

DA NOI CHESTER

63, BRIDGE STREET, CHESTER, CHESHIRE
+44 (0)1244 317793

"Dear Guests, I am delighted to introduce you to our July and August menu. I strongly believe in the concepts of authenticity and quality and I always keep focused on the true Italian flavours, so I have developed these dishes combining seasonal elements from my home country in a simple and intriguing way. The wines are our best proposals to enhance the sensorial experience to the maximum level.

Welcome to Da Noi Chester."

CHEF VALENTINA AVIOTTI

OUR MENU

● ANTIPASTI - STARTERS ●

		WINE PAIRING RECOMMENDATION
LA CREPELLA NERA AI GAMBERI IN SALSA DI ZAFFERANO (P) BLACK CREPELLA/KING PRAWNS MOUSSE FILLING/SAFFRON SAUCE	£11	GAVI DI GAVI
LA TARTARE DI MANZO ALLE NOCCIOLE CON RIDUZIONE AL BAROLO (GF) BEEF TARTARE/HAZELNUTS/BAROLO REDUCTION	£11	BARBERA
IL FLAN DI PECORINO CON MARMELLATA DI CIPOLLE ROSSE E ROSMARINO (V+,GF) PECORINO FLAN/RED ONION JAM/ROSEMARY/PANCETTA DUST	£10	ARNEIS
IL RISO VENERE DOP CON CREMA DI BURRATA DOP, POMODORI CONFIT E BASILICO (V,GF) DOP VENERE RICE/BURRATA DOP/CONFIT TOMATOES/BASIL	£10	DOLCETTO, TIMORASSO

● PRIMI E SECONDI - MAINS ●

LE TAGLIATELLE CON BURRATA DOP, CAVOLO ROSSO E NOCCIOLE TRITATE (V) HOMEMADE TAGLIATELLE/BURRATA/RED CABBAGE/HAZELNUTS	£13	PELAVERGA, BARBERA
I RAVIOLI DI BRANZINO CON SALSA AL PREZZEMOLO E PROFUMO D'ARANCIA (P) HOMEMADE RAVIOLI/SEABASS&ORANGE AROMA FILLING/PARSLEY SAUCE/BLACK OLIVES SOIL	£15	ERBALUCE
IL RISOTTO AI PEPERONI ROSSI CON GELATO AL GORGONZOLA DOP (V, GF) DOP CARNAROLI RISOTTO/RED ROASTED PEPPERS/GORGONZOLA DOP ICE CREAM	£14	BARBERA, TIMORASSO
GLI AGNOLOTTI DEL PLIN IN SUGO D'ARROSTO BRAISED BEEF RAVIOLI/BRAISED BEEF SAUCE	£14	RUCHE'
IL PETTO D'ANATRA AI FRUTTI ROSSI CON PURE' DI CAVOLO SVEDESE (GF) DUCK BREAST/SWEDE PUREE/RED BERRIES/STAR ANICE SAUCE	£22	BARBARESCO, NEBBIOLO
IL FILETTO DI MANZO CON CREMA AL PARMIGIANO E DAUPHINOISE GRATIN (GF) BEEF FILLET*/PARMESAN CREAM/GRATIN DAUPHINOISE POTATOES (*served medium/rare)	£27	DOGLIANI SUP, NEBBIOLO
LA TROTA SALMONATA CON GELEE DI POMODORO E FINOCCHI DI MARE (P) SEA TROUT/TOMATO GELEE/SAMPHIRE/TOASTED ALMOND	£20	CHARDONNAY, PASSERINA
IL FILETTO DI TONNO IN CROSTA DI SESAMO CON VERDURE ALL'AGRO E PISTACCHI (P) BLACK SESAME/TUNA FILLET*/MEDITERRANEAN SWEET&SOUR VEG/PISTACHIOS (*served "pink")	£20	ARNEIS, DOLCETTO

