

DA NOI CHESTER

SPRING MENU 2021

ANTIPASTI starters

PEPERONE "BC" IN BUFALA (P, GF) PDO Buffalo mozzarella stuffed with our roasted peppers and anchovies traditional Piedmont speciality	11
ARANCINI NERI DI BACCALA' (P) Salted cod black arancini, asparagus mayonnaise, fried sage leaves	10
TARTARE DI MANZO (GF) Beef tartare, essences of cardamom, ginger, clementine	11
BRUSCHETTA LIQUIDA AL POMODORO (V) "Liquid tomato bruschetta" on a velvety bread cream (served warm)	10

Gavi, Dolcetto

Timorasso

Ruche'

Crignolino, Arneis

PASTA & RISOTTO

RISOTTO (V, GF) PDO Carnaroli rice, zucchini, PDO burrata, caviar	15
RAVIOLI RIPIENI DI MORTADELLA Mortadella filled ravioli, PDO pecorino sauce, pistachios	15
TAGLIATELLE "PAGLIA E FIENO" Bi-colour handmade tagliatelle, savoury zabaione, crispy pancetta	14
PACCHERI (V) Paccheri, asparagus sauce, salted ricotta, hazelnuts	14

Nascetta, Arneis

Nebbiolo Arenos, Ruche'

Passerina, Barbera

Erbaluce, Sauvignon

SECONDI meat & fish

AGNELLO (GF) Lamb rump, pea puree, dehydrated apricots, mint	22
MANZO (GF) 7 oz beef fillet (M/R), walnut encrusted "Pon" sphere, celery&green apple sorbet	26
BRANZINO AL CARTOCCIO (P, GF) Paper parceled seabass fillets, Mediterranean vegetables and their aromas	21
HALIBUT (P) Halibut fillet, onion and black olives strudel, red pepper puree	24

Nebbiolo Arenos, Dozzetti

Barbaresco

Chardonnay, Arneis

Erbaluce, Timorasso

DOLCI desserts

FRANGIPANE (V) Chef Valentina's signature lemon and almond frangipane, basil flavoured cream	7
BUNET (V) Piedmont's traditional cocoa and Amaretti cold pudding	6
TEGOLE AL CAFFE' (V) Coffee namelaka, hazelnut wafers	6
BAVARESE (V) Saffron bavarois, olive oil crumble, "Mou" sauce	7

Passito Dus

Barolo Chinato

Passito Quattronomi

Barolo Chinato

DA NOI CHESTER

63, Bridge Street, Chester

www.danoichester.co.uk

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SPRING MENU 2021

LUNCH

(12 - 2.30 pm)

2 COURSES £20 // 3 COURSES £25

MINI-WINE FLIGHTS: £8 // £14

ANTIPASTI starters

ARANCINI NERI DI BACCALA' (P)

Salted cod black arancini, asparagus mayonnaise, fried sage leaves.

Timorasso

TARTARE DI MANZO (GF)

Beef tartare, essences of cardamom, ginger, clementine

Ruche'

BRUSCHETTA LIQUIDA AL POMODORO (V)

"Liquid tomato bruschetta" on a velvety bread cream (served warm)

Grignolino, Arneis

PASTA & RISOTTO

RISOTTO (V, GF)

PDO Carnaroli rice, zucchini, PDO burrata, caviar

Nascetta, Arneis

TAGLIATELLE "PAGLIA E FIENO"

Bi-colour handmade tagliatelle, savoury zabaione, crispy pancetta

Passerina, Barbera

PACCHERI (V)

Paccheri, asparagus sauce, salted ricotta, hazelnuts

Erbaluce, Sauvignon

SECONDI meat & fish

AGNELLO (GF)

Lamb rump, pea puree, dehydrated apricots, mint

Nebbiolo Arenos, Dozzetti

BRANZINO AL CARTOCCIO (P, GF)

Paper parceled seabass fillets, Mediterranean vegetables and their aromas

Chardonnay, Arneis

DOLCI desserts

FRANGIPANE (V)

Chef Valentina's signature lemon and almond frangipane, basil flavoured cream

Passito Dus

BUNET (V)

Piedmont's traditional chocolate and Amaretti pudding (cold dessert)

Barolo Chinato

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