tenderloin fillet with a green peppercorn, cream & brandy sauce served with spinach & baby roast potatoes	
INVOLTINI DI CARNE	510/-
Tenderloin parcels stuffed with Parma ham, cheese & mixed herbs, served with mashed potato	
SALTIMBOCCA ROMANA	510/-
Medallions of fillet tenderloin with Parma ham and sage, served with a white wine jus, potatoes & roast tomato	
PESCE SPADA ALLA SICILIANA	520/-
Grilled kingfish with a cherry tomato, caper & olive sauce, served with grilled potatoes	
PESCE SPADA ALLA TRAPANESE	520/-
Pan seared kingfish with lemon, garlic and extra virgin olive oil, served with steamed broccoli & couscous	
BRANZINO ACQUA PAZZA	560/-
Pan seared sea bass fillet with a tangy white wine, garlic, parsley & sun dried tomato sauce served with grilled parsley potatoes & tomato	
COUSCOUS MARETTIMO	590/-
Sicilian speciality with couscous and squid, octopus, prawns, New Zealand green mussels & cuttlefish cooked in white wine with garlic, parsley & cherry tomato	

MAIN COURSE

GAMBERONI GRIGLIATI

Grilled king prawns with a traditional lemon garlic dressing served with steamed exotic vegetables

790/-

ZUPPONE DI PESCE

A substantial rich and traditional fish broth with a hint of chilli, cherry tomato & garlic, squid, kingfish, sea bass, New Zealand green mussels, octopus, cuttlefish and prawns, served with garlic bread

790/-

SALMONE LAMPEDUSA

Pan seared Scottish salmon steak with onion, sage, olives & thyme in a white wine & cream reduction

750/-

CONTORNI/SIDE DISHES

STEAMED MIX VEGETABLES

140/-

SAUTÉ MIX VEGETABLES

140/-

STEAMED BROCCOLI WITH GARLIC, EXTRA VIRGIN OLIVE OIL & ROASTED ALMONDS

200/-

SAUTÉ MUSHROOMS WITH GARLIC & RED CHILLI

250/-

CREAMY MASHED POTATOES

140/-

ROASTED BABY POTATOES WITH ONION & ROSEMARY

140/-

FRENCH FRIED POTATOES

150/-

POTATO WEDGES WITH OREGANO

150/-

JACKET POTATO WITH BUTTER & SOUR CREAM

150/-

PIZZA

(V) MARGHERITA	Fresh tomato sauce, mozzarella cheese & basil	310/-
(V) VEGETARIANA	Tomato sauce, mozzarella, bell peppers, sun dried tomato, spinach & broccoli	410/-
(V) SICILIANO	Spicy tomato sauce, mozzarella, sun dried tomato, garlic, bell peppers	420/-
(V) ETNEA	Spicy tomato sauce, mozzarella, jalapeños, homemade ricotta cheese & capers	430/-
(V) MEDITERRANEA	Fresh tomato sauce, mozzarella, capers, olives & oregano	430/-
(V) RUCOLA	Fresh tomato sauce, mozzarella, rucola & Parmesan shavings	430/-
(V) CARDUNI	Fresh tomato sauce, mozzarella cheese, artichokes, mushrooms, garlic, olives, broccoli & sun-dried tomatoes	510/-
(V) DARIO'S	Fresh tomato sauce, four cheeses, bell peppers, onions, broccoli, sun dried tomato, black olives & red chilli	490/-
PICCANTE	Spicy tomato sauce, mozzarella cheese, green bell peppers, jalapeños, corn & olives	430/-
SALAMI	Fresh tomato sauce, mozzarella, green capsicum, salami, olives	440/-
SARIDDU	Tomato sauce, mozzarella, homemade fresh ricotta cheese, onion, oregano & chicken sausage	430/-
NICOLUZZO	Tomato sauce, mozzarella cheese, ham, olives & asparagus	440/-
KENSU	Tomato sauce, mozzarella, pineapple, onion & ham	410/-
POLLASTRELLA	Tomato sauce, mozzarella, chicken, mushroom, onion & broccoli	430/-