● DESSERTS ●

IL BUNET (V) CHOCOLATE PUDDING/AMARETTI/CARAMEL	£6	BAROLO CHINATO, BRACHETTO
LA TORTA CAPRESE AL LIMONE (V, GF) MOIST BASE/LEMON/ALMOND	£6	PASSITO
LE TEGOLE CON CREMA CHANTILLY E FRAGOLE (V) HAZELNUT WAFERS/CHANTILLY CREAM/STRAWBERRIES	£6	BRACHETTO
LA TORTA TIRAMISU (V) SPONGE/TIRAMISU/CHOCOLATE POWDER	£6	MOSCATO PASSITO

PLEASE NOTIFY A MEMBER OF STAFF IN CASE OF ANY ALLERGY, INTOLERANCE OR ANY DIETARY REQUIREMENT
WE WILL DO OUR BEST TO TRY AND ACCOMMODATE YOUR REQUEST.

V: VEGETARIAN V+: VEGETARIAN OPTION AVAILABLE ON REQUEST
P: PISCATARIAN
GF: GLUTEN-FREE

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OUR LUNCH MENU

LUNCH WILL BE SERVED TO YOU IN THE FORM OF A **TASTING MENU**.

THREE SMALL COURSES FOR £22. CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

TO COMPLETE YOUR EXPERIENCE, WE RECOMMEND YOU ADD A "**MINI WINE FLIGHT**"
FOR AN EXTRA £12 (75ML GLASS WITH STARTER AND MAIN, 50ML GLASS DESSERT WINE).

ASK OUR STAFF FOR ALL DETAILS AND FOR THE BEST WINE PAIRING WITH YOUR CHOICES.

● ANTIPASTI - STARTERS ●

LA TARTARE DI MANZO ALLE NOCCIOLE CON RIDUZIONE AL BAROLO (GF)
BEEF TARTARE/DIJON MUSTARD/HAZELNUTS/BAROLO REDUCTION

BARBERA

IL FLAN DI PECORINO CON MARMELLATA DI CIPOLLE ROSSE E ROSMARINO (V+,GF)
PECORINO FLAN/RED ONION JAM/ROSEMARY/PANCETTA DUST

ARNEIS

IL RISO VENERE CON CREMA DI BURRATA DOP, POMODORINI CONFIT E BASILICO (V, GF)
DOP VENERE RICE/BURRATA DOP/CONFIT TOMATOES/BASIL

DOLCETTO, TIMORASSO

● PRIMI E SECONDI - MAINS ●

LE TAGLIATELLE CON BURRATA, CAVOLO ROSSO E NOCCIOLE TRITATE (V)
HOMEMADE TAGLIATELLE/BURRATA/RED CABBAGE/HAZELNUTS

PELAVERGA, BARBERA

GLI AGNOLOTTI DEL PLIN IN SUGO D'ARROSTO
BRAISED BEEF RAVIOLI/BRAISED BEEF SAUCE

RUCHE'

IL RISOTTO AI PEPERONI ROSSI CON GELATO AL GORGONZOLA DOP (V, GF)
DOP CARNAROLI RISOTTO/RED ROASTED PEPPERS/GORGONZOLA DOP ICE CREAM

BARBERA, TIMORASSO

IL FILETTO DI TONNO IN CROSTA DI SESAMO CON VERDURE ALL'AGRO E PISTACCHI (P)
BLACK SESAME/TUNA FILLET*/MEDITERRANEAN SWEET&SOUR VEG/PISTACHIOS (*served "pink")

ARNEIS, DOLCETTO

● DESSERTS ●

IL BUNET (V)
CHOCOLATE PUDDING/AMARETTI/CARAMEL

BAROLO CHINATO, BRACHETTO

LA TORTA CAPRESE AL LIMONE (V, GF)
MOIST BASE/LEMON

PASSITO

LA TORTA TIRAMISU (V)
SPONGE/TIRAMISU/CHOCOLATE POWDER

MOSCATO PASSITO

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OUR DRINKS LIST

● APERITIVI - PREMEAL DRINKS ●

APEROL SPRITZ	£6
APEROL/PROSECCO/SODA	
NEGRONI SBAGLIATO	£7
BITTER CAMPARI/RED MARTINI/PROSECCO	
HUGO	£5
ELDERFLOWER/PROSECCO/SODA/LIME/MINT	

