

# 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**

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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  
WE WILL DO OUR BEST TO TRY AND ACCOMMODATE YOUR REQUEST.

V: VEGETARIAN V+: VEGETARIAN OPTION AVAILABLE ON REQUEST  
P: PESCATARIAN  
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# 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) £7 FROM DA NOI'S CURRENT MENU  
CREAMED SALTED COD/PUMPKIN PUREE/85% DARK CHOCOLATE FLAKES
- IL FLAN DI CAVOLO ROSSO CON FONDUTA DI TALEGGIO E CRUMBLE DI AMARETTI (V, GF+) £7 FROM DA NOI'S CURRENT MENU  
RED CABBAGE FLAN/TALEGGIO FONDUE/AMARETTI CRUMBLE
- IL VITELLO TONNATO (GF) £7 GRAND CLASSIC  
SLICED VEAL / TRADITIONAL TUNA AND CAPERS SAUCE

### PRIMI - MAINS

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

### DESSERTS

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

# DA NOI AT HOME

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

## WINE LIST

(PRICES SHOWN ARE FOR TAKEAWAY ONLY)

### 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 PIEDMONTSE 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 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.