PIZZA

CARNAZZA PIZZA

Tomato sauce , mozzarella, ham, chicken sausage, chicken & mushroom

440/-

CALZONE CUCUZZA

Closed pizza stuffed with tomato sauce, mozzarella, mushrooms, onions, olives, bacon & zucchini

480/-

PIANO BATTAGLIA

Fresh tomato sauce, mozzarella, bacon, onion & mushrooms

420/-

CALTAGIRONE

Fresh tomato sauce, mozzarella, Parma ham, rucola & Parmesan cheese

550/-

SANTA ROSALIA

Fresh tomato sauce, mozzarella, Gorgonzola, Parma ham

550/-

TARANTINA

Tomato sauce, mozzarella, assorted fresh fish, prawns, capers & parsley

460/-

PURPIGNA

Tomato sauce, mozzarella, tuna, onions, oregano & capers

420/-

GAMBERI

Mozzarella cheese, chopped fresh tomato, prawns, olives & green capsicum

440/-

extras

VEGETABLES/ JALAPEÑOS/ SUN DRIED TOMATO

50/-

PARMESAN (GRATED)/OLIVES/ EXTRA VIRGIN OLIVE OIL/ MUSHROOMS

60/-

ASPARAGUS/ CAPERS

70/-

PARMESAN (SHAVINGS)

90/-

ARTICHOKES

120/-

CHICKEN

70/-

BACON

90/-



dario's goes to 
mexico





CHEESE CORN JALAPEÑO BALLS

280/-

With a spicy tomato salsa

DARIO'S NACHOS

290/-

Home made corn chips with Mexican beans, spicy tomato salsa, jalapeños, sour cream, melted cheese and finely chopped onion with coriander

MEXICAN NACHOS

260/-

Corn tortilla chips with cheese and green capsicum served with tomato salsa

CHILLI CHEESE CAJUN FRIES

190/-

MINI TACOS

270/-

Crunchy corn tortilla shells filled with Mexican beans, sauté vegetables, sour cream and cheese

MINI TOSTADAS

270/-

Crunchy corn tortillas topped with refried beans, shredded lettuce, cheese, tomatoes and corn

QUESADILLAS

Corn tortilla filled with your choice of filling served with salsa dip and sour cream

CHEESE, NATURAL TOMATO EXTRACT, SPRING ONION AND JALAPEÑOS

300/-

REFRIED BEANS WITH CUMIN, CHEESE AND FRESH CORIANDER

290/-

BELL PEPPERS, CHEESE, RUCOLA AND ONION

290/-

MEXICAN RICE

310/-

Rice with refried beans, tomato, onion, ginger and garlic flavoured with cinnamon, black pepper and bay leaf, served with sour cream

BURRITOS

Corn tortillas wrapped with your choice of filling and served with sour cream and salsa

HOMEMADE COTTAGE CHEESE WITH CAJUN SPICE

320/-

REFRIED BEANS AND CHEESE

330/-

ROASTED VEGETABLES AND CHEESE

330/-

ENCHILADAS

Soft tortilla with your choice of filling, served with tomato salsa and sour cream

CAJUN SPICED COTTAGE CHEESE, LETTUCE AND TOMATO

320/-

MUSHROOM, TOMATO AND CHEESE

340/-

ROASTED VEGETABLES, REFRIED BEANS AND CHEESE

330/-

FAJITAS (Serves 2)

500/-

Assemble your own!