● BIRRE - BEERS ●

BALADIN "NORA"	£6
WHEAT/CITRUS/PEPPER	
MENABREA	£5
LAGER	

● SOFT DRINKS ●

COKE	£3
COKE ZERO	£3
STILL WATER (750ML)	£3
SPARKLING WATER (750ML)	£3

● VINI ROSSI - RED WINES ●

NEBBIOLO "BRIC DEL BAIO" - CA' DEL BAIO (2018)

THIS IS AN EXCELLENT PRODUCT OF THE LANGHE REGION IN PIEDMONT. RUBY RED COLOUR WITH GARNET MEDIUM INTENSITY REFLEXES. INTENSE PERFUME OF VIOLET, SPICES AND RIPENED FRUIT. DRY AND SOFT IN THE MOUTH, PLEASANTLY BALANCED, FINE AND HARMONIC.

BOTTLE: £33
175ML: £10

BARBARESCO DOCG "AUTINBEJ" – CA' DEL BAIO (2017)

THE COLOR IS A DEEP GARNET RED WITH REFLECTIONS OF OLD PINK. THE NOSE IS AN INTENSE, FRUITY AROMA REMINISCENT OF RASPBERRIES, JAM, AND VIOLETS THAT GIVE AN ETHEREAL FEELING ACCOMPANIED BY SWEET SPICY NOTES AND HINTS OF COCOA. IN THE MOUTH, AUTINBEJ IS WARM, LONG, PERSISTENT AND SLIGHTLY TANNIC WITH AN AFTERTASTE OF FRUITY NOTES.

BOTTLE: £46
175ML: £13

BAROLO DOCG "ROCCHIE" – ROCCHIE DEI MANZONI (2015)

MULTIAWARDED BAROLO AT ALL THE MOST IMPORTANT ITALIAN AND INTERNATIONAL EVENTS. PRODUCED USING ONLY SELECTED NEBBIOLO GRAPES FROM ROCCHIE DEI MANZONI BAROLO VINEYARDS; AGED FOR 36 MONTHS IN SMALL OAK BARRELS, REFINED 6 MONTHS IN EGG-SHAPED UNGLAZED CEMENT AND A FURTHER 6 MONTHS IN THE BOTTLE. DEEP RUBY RED COLOUR WITH A RICH BOUQUET, PERSISTENT IN THE MOUTH WITH HINTS OF VIOLET.

BOTTLE: £89
175ML: £22

RUCHE' DOCG "NA VOTA" - CANTINE SANT'AGATA (2018)

WE ARE DELIGHTED TO BE ABLE TO FEATURE THIS ABSOLUTE PEARL OF THE MONFERRATO REGION IN PIEDMONT. VIOLET, HAY, VANILLA, CARDAMOM, BLACK PEPPER TO THE NOSE, CONTINUING INTO A WARM-BODIED PALATE, SOFT AND OF A LONG AROMATIC PERSISTENCY.

BOTTLE: £36
175ML: £11

BARBERA D'ASTI SUPERIORE NIZZA DOCG "LE NICCHIE" - LA GIRONDA (2016)

DEFINED BY THE EXPERTS "SUPER BARBERA", THIS WINE GOES UNDER A REMARKABLY DEFINED FERMANTATION AND REFINEMENT PROCESS. BOUQUET WITH WOODSY HINTS, TRACES OF VANILLA, RED-BERRIED FRUITS AND COFFEE. WARM AND FULL-BODIED IN THE MOUTH, LONG LASTING WITH AN ALMOND TAIL.

