

# DANOICHESTER

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

"Dear Guests,

I am delighted to introduce you to my Winter Menu and wine pairings.

For this period I chose to continue using my favourite Italian seasonal elements and to combine them with my personal touch as I always enjoy doing. The focus on all my dishes is the research of a homogeneous yet enticing taste.

As usual, the wine pairing choices aim to bring the sensorial experience to the maximum level.

CHEF VALENTINA AVIOTTI

## OUR MENU

### WINE PAIRING RECOMMENDATION

all wines served by the glass

### ● STARTERS ●

POTATO, CAVIAR AND WHITE CHOCOLATE VELOUTE' SERVED WITH DILL SAVOURY BISCUIT (V, GF+)	£9	GAVI DI GAVI
THREE ESSENCES PRIME BEEF FILLET TARTARE CARDAMOM/CLEMENTINE/GINGER	£11	RUCHE', TIMORASSO
PORCINI MUSHROOM FLAN ON CAULIFLOWER PUREE AND BLACK GARLIC SAUCE (V,GF)	£10	ERBALUCE, MAGENTA
"IL VITELLO TONNATO" (GF) <small>this is a centurial traditional dish and has no variants</small> SLOW COOKED SLICED VEAL / "SALSA TONNATA" (TUNA&CAPERS SAUCE)	£10	CHARDONNAY, NEBBIOLO ARENOS

### ● MAINS ●

HOMEMADE RED CABBAGE FILLED GREEN RAVIOLI WITH BOTTARGA SPINACH DRIED GREY MULLET ROE	£15	ARNEIS, DOLGETTO
DARK HANDMADE EGG TAGLIATELLE/GORGONZOLA, PEAR PUREE AND WALNUT SAUCE(V)	£14	GAVI DI GAVI, BARBARESCO
CASTELMAGNO RISOTTO SERVED WITH COFFEE POWDER AND HONEY DROPS (V, GF)	£15	RUCHE', PASSERINA
HOMEMADE "PLIN" IN THEIR BRAISED BEEF REDUCTION SAUCE BRAISED BEEF FILLED RAVIOLI	£14	DOGLIANI, NEBBIOLO PROF
PHEASANT BREAST / BUTTERNUT SQUASH PUREE / CHESTNUTS / BLACKBERRIES / PANCETTA DUST	£23	RUCHE', NEBBIOLO TREANNI
PRIME BEEF FILLET / OYSTER MOUSSE FILLED BIGNE / TRUFFLE FLAVOURED JERUSALEM ARTICHOKES (7oz, served medium/rare) SAVOURY CHOUX PASTRY	£28	NIZZA, BAROLO
HALIBUT FILLET / ALMOND SAUCE / SALSIFY / POMEGRANADE SEEDS	£24	CHARDONNAY, ERBALUCE
SESAME ENCRUSTED TUNA FILLET / DOP "VENERE" RICE & ORANGE CITRONETTE / FENNEL (*served "pink") BLACK RICE	£20	ARNEIS, PELAVERGA

### ● DESSERTS ●

"LA TONDA GENTILE" (V) BIGNE (CHOUX PASTRY) / VELVETY HAZELNUT CREAM	£7	QUATTRONOMI
CHEF VALENTINA'S LEMON AND ALMOND FRANGIPANE TART (V)	£6	PASSITO DUS
"IL CUBOTTO" (V) WHITE CHOCOLATE AND COFFEE SEMIFREDDO	£7	BAROLO CHINATO
IL BUNET (V) COCOA AND AMARETTI PUDDING / CARAMEL (cold dessert)	£6	BAROLO CHINATO

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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# DA NOI CHESTER

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## OUR LUNCH MENU

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

THREE SMALL COURSES FOR £25.  
CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

CHEF RECOMMENDS YOU ADD A "MINI WINE FLIGHT" (£14)  
TO ENHANCE YOUR EXPERIENCE TO THE MAXIMUM LEVEL

ASK OUR STAFF FOR ALL DETAILS  
AND FOR THE MOST APPROPRIATE WINE PAIRING WITH YOUR FOOD CHOICES.

**FRESH FOCACCIA BREAD** £3  
served with oil and balsamic vinegar

### ● ANTIPASTI - STARTERS ●

POTATO, CAVIAR AND WHITE CHOCOLATE VELOUTE' SERVED WITH DILL SAVOURY BISCUIT (V, GF+)

### WINE PAIRING RECOMMENDATION

GAVI DI GAVI

PORCINI MUSHROOM FLAN ON CAULIFLOWER PUREE AND BLACK GARLIC SAUCE (V,GF)

ERBALUCE, MAGENTA

TRADITIONAL "VITELLO TONNATO" (GF)  
SLOW COOKED SLICED VEAL / "SALSA TONNATA" (TUNA&CAPERS SAUCE)

CHARDONNAY, NEBBIOLO ARENOS

### ● PRIMI E SECONDI - MAINS ●

DARK HANDMADE EGG TAGLIATELLE/GORGONZOLA, PEAR PUREE AND WALNUT SAUCE(V)

GAVI DI GAVI, BARBARESCO

CASTELMAGNO RISOTTO SERVED WITH COFFEE POWDER AND HONEY DROPS (V, GF)

RUCHE', PASSERINA

HOMEMADE "PLIN" IN THEIR BRAISED BEEF REDUCTION SAUCE  
BRAISED BEEF FILLED RAVIOLI

DOGLIANI, NEBBIOLO PROF

PHEASANT BREAST / BUTTERNUT SQUASH PUREE / CHESTNUTS / BLACKBERRIES / PANCETTA DUST

RUCHE', NEBBIOLO TREANNI

### ● DESSERTS ●

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

QUATTRONOMI

CHEF VALENTINA'S LEMON AND ALMOND FRANGIPANE TART (V)

PASSITO DUS

IL BUNET (V)  
COCOA AND AMARETTI PUDDING / CARAMEL (cold dessert)

BAROLO CHINATO

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