

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/CAMELISED HAZELNUTS/RASPBERRY GEL/SWEETHEART CABBAGE/"BAGNA CAUDA" SAUCE	£10	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/CANDIED 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 <i>(*served medium/rare)</i>	£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 <i>(*served "pink")</i>	£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

STRICTLY BY ONLINE RESERVATION

www.danoichester.co.uk

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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

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