BOTTLE: £48
175ML: £14

BARBERA D'ASTI "MAGENTA" - CASCINA PERFUMO (2017)

A VERY ELEGANT NEBBIOLO FROM THE LANGHE REGION. REFINED 12 MONTHS IN SLOVENIAN OAK AND A FURTHER 6 MONTHS, IT HAS ROSE SCENTS WITH HINTS OF PEPPER AND VANILLA, AND WITH A VERY PERSISTENT BUT VELVETY TASTE

BOTTLE: £25
175ML: £7
125ML: £5

DOLCETTO D'ALBA DOC "LODOLI" – CA' DEL BAIO (2018)

A CLASSIC "DOLCETTO" WINE PRODUCED IN TREISO THAT ONE CAN EASILY GET STRUCK BY. IT HAS GOT TYPICAL NORTH-WEST PEDIGREE: VERY TANNIC, GREAT PURPLE COLOUR, PERFUME AND PERSISTENCE OF TASTE TRAITS.

BOTTLE: £26
175ML: £8
125ML: £5

LANGHE DOC NEBBIOLO "TREANNI" – PODERI CELLARIO (2016)

PRODUCED ONLY IN THE BEST VINTAGES, THIS WINE IS PRACTICALLY A LIMITED EDITION (800 BOTTLES PER YEAR) BARBARESCO "IN DISGUISE", AS THE REFINEMENT PROCESS IS 24 MONTHS IN BARRIQUES AND 12 IN THE BOTTLE. AROMAS OF RED FRUITS AND SPICES HINTS, DRY AND FULL BODIED, WITH AN EXCELLENT AND LASTING STRUCTURE.

BOTTLE: £43
175ML: £13

DOGLIANI SUPERIORE DOCG "DOZZETTI" - PODERI CELLARIO (2018)

ONE OF THE CLASSIC WINES OF PIEDMONT, WITH THE PRODUCER AGEING IT 12 MONTHS IN OAK, 4 MONTHS IN STEEL AND 5 IN THE BOTTLE. INTENSE RUBY COLOUR, PLUM, LIQUORICE AND VANILLA TO THE NOSE AND DELIVERING A VELVETY AND PERSISTENT TASTE, WITH NOTES OF SWEET FRUITS, TO THE PALATE.

BOTTLE: £30
175ML: £9
125ML: £6

LANGHE DOC NEBBIOLO "ARENOS" - PODERI CELLARIO (2018)

A VERY ELEGANT NEBBIOLO FROM THE LANGHE REGION. REFINED 12 MONTHS IN SLOVENIAN OAK AND A FURTHER 6 MONTHS IN THE BOTTLE, IT HAS ROSE SCENTS WITH HINTS OF PEPPER AND VANILLA, AND WITH A VERY PERSISTENT BUT VELVETY TASTE.

BOTTLE: £30
175ML: £9
125ML: £6

PELAVERGA "DIVICAROLI" - CASCINA MELOGNIS (2019)

THIS VERY RARE WINE IS MACERATED FOR TEN DAYS BEFORE UNDERGOING SPONTANEOUS FERMENTATION IN STAINLESS STEEL, WHERE IT REMAINED FOR 6 MONTHS BEFORE BEING BOTTLED. ITS PEPPERY, HIGH-TONED FRESHNESS, AND DELICATE FLORAL AND HERBACEOUS NOTES ARE QUINTESSENTIALLY ALPINE. ITS DISTINCTIVE STRAWBERRY AROMA OFTEN FOUND AT THE FRUITIER, MORE FRAGRANT END OF THE PINOT NOIR SPECTRUM.

BOTTLE: £30
175ML: £9
125ML: £6

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● VINI BIANCHI - WHITE WINES ●

TIMORASSO DOC "MUNTA' L'E' RUMA" - BOVERI GIACOMO (2016)

THIS AUTOCHTHONOUS VINE VARIETY WAS CLOSE TO EXTINCTION IN THE 1930'S DUE TO THE COMPLEXITY OF THE WORK REQUIRED BOTH AROUND THE VINES AND IN THE CELLAR. ITS REDISCOVERY HAS ALLOWED EVERYONE TO APPRECIATE A TRULY FANTASTIC WHITE: FINE, COMPLEX, FRUITY TO THE NOSE (PREDOMINANTLY APPLE); OF A GREAT BODY, WARM, DRY AND BALANCED TO THE PALATE.

