

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	£10	RUCHE', TIMORASSO
PORCINI MUSHROOM FLAN ON CAULIFLOWER PUREE AND BLACK GARLIC SAUCE (V,GF)	£9	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, DOLCETTO
COCOA HANDMADE EGG TAGLIATELLE/GORGONZOLA, PEAR PUREE AND WALNUT (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 MADAMA
PHEASANT BREAST / BUTTERNUT SQUASH PUREE / CHESTNUTS / BLACKBERRIES / PANCETTA DUST	£22	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 / POMEGRANATE	£24	CHARDONNAY, ERBALUCE
SESAME ENCRUSTED TUNA FILLET / DOP "VENERE" RICE & ORANGE CITRONETTE / FENNEL (*served "pink") BLACK RICE	£23	ARNEIS, PELAVERGA

● DESSERTS ●

"IL CUBOTTO" (V) WHITE CHOCOLATE SEMIFREDDO / COFFEE CREAM	£7	BAROLO CHINATO
CHEF VALENTINA'S LEMON AND ALMOND FRANGIPANE TART (V)	£6	PASSITO DUS
"LA TONDA GENTILE" (V) BIGNE (CHOUX PASTRY) / VELVETY HAZELNUT CREAM	£6	QUATTRONOMI
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 REQUIREMENTS
WE WILL DO OUR BEST TO TRY AND ACCOMMODATE YOUR REQUEST.

V: VEGETARIAN V+: VEGETARIAN OPTION AVAILABLE ON REQUEST
P: PESCATARIAN

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 £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 ●

COCOA HANDMADE EGG TAGLIATELLE/GORGONZOLA, PEAR PUREE AND WALNUT (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 MADAMA

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

PLEASE NOTIFY A MEMBER OF STAFF IN CASE OF ANY ALLERGY, INTOLERANCE OR ANY DIETARY REQUIREMENTS
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OUR DRINKS LIST

● APERITIVI - PRE-MEAL 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 DOCG "AUTIN D'MADAMA" - SIMONE SCALETTA (2017)

INTENSE RUBY COLOUR, WITH GRENADINE REFLECTIONS, IT OPENS TO THE NOSE WITH FRESH AROMAS OF WILD ROSES AND RED FRUITS. IT HAS A GENEROUS BODY, BUT MELTS INTO DELICATE VELVET NOTES WHICH BALANCE THE TYPICAL COMPLEXITY OF THIS VINE THROUGH A NICE FEELING OF FRESHNESS AND A GREAT PERSISTENCE.

BOTTLE: £39
175ML: £12

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 "ROCCHÉ" - ROCCHÉ DEI MANZONI (2016)

MULTIAWARDED BAROLO AT ALL THE MOST IMPORTANT ITALIAN AND INTERNATIONAL EVENTS. PRODUCED USING ONLY SELECTED NEBBIOLO GRAPES FROM ROCCHÉ 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: £95
175ML: £23

BAROLO DOCG "CHIRLET" - SIMONE SCALETTA (2015)

RED RUBY BRILLIANT COLOUR WITH VIOLET REFLECTIONS, IT OPENS TO THE NOSE WITH FRESH AND FRUITY PERFUMES OF BLUEBERRY AND VIOLET AND VELVET NOTES OF ALMOND. BALANCED TOASTY OAK. FULL, ROUND AND RIPE WITH ATTRACTIVE DEVELOPMENT OF BLUE AND BLACK FRUIT FLAVOURS. DECENT STRUCTURE WITH A WARM AND SPICY FINISH.

BOTTLE: £75
175ML: £19

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: £38
175ML: £12

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: £26
175ML: £7
125ML: £5

DOLCETTO D'ALBA DOC "LODOLI" - CA' DEL BAIO (2019)

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: £27
175ML: £8
125ML: £5

LANGHE DOC NEBBIOLO "TREANNI" - PODERI CELLARIO (2018)

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 (2018/2019)

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 (2018/2019)

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 (2019)

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 (2018/2019)

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 (2018/2019)

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 (2019)

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 (2019)

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 ●

ROSATO IGT ISOLA DEI NURAGHI "SERRA LORI" - ARGIOLOS (2017)

THIS ROSATO IS COMPOSED OF FOUR SARDINIAN GRAPES THAT ARE IDEALLY SUITED TO ROSÉ STYLES. CANNONAU (GARNACHA) AND MONICA LEND STRAWBERRY FRUITINESS, WHILE CARIGNANO AND BOVALE SARDO BRING FRESHNESS AND AROMA. SERRA LORI IS JUICY, VIBRANT, AND FULL OF RED-BERRY FLAVOUR, OFFERING REFRESHMENT AND THE PERFECT ACCOMPANIMENT TO THE TABLE.

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 "QUATTROMI" 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

BAROLO CHINATO - BATASIOLO

OLFACTORY EXPRESSION OF RARE POWER WITH CLEAR NOTES OF SPICES AND HERBS AMONG WHICH STAND OUT THE CINNAMON AND CLOVES, RHUBARB AND GENTIAN, "CHINA" AND STAR ANISE. THE PALATE IS ETHEREAL, FULL, VELVETY, SWEET BUT NOT CLOYING, HARMONIOUS AND VERY PERSONAL. END OF THE MOUTH TYPICALLY BITTER AND PERSONAL.

(50ML) £7

● CAFFE' - COFFEES ●

ESPRESSO/MACCHIATO £2

CAPPUCCINO £3

AMERICANO £3

● DIGESTIVI - SPIRITS ●

BICERIN (TURIN CHOCOLATE LIQUOR) £5

GRAPPA £4

AMARO MONTENEGRO (HERBAL LIQUOR) £4

LIMONCELLO £4