A sizzling combination with roasted vegetables, Cajun spiced cottage cheese and onion served with shredded lettuce, cheddar cheese, spicy tomato salsa, guacamole, sour cream and fresh corn tortillas

ADD CHICKEN 70/-

ADD TENDERLOIN 100/-



DESSERT

BAKED YOGHURT TART	140/-
SALTED CARAMEL CHOCOLATE TART	150/-
TANGY LEMON TART	160/-
TORTA DISTEFANO Rich chocolate mud pie with walnuts, hot chocolate sauce and ice-cream	240/-
CHOCOLATE BROWNIES WITH HOT CHOCOLATE SAUCE AND ICE CREAM	240/-
RICH CREAMY CHOCOLATE MOUSSE	200/-
GATTO DI RICOTTA Sicilian ricotta & barley pie with orange zest & cinnamon	200/-
PANNA COTTA	190/-
RICH DARK CHOCOLATE CAKE	210/-
SEMIFREDDO AL CIOCCOLATO Half frozen chocolate mousse cake served with hot chocolate sauce	220/-
BLUEBERRY CHEESE CAKE	220/-
TIRAMISÙ	240/-

Ice-cream

VANILLA / CHOCOLATE / STRAWBERRY / BUTTERSCOTCH	130/-
AFFOGATO Vanilla ice cream with espresso coffee & hot chocolate sauce	170/-

MILKSHAKES

VANILLA/BANANA/CHOCOLATE/STRAWBERRY/BUTTERSCOTCH/COFFEE	130/-
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FRESHLY SQUEEZED JUICES

ORANGE	140/-	ZINGER	170/-
PINEAPPLE	140/-	apple carrot ginger lime	
APPLE	180/-	SANTA LOUISA	170/-
CARROT AND GINGER	140/-	apple beetroot carrot pineapple	
APPLE AND CARROT	170/-	FRISCU	170/-
		carrot, cucumber, mint, lime & pineapple	

MOCKTAILS

LIMONATA AL ROSMARINO	90/-
Fresh lemon juice infused with rosemary	
MULUNA	90/-
Fresh watermelon & basil cooler	
LEMON MINT FIZZ	100/-
Fresh mint leaves, lemon, Sprite & soda	
BLOODY PER U	100/-
Guava juice, balsamic, spices, lime	
ORANGE PASSION FRAPPÉ	160/-
Orange juice, mint , passion fruit syrup	
VIRGIN MARY	100/-
Tomato juice, fresh lemon & spices	
VIRGIN COLADA	160/-
Pineapple juice, vanilla ice-cream, cream & Pina Colada syrup	
FRUIT PUNCH	160/-
Rose syrup, pineapple juice, orange juice, apple juice & vanilla ice-cream	

Tea COFFEE

TEA

MASALA CHAI	70/-
HOT GINGER TEA	60/-
MINT/ PEPPERMINT/ CAMOMILE	70/-
EARL GREY/ DARJEELING/ ASSAM	70/-
GREEN TEA	70/-
PEACH ICED TEA	100/-
LEMON ICED TEA	100/-

COFFEE

ESPRESSO	60/-
CAPPUCCINO	80/-
AMERICANO	70/-
CAFFÈ LATTE	80/-
ICED COFFEE	100/-
HOT CHOCOLATE	100/-
MOCHA COFFEE	120/-

SOFT DRINKS AND WATER

SODA	50/-	GOOD JUICERY SPARKLING	
FRESH LIME SODA	60/-	APPLE / PASSION FRUIT / PINK GUAVA / MANDARIN AND MANGO	150/-
COCA COLA / SPRITE	60/-	KINLEY WATER	50/-
DIET COKE	90/-	SAN PELLEGRINO	350/-
CANNED JUICE	100/-	PERRIER	200/-
RED BULL	210/-		

Cooked with Love[®]

Now enjoy the experience of dario's
authentic Italian cuisine at more locations!

PUNE

KOREGAON PARK: At Hotel Sunderban, Lane 1, 19 Koregaon Park

KALYANI NAGAR: Next to Mars Society, North Avenue

CAMP: At Poona Club, 6, Bund Garden Road

MUMBAI

NAVI MUMBAI: Real Tech Park, 1st Floor, Near Vashi station/Inorbit mall

GOA

PANJIM: At The Crown Hotel, Rua José Falcão, Bairro Alto, Altinho