BOTTLE: £38
175ML: £11

GAVI DEI GAVI DOCG 'BLACK LABEL' - LA SCOLCA (2018)

LA SCOLCA RANKS AMONG THE TOP WHITE WINE PRODUCERS IN ITALY AND IT WAS THE SOLDATI FAMILY WHO FIRST PRODUCED QUALITY GAVI FROM THE CORTESE GRAPE. FORGET WHAT YOU MAY HAVE TASTED BEFORE, KNOWN THROUGHOUT THE WORLD, BLACK LABEL GAVI IS PALE STRAW YELLOW IN COLOUR WITH DELICATE GREENISH HIGHLIGHTS. INTENSE LEMON CITRUS FRUIT WITH FLORAL AND FLINTY NOTES ON THE NOSE. MEDIUM BODIED, WITH APPLE AND MORE CITRUS FRUIT ON THE PALATE WITH NOTES OF ALMOND AND HAZELNUTS. CRISP, REFRESHING AND LONG FINISH.

BOTTLE: £75
175ML: £18

GAVI DOCG DEL COMUNE DI GAVI 'GOLD' - LA SCOLCA (2018)

LIGHT STRAW IN COLOUR WITH DELICATE GREEN HUES. INTENSE ON THE NOSE. LONG, CONTINUOUS AND PERSISTENT. FRUITY AND FLORAL AROMAS. ON THE MOUTH, BROAD, FRUITY WITH NOTES OF FLINT, ALMOND AND WALNUT FLAVOUR.

BOTTLE: £42
175ML: £13
125ML: £8

FRANCIACORTA DOCG BRUT "CUVEE ALLA MODA" - MONZIO COMPAGNONI (2016)

A HAY YELLOW, FLOWER SCENTED, FRESH AND SOFT SPARKLING WINE, WITH HINTS OF VANILLA AND APPLE, THAT FILLS UP THE PALATE. A "CAPITAL F" TRUE FRANCIACORTA, RIGHTFULLY DENOMINATED BY MOST EXPERTS "THE ITALIAN ANSWER TO CHAMPAGNE".

BOTTLE: £45

LANGHE CHARDONNAY DOC "SERMINE" - CA' DEL BAIO (2017)

PURE CHARDONNAY, WITH A LIGHT TOUCH OF WOOD, THIS IS A WINE OF SIGNIFICANT STRUCTURE THAT, WITH AGING, ACQUIRES AN EVOLUTION OF NOTABLE COMPLEXITY. INTENSE AND COMPLEX TO THE NOSE, RANGING FROM FLOWERY TO FRUITY, WITH HINTS OF NUTS. DRY, FULL-BODIED AND WELL-BALANCED TO THE PALATE. INTERNATIONAL IN BEARING, PIEDMONTESE AT HEART.

BOTTLE: £36
175ML: £11

ERBALUCE DI CALUSO DOCG "ESSENTIA" - SANTA CLELIA (2018)

PRODUCED WITH THE BEST GRAPES SELECTION, THIS PIEDMONTESE WINE IS UNFILTERED TO GUARANTEE THE NATURAL FLAVOURS AND AROMAS TO BE DOMINANT. PALE STRAW YELLOW COLOUR, WITH DELICATE AND FINE HERBACEOUS PERFUMES, ITS PECULIAR DRY, FRESH AND LONG-LASTING TASTE WILL COME THROUGH WHEN ACCOMPANIED WITH FOOD OR ON ITS OWN.

BOTTLE: £32
175ML: £10
125ML: £7

VALDOBBIADENE PROSECCO SUPERIORE DOCG "COL DE MEZ" - COLLI DEL SOLIGO

STRAW-YELLOW COLOUR WITH GREENISH TINGES. FRUITY AND FLOWERY BOUQUET WITH OVERTONES OF GOLDEN APPLE AND VERY SLIGHT OVERTONES OF YEAST. LIVELY, CREAMY CONSISTENCY ON THE PALATE.

