

DA NOI CHESTER

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

"Dear Guests, this is my "Autumn Menu" for September and October.
These period of the year is a personal favourite of mine. I really loved to combine the elements of the dishes I now propose to you, respecting their seasonality of the products and the authenticity of the flavours of my traditions.
The wine pairing we recommend is a wonderful enhancement to all these flavours.

Welcome to Da Noi Chester."

CHEF VALENTINA AVIOTTI

OUR MENU

● ANTIPASTI - STARTERS ●

		WINE PAIRING RECOMMENDATION
LE POLENTINE CON TUORLI DI QUAGLIA IN OLIO COTTURA, CAVIALE E FONDUTA DI TOMA (V,GF) POLENTA ROUNDS/QUAIL EGG YOLKS IN "OLIO COTTURA"/TOMA FONDUE/CAVIAR	£12	PELAVERGA, GAVI DI GAVI
IL BACCALA' MANTECATO CON SCAGLIE DI CIOCCOLATO 85% E PURE' DI ZUCCA (GF) CREAMED SALTED COD/PUMPKIN PUREE/85% DARK CHOCOLATE FLAKES	£11	ERBALUCE, TIMORASSO
IL FLAN DI CAVOLO ROSSO CON FONDUTA DI TALEGGIO E CRUMBLE DI AMARETTI (V,GF+) RED CABBAGE FLAN/TALEGGIO FONDUE/AMARETTI CRUMBLE	£10	DOLCETTO, ARNEIS
IL PETTO DI PICCIONE CON NOCCIOLE CARAMellate, GEL DI LAMPONI E CAVOLO CAPPUCCIO IN BAGNA CAUDA (GF) PIGEON BREAST/CARAMELISED HAZELNUTS/RASPBERRY GEL/SWEETHEART CABBAGE/"BAGNA CAUDA" SAUCE	£11	BARBERA, NEBBIOLO ARENOS

● PRIMI E SECONDI - MAINS ●

IL RISOTTO "GUALTIERO" (V, GF) DOP CARNAROLI RISOTTO ESPRESSO/SAFFRON/GOLD LEAF 24K	£15	GAVI DI GAVI
I TAGLIOLINI AI FUNGHI PORCINI E CREMA DI TARTUFO (V) HOMEMADE EGG TAGLIOLINI/PORCINI MUSHROOMS/TRUFFLE CREAM	£15	PASSERINA, NEBBIOLO BRIC
I RAVIOLI DI PESCE SPADA IN CREMA DI PANE E SEDANO CANDITO (P) HOMEMADE SWORDFISH FILLED RAVIOLI/BREAD SAUCE/CANDY CELERY	£14	GAVI DI GAVI, PASSERINA
GLI AGNOLOTTI DEL PLIN IN SUGO D'ARROSTO HOMEMADE BRAISED BEEF RAVIOLI/BRAISED BEEF SAUCE	£14	RUCHE'
IL FILETTO DI CERVO AL GINEPRO CON PUREE DI SEDANO RAPA, MIRTILLI E COMPOSTA DI PRUGNE (GF) VENISON FILLET STEAK/JUNIPER/CELERIAC PUREE/BLUEBERRIES/NANTWICH DAMSONS COMPOTE	£23	BAROLO, NEBBIOLO TREANNI
IL FILETTO DI MANZO CON PEARA' E CREMOSO DI PATATE (GF+) BEEF FILLET*/"PEARA' SAUCE/POTATO VELVETY CREAM (*served medium/rare)	£27	NIZZA, BARBARESCO
L'HALIBUT IN CREMA DI PATATE VIOLA E PORRI CON CASTAGNE AL MIELE (P, GF) HALIBUT/LEEK AND PURPLE POTATO FONDANT/CHESTNUTS&HONEY	£22	CHARDONNAY, ERBALUCE
IL FILETTO DI TONNO IN CROSTA DI SESAMO CON FUNGHI PORCINI E CREMA DI ZUCCA (P, GF) SESAME ENCRUSTED TUNA FILLET*/PORCINI MUSHROOMS/BUTTERNUT SQUASH PUREE (*served "pink")	£20	ARNEIS, DOLCETTO

