

# DA NOI AT HOME

**YOUR FAVOURITE ITALIAN "AT HOME" EXPERIENCE IS BACK BY PUBLIC DEMAND!**

WE HAVE BEEN WAITING FOR THINGS TO SETTLE. THANKS FOR BEARING WITH US.

WE ARE READY TO GET CHEF VALENTINA'S EXCLUSIVE SPECIALITIES DELIVERED RIGHT ON YOUR DOORSTEP AGAIN. A MIX OF HER CURRENT MENU CREATIONS AND SOME OF HER "CLASSICS" WILL BE AVAILABLE FOR YOU TO CHOOSE.

THE RULES:

- AVAILABLE **TUESDAY/WEDNESDAY/THURSDAY/SUNDAY** FROM 6PM TO 9PM (NOT ON FRIDAY/SATURDAY)
- ORDERS MUST COME THROUGH BY 4PM OF THE DELIVERY DAY
- YOU CAN ORDER VIA PHONE (01244 317793) OR EMAIL (INFO@DANOICHESTER.CO.UK). MAKE SURE YOU LEAVE YOUR MOBILE NUMBER AND POSTCODE, WE WILL CONTACT YOU FOR PAYING OVER THE PHONE
- **WEB ORDERS AVAILABLE FROM MONDAY 28/09 AT 12PM**
- FREE DELIVERY WITHIN 3 MILES OR WITHIN 3 AND 8 MILES FOR ORDERS ABOVE £60
- FREE DELIVERY WITHIN 5 MILES FOR ANY BOTTLE OF WINE ORDERED

## MENU 29 SEP-11 OCT

### ANTIPASTI - STARTERS

IL BACCALA' MANTEGATO CON SCAGLIE DI CIOCCOLATO 85% E PURE' DI ZUCCA (GF) CREAMED SALTED COD/PUMPKIN PUREE/85% DARK CHOCOLATE FLAKES	£7	FROM DA NOI'S CURRENT MENU
IL FLAN DI CAVOLO ROSSO CON FONDUTA DI TALEGGIO E CRUMBLE DI AMARETTI (V, GF+) RED CABBAGE FLAN/TALEGGIO FONDUE/AMARETTI CRUMBLE	£7	FROM DA NOI'S CURRENT MENU
IL VITELLO TONNATO (GF) SLICED VEAL / TRADITIONAL TUNA AND CAPERS SAUCE	£7	GRAND CLASSIC

### PRIMI - MAINS

LE LINGUINE AI FUNGHI PORCINI E CREMA DI TARTUFO (V, GF+) HOMEMADE EGG TAGLIOLINI/PORCINI MUSHROOMS/TRUFFLE CREAM	£11	FROM DA NOI'S CURRENT MENU
GLI AGNOLOTTI DEL PLIN IN SUGO D'ARROSTO HOMEMADE BRAISED BEEF RAVIOLI/BRAISED BEEF SAUCE	£11	FROM DA NOI'S CURRENT MENU
LA LASAGNA "MY GRANDMA'S RECIPE"	£11	GRAND CLASSIC

### DESSERTS

"LA TONDA GENTILE" (V) BIGNE (CHOUX BUN)/VELVETY HAZELNUT CREAM	£5	FROM DA NOI'S CURRENT MENU
LA CROSTATA CIOCCOLATO E PERE (V) CHOCOLATE PUDDING/AMARETTI/CARAMEL	£5	FROM DA NOI'S CURRENT MENU
IL BUNET (V) CHOCOLATE PUDDING/AMARETTI/CARAMEL	£4	GRAND CLASSIC

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## WINE LIST

### VINI ROSSI - RED WINES

- RUCHE' DOCG "NA VOTA" - CANTINE SANT'AGATA (2018) £25**  
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.
- BARBERA D'ASTI SUPERIORE NIZZA DOCG "LE NICCHIE" - LA GIRONDA (2016) £30**  
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.
- LANGHE DOC NEBBIOLO "ARENOS" - PODERI CELLARIO (2018) £22**  
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.
- BARBERA D'ASTI "MAGENTA" - CASCINA PERFUMO (2017) £17**  
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.
- DOGLIANI SUPERIORE DOCG "DOZZETTI" - PODERI CELLARIO (2018) £22**  
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.

### VINI BIANCHI - WHITE WINES

- TIMORASSO DOC "MUNTA' L'E' RUMA" - BOVERI GIACOMO (2016) £27**  
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
- ERBALUCE DI CALUSO DOCG "ESSENTHIA" - SANTA CLELIA (2018) £23**  
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.
- ROERO ARNEIS DOCG "U R NICE" - CANTINA <sup>£</sup>TALIANO (2019) £20**  
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.
- PIEMONTE DOC SAUVIGNON "L'AQUILONE" - LA GIRONDA (2019) £19**  
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.

### VINI ROSE' - ROSE WINES

- TENUTA FICUZZA DOC SICILIA "RAMUSA" - CUSUMANO (2018) £23**  
VIBRANT PINK WITH CHERRY UNDERTONES IN COLOUR. AROMAS OF RASPBERRIES AND WILD STRAWBERRIES ON THE NOSE BLEND WITH A TANGY AND FRESH BASE.