BOTTLE: £28
125ML: £6

PASSERINA TERRE DI CHIETI IGP "COLLE CAVALIERI" - CANTINA TOLLO (2018)

A MAGNIFICENT WINE FROM CENTRAL ITALY (ABRUZZO). FRESH AND MINERAL FLAVOURS, COUPLED WITH FLOWERY AND FRUITY NOTES: BASSWOOD AND WISTERIA, PEACH AND APRICOT. WONDERFUL WITH ALL FISH DISHES AND WITH FRESH OR HAND-STRETCHED CHEESES.

BOTTLE: £29
175ML: £9
125ML: £6

ROERO ARNEIS DOCG "U R NICE" - CANTINA TALIANO (2018)

ARNEIS IS A REALLY TRADITIONAL WHITE FROM THE ROERO REGION OF PIEDMONT. THE PRODUCER USES A LONG CRIO-MACERATION OF THE GRAPES THAT ENHANCES THEIR PERFUME AND DELICATE SWEETNESS. AGED IN STEEL FOR 3 MONTHS AND IN THE BOTTLE FOR FURTHER 2 MONTHS, ITS PARTICULARLY INDICATED WITH CHEESES, ALL FISH DISHES AND PASTA WITH LIGHT AND DELICATE SAUCES.

BOTTLE: £27
175ML: £8
125ML: £6

PIEMONTE DOC SAUVIGNON "L'AQUILONE" - LA GIRONDA (2017)

100% SAUVIGNON BLANC. GREAT BOUQUET WITH SCENTS OF WHITE FLOWERS AND NOTES OF EXOTIC FRUITS (PINEAPPLE AND LYCHEE). FRESH, MINERAL AND DELICATELY ACIDIC TO THE PALATE.

BOTTLE: £25
175ML: £7
125ML: £5

● VINI ROSE' - ROSE WINES ●

TENUTA FICUZZA DOC SICILIA "RAMUSA" - CUSUMANO (2018)

VIBRANT PINK WITH CHERRY UNDERTONES IN COLOUR. AROMAS OF RASPBERRIES AND WILD STRAWBERRIES ON THE NOSE BLEND WITH A TANGY AND FRESH BASE.

BOTTLE: £32
175ML: £10

● VINI DOLCI - DESSERT WINES ●

PASSITO ERBALUCE DOC "DUS" - SANTA CLELIA (2009)

THIS AMBER SWEET WINE HAS GOT AROMAS OF OVERRIPE APRICOTS AND FIGS. ITS PLEASANT VISCOSITY DEVELOPS TONES OF APPLE AND TANGERINE WITH A FRESH FINISH.

(50ML) £8

MOSCATO PASSITO DOC "LA BELLA ESTATE" - VITE COLTE (2017)

BRILLIANT STRAW YELLOW, ANIMATED BY FINE, PERSISTENT BUBBLES. INTENSE AND AROMATIC WITH FRUITY NOTES REMINISCENT OF APRICOTS AND LINDEN BLOSSOM. SWEET, GENTLE, GOOD ACIDITY, FRESH AND PERSISTENT AFTERTASTE.

(50ML) £7

BRACHETTO D'ACQUI DOCG - LA GIRONDA (2019)

WITH ITS CHARACTERISTIC PALE CHERRY RED COLOUR, FEATURING SOFT VIOLET HIGHLIGHTS, IT PRESENTS A DELICATE MUSCAT AROMA, WITH SCENTS OF ROSES. IT TASTES SWEET BUT FRESH AND VIVACIOUS, WITH A GOOD STRUCTURE AND PERSISTENCE ON THE PALATE.

(125ML) £5

● CAFFE' - COFFEES ●

ESPRESSO/MACCHIATO £2

CAPPUCCINO £3

AMERICANO £3

● DIGESTIVI - SPIRITS ●

BICERIN (TURIN CHOCOLATE LIQUOR) £5

GRAPPA £4

BAROLO CHINATO (SPICY BAROLO) £7

AMARO MONTENEGRO (HERBAL LIQUOR) £4

LIMONCELLO £4