● DESSERTS ●

"LA TONDA GENTILE" (V) BIGNE/VELVETY HAZELNUT CREAM	£7	QUATTRONOMI
LA TORTA CIOCCOLATO E PERE (V) CHOCOLATE & PEAR TART/CINNAMON SAUCE	£6	PASSITO DUS, BAROLO CHINATO
LA MERINGATA SOTTOBOSCO (V, GF) TRADITIONAL MERINGUE/WILD BERRIES/WHIPPED CREAM	£6	BRACHETTO
IL BUNET (V) CHOCOLATE PUDDING/AMARETTI/CARAMEL	£6	BAROLO CHINATO, BRACHETTO

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 GF+: GLUTEN-FREE OPTION AVAILABLE ON REQUEST

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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/HAZELNUTS/BAROLO REDUCTION

WINE PAIRING
RECOMMENDATION

BARBERA

IL FLAN DI CAVOLO ROSSO CON FONDUTA DI TALEGGIO E CRUMBLE DI AMARETTI (V,GF+)
RED CABBAGE FLAN/TALEGGIO FONDUE/AMARETTI CRUMBLE

DOLCETTO, ARNEIS

IL BACCALA' MANTECATO CON SCAGLIE DI CIOCCOLATO 85% E PURE' DI ZUCCA (GF)
CREAMED SALTED COD/PUMPKIN PUREE/85% DARK CHOCOLATE FLAKES

ERBALUCE, TIMORASSO

● PRIMI E SECONDI - MAINS ●

I TAGLIOLINI AI FUNGHI PORCINI E CREMA DI TARTUFO (V)
HOMEMADE EGG TAGLIOLINI/PORCINI MUSHROOMS/TRUFFLE CREAM

PASSERINA, NEBBIOLO BRIG

IL RISOTTO "GUALTIERO" (V, GF)
DOP CARNAROLI RISOTTO ESPRESSO/SAFFRON/GOLD PETALS 24K

GAVI DI GAVI

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

RUCHE'

IL FILETTO DI TONNO IN CROSTA DI SESAMO CON FUNGHI PORCINI E CREMA DI ZUCCA (P, GF)
SESAME ENCRUSTED TUNA FILLET*/PORCINI MUSHROOMS/BUTTERNUT SQUASH PUREE (*served "pink")

ARNEIS, DOLCETTO

● DESSERTS ●

IL BUNET (V)
CHOCOLATE PUDDING/AMARETTI/CARAMEL

BAROLO CHINATO, BRACHETTO

"LA TONDA GENTILE" (V)
BIGNE/VELVETY HAZELNUT CREAM

QUATTRONOMI

LA MERINGATA SOTTOBOSCO (V, GF)
TRADITIONAL MERINGUE/WILD BERRIES/WHIPPED CREAM

BRACHETTO

PLEASE NOTIFY A MEMBER OF STAFF IN CASE OF ANY ALLERGY, INTOLERANCE OR ANY DIETARY REQUIREMENT
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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: £34
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 TYPICAL BARBERA FROM THE MONFERRATO REGION. NO WOOD MATURATION AFTER THE ALCOHOLIC AND MALOLACTIC FERMENTATION. INTENSE RUBY RED COLOUR; RED ROSE, CHERRY, PLUM ARE THE VERY CHARACTERISTIC BARBERA TONES TO THE NOSE; VIBRANT ACIDITY, MEDIUM TANNINS AND THE VERY BALANCING ALCOHOLIC NOTE MAKE THIS WINE FIT WITH EVERY DISH.

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.

BY THE GLASS ONLY
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: £32
175ML: £10
125ML: £7

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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OUR DRINKS LIST

● 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: £30
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: £28
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: £27
175ML: £8
125ML: £6

● 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

PASSITO "QUATTRONOMI" DA UVE STRAMATURE - PODERI CELLARIO

AGED IN ACACIA BARRELS, FRUITS AND HONEY FRAGRANCES COME THROUGH FROM THE OVERMATURATION OF VERY SANE GRAPES. THE SWEET PALATE IS EXCELLENT AND MAKE THIS WINE SUITABLE WITH A WIDE VARIETY OF DESSERTS AND CHEESE.

(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