

# DA NOI

AUTHENTIC ITALIAN DINING EXPERIENCE IN CHESHIRE

63, BRIDGE STREET, CHESTER

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## ANTIPASTI - STARTERS

Le Tre Espressioni di Parmigiano (V) <i>Our delicious Parmesan "pudding" served on a mirror of Parmesan sauce with a Parmesan tuille</i>	£12	Il Vitello Tonnato (GF) <i>Slow cooked topside of beef served with our traditional Piedmontese tuna and capers sauce</i>	£11
I Peperoni in Bagna Cauda (GF) <i>Roasted peppers with traditional Piedmontese anchovy sauce</i>	£10	La Cipolla Farcita (GF) * <i>A white onion stuffed with Luganega sausage and herbs and served on a Toma cheese fondue</i>	£11
Le Capesante con Salsa Leggera allo Zafferano * <i>Scallops with a light velvety saffron sauce</i>	£13	La Mousse di Tonno e Peperoni (V, GF) <i>A delicate tuna mousse with a roasted red pepper and Parmesan cream</i>	£10



## PRIMI E SECONDI - MAINS

Gli Agnolotti del Plin in Salsa d'Arrosto <i>Traditional "wrapped candy" shaped small ravioli served in their braised beef reduction</i>	£15	Gli Gnocchi al Ragu' di Cinghiale <i>Gnocchi with our legendary slow cooked wild boar ragu' sauce</i>	£15
Gli Spaghetti alla Chitarra al Ragu' d'Anatra <i>Square section spaghetti with low-heat cooked duck ragu'</i>	£15	Il Risotto Gorgonzola, Noci e Pere (V+, GF) * <i>A tasty Gorgonzola cheese, walnuts and pears risotto</i>	£15
I Ravioli Ripieni di Carciofi al Profumo di Timo (V) <i>Artichoke and ricotta filled ravioli finished in butter and thyme</i>	£13	Gli Spaghetti alle Vongole * <i>Spaghetti with clams</i>	£14
La Lasagna <i>"My Grandma's recipe"</i>	£14	Le Linguine al Pesto di Zucchine (V, VG) <i>Linguine with our traditional courgettes pesto and almonds</i>	£13
Il Filetto di Manzo alla Piemontese (GF) * <i>7oz beef fillet steak in a caramelised Barbera reduction and porcini mushrooms</i>	£24	Il Filetto di Tonno in Crosta di Sesamo (GF)* <i>Sesame encrusted tuna fillet served with olives and baked potatoes</i>	£20
La Tagliata di Manzo (GF) <i>100z sliced tender beef sirloin steak served with shaved grana, cherry tomatoes and rocket salad</i>	£25	Il Pesce Spada alle Erbe (GF) <i>Pan fried swordfish dressed in olive oil, lemon and Italian herbs and served with courgettes</i>	£18
		Il Branzino alla Mediterranea (GF) <i>Oven baked seabass with Pachino tomatoes, black olives and capers</i>	£17



## NIBBLES (£2)

Bread with Oil/Balsamic Vinegar  
Olives

## CONTORNI - SIDES (£3)

Roasted Potatoes (V, VG, GF)  
Grilled Courgettes (V, VG, GF)  
Red Cabbage (V, GF)  
Sautéed Spinach (V, GF)

\*Not available at lunch